

areté food and wine

Tasting event

May 22, Ciak in the kitchen

Sense of taste and smell let people travel through memories, images, trips which last the time of a simple bite. areté food and wine presents a small selection of food and wine producers from Italy and wishes you a nice trip through Italian regions from the North to the South

Al Canevon / Prosecco

Al Canevon is located in the Prosecco DOCG territory, between the wonderful hills of Valdobbiadene and Conegliano. Today Al Canevon is one of the fewest wine companies within the territory of Prosecco DOCG with an extension of 40 hectares of more than 40 years old outstanding vineyards. Al Canevon brand products include tradition, local culture, genuineness and quality. Starting the tasting with a glass of Prosecco is always a great idea

Campobasso / Oranges

The Estate of Lago d'Anice in Puglia began as a citrus grove in 1975 by Michele Campobasso who was totally committed into taking special care of two varieties of oranges, not yet widespread at that time in the area: the Valencia and the granting Navelina. Later on, the orchard has passed to his sons Marco and Francesco who have nowadays two different companies, where the respect for the land and quality products are the core of their company culture and policy. Today you have the chance to taste the organic oranges and the fantastic "sun slides" bio.

Caporale / Olive Oil

In 1850 Savino Corporale founded the company in Puglia to work the olive groves, almond orchards and vineyards. Today the company, led by Corporal Sabino and his two sons, produces extra virgin olive oil (Coratina and Peranzana), fruit (peaches, apples and quince), wine grapes and grains. Today you can taste one of the best olive oil in south Italy.

Castel Di Salve / Wine

Great professionalism goes into the product with the main aim being innovation and excellence. "What counts is not where we come from, but what we are and how we do what we do". With this idea in mind, in 1992 two young wine lovers, established the Castel di Salve wine growing and producing business in Salento, south of Puglia. Within the family property there are more than 40 hectares of vines and one of the company leading principle is that the wine is produced exclusively with their own grapes. Don't miss Castel Di Salve Primitivo!

Desio, Made in Sicily / Pastry

Sicilian traditions and exquisite ingredients make their desserts very special since 1930 when the company was created. The almonds used to produce the famous "almond paste" is 100% Sicilian and they all come from Piazza Armerina in Gela. The Greeks imported almonds in Sicily and the Arabs taught the Sicilians how to work them. Nowadays, the almond paste is a typical Sicilian product. Today you can taste the traditional almond paste from Sicily and you will never forget such a sweetness.

Il Marroneto / Wine

Il Marroneto was purchased in 1974 by Giuseppe Mori, father of the current owner, Alessandro Mori. The towers of the city of Siena in Tuscany are the backdrop of the estate's vineyards located on the high slopes of the hill of Montalcino, an area where grapes have been cultivated since the Etruscan time.

Alessandro Mori grows only Sangiovese grapes and follows a biodynamic approach to cultivation (although not certified), always abiding by the strict Montalcino regulations. No herbicides are used on the plants. The wines are aged in the coveted Allier and Slovenian oak casks located in the 13th century tower which, in past centuries, was used for drying out chestnuts. Today you can taste the Brunello "Madonna delle Grazie" DOCG, from a special selection of grapes harvested in the vineyard of the historical Marroneto.

MOGI Caffè / Coffee

Mogi coffee was born in 2007 in Bergamo from one idea of Monica. Her family has its history on this territory and they can boast a longtime experience about coffee. For coffee beans, Mogi tries to pick up more and more beans from trees grown in not extensive cultivations to preserve aroma and biodiversity. Mogi Caffè selects the best blends and works them in Italy in order to export all the company culture and belief, together with an excellent Espresso. Today you can try Mogi espresso.

MISS OYSTER / Salmon

Miss Oyster was born from an idea of freedom and desire to return to the roots, so the product amazingly keeps the flavours of the past. We started a project of Eco Oyster farm in Ireland, one of the purest and most beautiful sea in the world where the oysters are always grown in a natural way on the various rugged coastline. Today Miss Oyster offers tasty oyster and delicate organic salmon, smoked using locally sourced beech wood and oak wood. The salmon you can taste today is organic and sourced in Ireland.

Tartuflanghe / Truffle products

The company founders, Domenica and Beppe, began their business in the world of truffles in 1968, selling fresh truffles from Piedmont. Today, the truffle specialities from Tartuflanghe are appreciated in top class restaurants and gourmet shops all over the world. Product quality is guaranteed by the accurate selection of the raw materials, by the expertise brought in each production phase, by the great respect for tradition and local methods combined with innovation and technology. Today you can taste a wide range of Tartuflanghe products.

Tenuta Mara / Wine

Tenuta Mara is not just a simple vineyard in Emilia Romagna, but a complex and complete organism because from the beginning it has adopted the holistic principles of biodynamic agriculture. The respect they have for nature also accompanies them in the process of transforming grapes into wine. They don't take any shortcuts: enological synthetic and corrective products are not used and will never be used at Tenuta Mara. After carefully tasting the wine, they bottle only the best. Today you can taste the MaraMia 2011 that it's mentioned in the Yearbook of the best Italian Wines 2013 by Luca Maroni who judges it as the best biodynamic red wine of the year.

Vetrère / Wine

Based on a few simple but important concepts - living in a natural environment, respecting traditions and following important objectives - Annamaria and Francesca Bruni created in Taranto, Puglia, the company Vetrère, an expression of their passion for wine, heritage and respect for the land. A collection of fine wines made in the enchanting location of the Mediterranean which has been recognized by the most important national and international wine guides. The mild climate, the fertile land, the slow passing of time all play an important role in the wine production. Today you can taste the strong character of Vetrère wines.

Vigne Vecchie / artisanal food products

Vigne Vecchie (literally "the old vineyard" in Italian) is the name of the family company. Artisanal agriculture has been their business for generations.

Their venue is a historic building part they have recently renovated and turned into a cozy Bed and Breakfast a only a few blocks from the uncontaminated coastline. After supervising the seeding, the growth and the harvest, the staff from Vigne Vecchie chooses every day the best fruits from Salento land. They manually work them according to the most ancient traditions and recipes, using exclusively olive oil and pack them accurately so their products keep all the original flavors and unique qualities when they finally arrive to the consumers' tables. You can taste sauces, patè and vegetables in olive oil from Salento.

VITA / Wine and Beer

VITA vineyards and olive groves begin their story in the lands of San Vito dei Normanni, near the more famed Ostuni, few miles away from the Adriatic Sea. A windswept land, where sun, light, breeze and sea are natural elements in the tradition of food and in the winegrowing culture. Today Vita offers a portfolio with a great range of different wines from Italy, olive oil and beers. Available for private labels. You can taste wine and beer selected by Vincenzo Vita for our event.

With the kind participation of **Spirito DiVino Asia** and **Mother's Choice**
Special thanks to **Pro wine** and **Pro food** for the logistic support
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