

| COMPANY NAME | COMPANY DESCRIPTION | PRODUCTS DESCRIPTION | TURNOVER (€) [2019] |
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| IGOR S.r.l. | <p>IGOR Gorgonzola is the global leading company in the production of PDO Gorgonzola, a typical Italian cheese of the Novara area (Piedmont region), that is considered among the Italian gastronomic traditions of excellence.</p> <p>IGOR Gorgonzola was founded in 1935 in Mezzomerico, a small village in the hills of the Novara area (Piedmont region) by grandfather Natale Leonardi.</p> <p>In 1996, the headquarter moved to its current location in Cameri, which comprises a modern facility equipped with cutting-edge technologies for the production, aging, and packaging of Gorgonzola.</p> <p>Now Igor Gorgonzola is at the 4th generation of the Leonardi family, with Maurizio Leonardi as President, Fabio Leonardi as CEO and Lara Leonardi as CFO. For four generations, the Leonardi family has brought the finest Gorgonzola PDO from its farms to kitchen tables all over the world. A perfect combination of traditional cheese making and cutting-edge technology. Handed down from father to son, IGOR's recipe has remained unchanged for over 80 years thanks to an accurate selection of milk and careful monitoring of the various steps of production, while safeguarding the environment and following the traditional cheese making process.</p> <p>Just a few simple ingredients to create a cheese that is inimitable in quality and taste, a cheese known in Italy and all over the world.</p> <p>The volume of IGOR Gorgonzola's business has grown steadily over the years, always in compliance with the</p> | <p>We are a company producing only Gorgonzola PDO cheese. The PDO mark (Protected Designation of Origin) is a European recognition attributed to those products whose production phases take place in a geographically delimited area and is rigorously in compliance with a precise production specification with respect to the tradition.</p> <p>Gorgonzola DOP can be either Sweet or Piccante. It's impossible to mistake one variety for the other because both of them have unique features. Sweet Gorgonzola is characterized by a soft texture with a limited soft blue-green marbling. It has a delicate flavour which comes from a maturation of at least 50 days. Piccante (Spicy) Gorgonzola has a harder paste with a more intense and widespread blue-green marbling. The taste is strong and piccante (very spicy) probably due to a longer maturation period of at least 80 days.</p> <p>We have very different formats of sales of our products, for example: whole wheels, half wheels, 1/4 of wheels, 1/8 of wheel, 1/16 of wheel, and portions of 200/150g.</p> <p>We also produced cubed gorgonzola PDO in the format 170g, 500g, 1.2 kg and 5 kg.</p> <p>We also have organic gorgonzola.</p> <p>We also produce goat blue cheese.</p> | More than 50 millions |
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| La Spia SRL | A small and high quality winery. | we mainly produce Nebbiolo red wines, both young and fresh and aged and more complex, but also 2 white (one aromatic with yellow muscat and Sauvignon, and one Nebbiolo vinified in white) | Less than 1 million |
| Caffè La Messicana Piacenza S.p.A. | The company's history of Caffè La Messicana Piacenza's is made up by aromas, intuitions and people who have written the most important pages of it. Founded in 1957, from a small coffee house, it has become an asserted roasting company that has achieved many successes and has become a prestigious Made in Italy ambassador in the world. From the little shop that inebriated Piacenza's streets has remained commitment, passion and accuracy in the choice of raw materials. Alongside the classic line, Città d'Italia brand made its debut, conceived as a tribute to the Italian coffee tradition , it is mainly | roasted coffee beans and ground | From 2,5 to 5 millions |
| SpecialCoffee srl | Since 1999 the SpecialCoffee's core business is the "made in Italia" Espresso Coffee. We are committed to quality (from product origin to packaging), responsibility and reliability.. to provide a wide range of coffee blends in beans https://specialcoffeeitaly.com/beans-coffee/ grounds https://specialcoffeeitaly.com/ground-coffee/ and pods https://specialcoffeeitaly.com/coffee-pods/ Also in private label https://specialcoffeeitaly.com/private-label/ Every occasion makes SpecialCoffee the right taste for you and for your business! | Roasted coffee blends for espresso in beans, pods and grounds | From 1 to 2,5 millions |

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| SALUMIFICIO MOTTOLINI SRL | <p>CRAFTSMEN OF TASTE, MASTERS OF EXCELLENCE:</p> <p>We have been producing bresaola since 1986 in Poggiridenti, Valtellina.(north of Italy) We started our company for passion,in a unique place that has been dedicated to the production of high- quality cured meats since its origins. We started from our values: respect for nature, work ethic, care for the consumer's health and wellness. Bresaola Mottolini is synonym for quality. Today , like 33 years ago, we are craftsmen of taste and we are always looking for excellence. From the beef's legs you obtain the core of the loin,high-quality meat accurately selected, with an accurate manufacturing and a short maturation process,you obtain a product that excels in freshness and tenderness: that is our BRESAOLA.</p> <p>BRESAOLA LA FASSONA: Our choicest product is called La Fassona Bresaola, made only with beef produced in Italy from Piemontese breed cattle, selected from farms with pedigree herds. The tenderness, flavour and colour of the raw material are all retained in the finished product, thanks to skilful processing, delicate rubbing in the traditional way and the use of natural flavours.</p> <p>BRESAOLA EXTRA: Made from the choicest part of the topside of beef, obtained from bullocks 18 months old of selected breeds (Limousine, Charolaise, Garronese) mainly from French farms. The salting process is longer than in the traditional method and is followed by slow curing for a particularly fine, tender product.</p> <p>BRESAOLA DELLA VALTELLINA I.G.P. PUNTA</p> | <p>CRAFTSMEN OF TASTE, MASTERS OF EXCELLENCE:</p> <p>We have been producing bresaola since 1986 in Poggiridenti, Valtellina.(north of Italy) We started our company for passion,in a unique place that has been dedicated to the production of high-quality cured meats since its origins. We started from our values: respect for nature, work ethic, care for the consumer's health and wellness. Bresaola Mottolini is synonym for quality. Today , like 33 years ago, we are craftsmen of taste and we are always looking for excellence. From the beef's legs you obtain the core of the loin,high-quality meat accurately selected, with an accurate manufacturing and a short maturation process,you obtain a product that excels in freshness and tenderness: that is our BRESAOLA.</p> <p>BRESAOLA LA FASSONA: Our choicest product is called La Fassona Bresaola, made only with beef produced in Italy from Piemontese breed cattle, selected from farms with pedigree herds. The tenderness, flavour and colour of the raw material are all retained in the finished product, thanks to skilful processing, delicate rubbing in the traditional way and the use of natural flavours.</p> <p>BRESAOLA EXTRA: Made from the choicest part of the topside of beef, obtained from bullocks 18 months old of selected breeds (Limousine, Charolaise, Garronese) mainly from French farms. The salting process is longer than</p> | From 5 to 25 millions |
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| <p> AZIENDA AGRICOLA BOTTARELLI FRANCO & VALERIO </p> | <p> In 1937 Giacomo Bottarelli, an active socks industrialist in Brescia, founded with his brother the “Cantine Giacomo & Fabio Bottarelli” to transform the fruits of a vast 200 hectares estate which, with fifteen sharecropping properties, spread from Calvagese to Puegnago and Polpenazze del Garda. Here, in the tiny hamlet of Picedo, the Company had its headquarters and soon heralded the image of this small hill village in Valtenesi as the true heart of wine-making on the Brescian shores of Lake Garda. Giacomo died prematurely in 1959 but his two sons, Franco & Valerio, inherited the age-old passion for their land and for its most noble use, the vine and wine. So in 1967 they detached themselves from uncle and they created the actual Azienda Agricola Franco & Valerio Bottarelli, a modern company combining at best past, present and future. Since Franco’s death in the late seventies Valerio has continued, as sole owner, company activity with the help of third generation of the family, his sons Stefano and Roberto. </p> <p> The company is located in Picedo of Polpenazze del Garda on the hills of upper Valtenesi facing the Brescian Riviera of Lake Garda, and it is halfway between the well-known towns of Salò and Desenzano / Sirmione. The current composition has about twelve hectares in properties mainly cultivated with vineyards and olive groves to a lesser extent. The crops are carried out in an environmentally friendly with low impact criteria dictated by the latest EU regulations. The products drawn from them are still and sparkling wines belonging to the Riviera del Garda Classico DOC, Garda Doc and Lugana Doc, fine extra virgin </p> | <p> WINES (STILL AND SPARKLING, RED, WHITE and ROSE') , EXTRA VIRGIN OLIVE OIL, GRAPPA and LIMONCELLO DEL GARDA </p> | <p> Less than 1 million </p> |
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| <p>AZIENDA AGRICOLA MAZZOLA DI GIOBBI MANUEL</p> | <p>Mazzola stands in a favorable position, just 1000 meters from the Adriatic Sea, on a hill at an altitude of 70 meters, oriented south-southwest, the perfect exposure for the vines.</p> <p>The production of wine has very ancient tradition in this place, as also mentioned in the historical evidence of the ancient marquisate of "Sangvineto and Bandita", from which our red wines take the name. A particularly lucky piece of land from which we wanted to extract the peculiarities to obtain wines with a new interpretation, a new style of drinking.</p> <p>We believe in environmentally sustainable agriculture, for this reason we are equipped with a photovoltaic system for the production of electricity and solar panels for hot water.</p> <p>We work in a completely organic way in our vineyards and wine cellar.</p> <p>We only produce our wines from our vineyards, making wine in our cellar, equipped with a bottling line. The technology is used to enhance the work in the vineyard and the pedoclimatic uniqueness in which we grow our vines. "Biological conduction, use of indigenous yeasts, vinification with low sulphites, exaltation of all autochthonous vines in their characteristics in a unique environment.</p> <p>Wines destined to evolve for a long time to make known the history of a territory, the consequences of a vintage the</p> | <p>Organic and Natural Wines: 1) Red wine "SangVineto", Lacrima di Morro d'Alba superiore doc, 2) Red White "Bandita" Igp Marche Rosso, White wine "Glarus" igp Marche Bianco, White wine "Fontenuovo" igp Marche bianco.</p> | <p>Less than 1 million</p> |
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| Prosciuttificio Gran San Bernardo 2473 srl | <p>I produce the only real grilled ham (cooked in a real wood oven), my company is very small and therefore I try to make the best quality ham possible.</p> <p>This Ham is named "Jambon alla Brace di Saint-Oyen" and is a traditional food product of Aosta Valley and we hope it will soon become the first IGP cooked ham in Europe, because this product has a history of more than 50 years in my country.</p> | High quality cooked ham, it is the only true grilled ham because it is the first ham that is roasted in a wood oven. In all stages of processing we use ingredients of the highest quality such as Mountain Honey, Genepy (aromatic plant that grows above 2000 meters) and local craft beer. | Less than 1 million |
| Azienda Agricola G. Ricci Curbastro & Figli S.S. | <p>Agricultural tradition since the thirteenth century, the Ricci Curbastro family runs farm estates in Rontana di Brisighella (Ravenna), and the homonymous farm estate of Capriolo in Franciacorta (Brescia).</p> <p>Of the 32 hectares of estate surface area, 27.5 (68 acres) are planted with vineyards according to the strict guidelines of modern viticulture and of the Consorzio Vini Franciacorta (Franciacorta Wine Consortium), of which the estate is member since its foundation.</p> <p>The Ricci Curbastro estate practices organic farming as a natural continuation of the various environmental impact reduction practices that have began over thirty years ago. Since 2017 it has been among the first nine companies in Italy, first in Lombardy, certified as a "Sustainable Winery" for its commitment in environmental, economic and social terms according to the Equalitas standard</p> | Franciacorta DCOG, Curtefranca DOC, Sebino IGT, Sangiovese Colli di Faenza DOC | From 1 to 2,5 millions |

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| CASALE MATTIA AZ. AGR. DI ROTELLI ROBERTO | <p>Casale Mattia belongs to a family that has been working in the oenological field for generations. Our winery is located on the homonymous hill south of Rome at 200 mt. above the sea level, in a land deeply marked by history and culture that came to magnificence especially during the Roman Age: the large number of ruins located in this farm are still a proof of this glorious past.</p> <p>Our vineyards are organically cultivated since 1995 and are controlled by Aiab/Icea.</p> <p>The project of the farm is to rediscover the original taste of the wines of this region in a continuous search of quality and of the authenticity of the final product. The long experience joined with the ancient tradition in this field makes Casale Mattia wines the result of continuous attention, ceaseless care and search for quality, both in the vineyards and in the winery. Nothing is left to chance: grapes are carefully selected in the respect of the environmental characteristics of the soil and of the variety of the vine. A particular attention is given to the vinification using the most modern techniques and winemaking processes, that exalt the potentially of grapes and their flavours.</p> <p>At last, an automatic bottling system with microfiltration, is programmed to follow the marketing needs. We produce all kind of Frascati (Frascati doc, Frascati docg superiore, Frascati docg riserva, Frascati Cannellino and Frascati Sparkling wine) as well as Doc Roma wine (red and white) Cesanese, and Malvasia wine. We are equipped also for private labels according to marketing needs.</p> | we produce all kinds of Frascati coming from our organic vineyards, Roma doc wines, Cesanese wine. | Less than 1 million |
| Oinoe Società Agricola srl | Medium sized winery based on sustainable agriculture and high quality production | Traditional Method Wines, sparkling and still wines from local and international varieties | Less than 1 million |

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| FONTANASSA | <p>The winery is located in Rovereto di Gavi, in the heart of the historic area of Gavi D.O.C.G. of the Municipality of Gavi. History and tradition on respect of nature and people. The vineyards are located on a clayey soil with stones and iron sands with a south and south- west exposure at a height of 290-330 m.</p> <p>The winery has an area of 77 hectares of which 35 are currently planted with vineyards, guyot trained.</p> | <p>GAVI DEL COMUNE DI GAVI DOCG - COLLI TORTONESI TIMORASSO DOC - MONFERRATO DOLCETTO DOC - MONFERRATO ROSSO DOC</p> | Less than 1 million |
| Vitaina Italia s.r.l. | <p>Vitaina was born from the idea of creating a healthy, handy and tasty snack, which naturally contains vitamins and minerals, without using additives nor preservatives.</p> <p>At the same time our main focus is to promote organic / biodynamic and sustainable farming while reducing waste and keeping our footprint to a globally neutral and even benecial level.</p> | Dehydrated fruit and vegetables with patented Soft-DRY® method. | Less than 1 million |
| De Angelis srl | Company specialized on the production of Organic Spread | Organic spreads (with milk/ without milk/ pure nuts butter 100%/ sesame and preanut butter) | From 5 to 25 millions |
| OLIO VIOLA SRL | <p>Olio Viola srl is located in Bardolino between the hills overlooking Lake Garda, rich in olive trees. From ancient times is flourish in olive cultivation and in the production of edible oil of high quality. The Olio Viola was born in the early 50s and has a considerable importance in the oil field. It is present on the domestic market as well as on</p> | <p>EXTRA VIRGIN OIL GARDA DOP: comes from olive orchards located on the Veronese shore of Lake Garda. It is made, bottled, marketed and sold in accordance with the very strict standards provided for by the European Community.</p> | From 5 to 25 millions |

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| Pastemax s.r.l | <p>Our company owns the following three brands: EATIN5 - Box which includes pasta and condiments in various types, not precooked or frozen (new) that can be cooked in 5/7 minutes in a pan or microwave.</p> <p>TERRE DEI GRANI: biscuits and bread derivatives made with Italian products and mother yeast.</p> <p>SCIUTTA: bronze-drawn durum wheat pasta in classic and special formats.</p> | <p>Our company owns the following three brands: EATIN5 - Box which includes pasta and condiments in various types, not precooked or frozen (new) that can be cooked in 5/7 minutes in a pan or microwave.</p> <p>TERRE DEI GRANI: biscuits and bread derivatives made with Italian products and mother yeast.</p> <p>SCIUTTA: bronze-drawn durum wheat pasta in classic and special formats.</p> | Less than 1 million |
| AZIENDA AGRICOLA CASTELLO DI CORBARA SRL | SMALL / MEDIUM FARM, WE PRODUCE QUALITY WINES RESPECTING THE ENVIRONMENT AND TRADITION, FOLLOWING MODERN WINE-MAKING TECHNOLOGIES | traditional italian wine , 100% made from our grapes | From 1 to 2,5 millions |

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| <p>PIETRO BECONCINI AGRICOLA S.S.</p> | <p>PIETRO BECONCINI AGRICOLA: ORGANIC WINES San Miniato</p> <p>TUSCANY</p> <p>The history of my winery begins well before I was born, in the early 1950s to be exact. That was when my grandfather was successful in purchasing the lands that he, along with his family, had already been working for some time, but as a sharecropper on the estate of the Marchesi Ridolfi family.</p> <p>My family was in fact one of the first in Tuscany to free themselves from the then-prevalent sharecropping system, and that made possible the founding of the present PIETRO BECONCINI AGRICOLA. Under my grandfather, it was an agricultural operation that produced a variety of products; under my father's direction, on the other hand, it became strictly a viticultural and winemaking estate.</p> <p>My own avocation began to take shape very slowly in the early 1990s, with local zonation research, and with the first vintage of a monovarietal Sangiovese in 1995. Successively, I took over the reins of the business from my father.</p> <p>Since 1997 I have I have had as my colleague my wife Eva Bellagamba, who made the heroic decision to share this project of mine and sacrifice her own future</p> | <p>CHIANTI</p> <p>ANTICHE VIE 2020 Chianti DOCG Sangiovese 70 % , 30% Canaiolo, Malvasia nera and Trebbiano. We produce this Chianti, a fine example of the Tuscan tradition, on the ancient Via Fancigena, a historic road which pilgrims took on their way from Canterbury to Rome, passing through San Miniato and through our vineyards, winding through the rows of vines. Lively ruby, rich and heady, redolent of violets and ripe dark cherry rounded, with firm body, tangy acidity, and lingering finish., with firm body, tangy acidity, and lingering finish</p> <p>PIETRO BECONCINI 2017 Chianti Riserva DOCG Chianti Riserva is made from 85 % Sangiovese and 15% Canaiolo. As the two varieties reach ripeness, in September and October, they are hand-picked in multiple passes through the vineyards, and thus there are multiple fermentations too as the grapes arrive in the cellar. Fer-mentations and rigorously-classic macerations take place in cement vats over a 21-day period. Chianti Riserva PIETRO BECONCINI meticu-lously follows tradition by maturing about 18 months in large Slavonian oak casks and then a further</p> | <p>Less than 1 million</p> |
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| Italiana Pastifici Srl | Owner of brand "Pietro Massi" and "PM12". The unique pasta in the world realized by real cold process to preserve the organoleptic characteristics (proteins, vitamins). High digestibility, cooking resistance, intense flavor. Brand ambassador Mr. Mauro Uliassi, 3 stars "Michelin". Ingredients 100% Italian. Actual production capacity: 2.000 Kg/day. | Durum wheat semolina Pasta, Egg Pasta, Egg whites Pasta (NEW!!), Whole durum wheat semolina Pasta | Less than 1 million |
| Vita S.r.l. | We are a small reality born in 2018. We deal with the production and distribution of alcoholic and non-alcoholic products for the cocktail world. We have great projects, a complete team able to support the customer at 360°. | Our flagship product is Bitter Fusetti, a herbaceous, citrusy, bitter liqueur for cocktail preparation. It is followed by a vermouth, a rhubarb bitter and an elderflower liqueur. | Less than 1 million |
| DAC SPA | FOOD AND BEVERAGE SUPPLIER FOR THE HORECA MARKET | MORE THAN 20.000 REFERENCES FOOD AND BEVERAGE FOR THE HORECA MARKET AND FOR COLLECTIVE CATERING | More than 50 millions |
| Azienda Agricola Ca Del Santo | Farm actives from 1990 by Saviotti's family, located in Montalto Pavese, a municipality in the heart of the Oltrepò Pavese in the province of Pavia, which produces 24 different types of wine including red wines from the Oltrepò (bonarda, buttafuoco, etc.), white wines (riesling, pinot grigio, etc.), sparkling wines (pinot noir, blanc des blanches, etc.) and liqueurs. The company extends over 13 hectares of land. | 4 different types of wine including red wines from the Oltrepò (bonarda, buttafuoco, etc.), white wines (riesling, pinot grigio, etc.), sparkling wines (pinot noir, blanc des blanches, etc.) and liqueurs. | From 1 to 2,5 millions |

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| Cipriani Industria S.r.l. | <p>Since 1931 Harry's Bar welcomes its guests in the heart of Venice. Almost one century of the finest Italian Food and Hospitality. Since 1983 Cipriani Food, through its products, brings that same quality and attention to detail to our beloved customers' homes . Our history is the result of the work of four generations who have been able to collaborate, guided by a common vision. It is the story of an Italian family, excellence in the international restaurant scene. The quality of raw materials and ingredients as well as the ongoing control during the manufacturing process is what leads our product to a high-end positioning among the others. Less ingredients and more quality:</p> | <p>The quest for quality is a constant stimulus for Cipriani Food, which over the years has allowed the company to add a number of specialities to its range of traditional egg pasta, such as: Durum wheat pasta, sauces, condiments, the violet artichoke from the island of Torcello, desserts such as Fugassa and Panettone, meringues, biscuits, ice creams, tonic waters and the iconic Bellini created by combining prosecco and white peach puree as invented by Giuseppe Cipriani at Harry's Bar in Venice in 1948 in our Alcohol-Free version.</p> | <p>From 1 to 2,5 millions</p> |
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