

iMOLI
SANI

ESISTERE DI GUSTO.





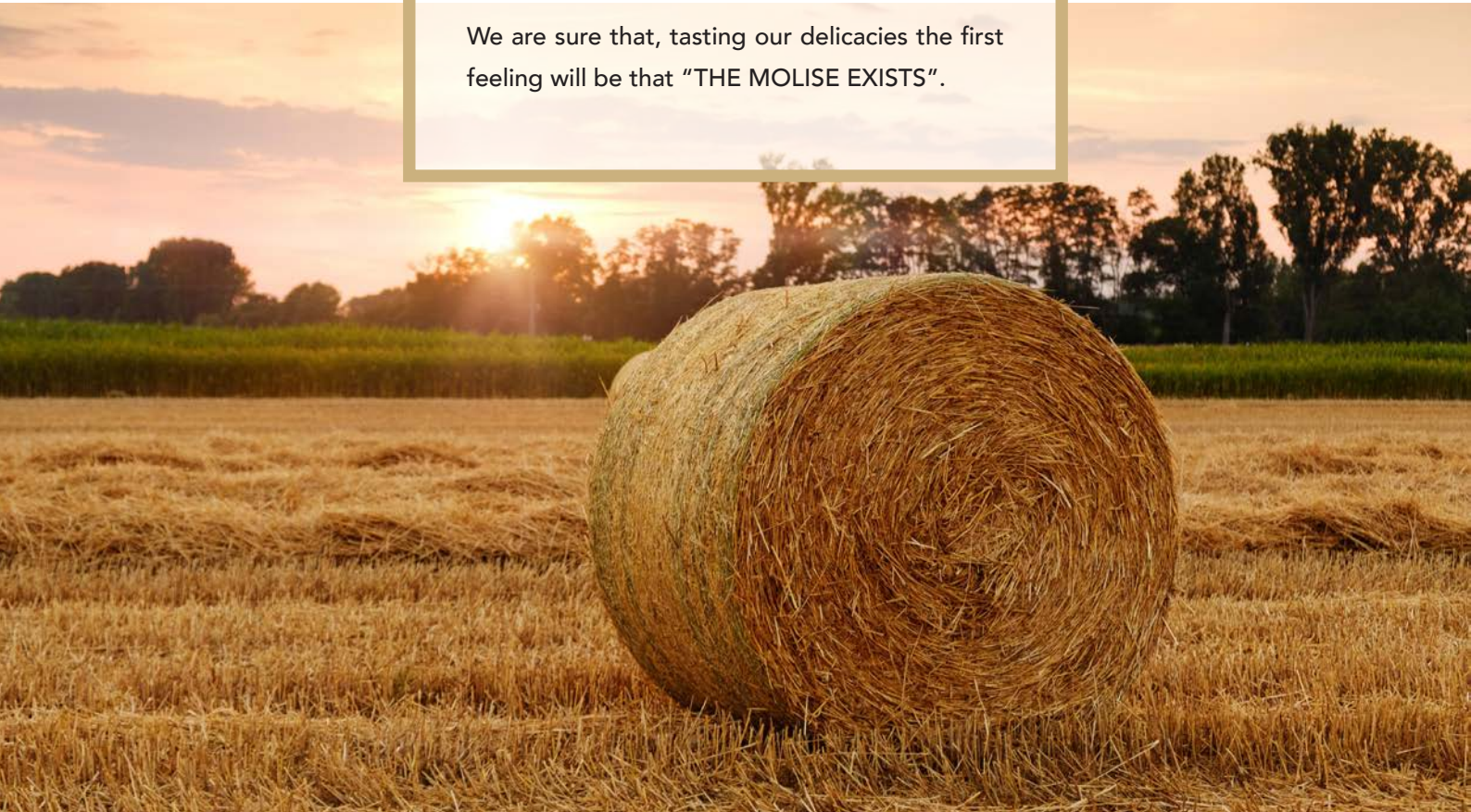
THE EXCELLENCE OF MOLISE'S PRODUCTS

CATALOG 2023/24

ABOUT US

ESISTERE DI GUSTO was born from the love for our territory and its typical and unique flavors. For this reason we choose only typical MOLISAN products from local realities that put attention and care in their work, preserving ancient traditions and quality.

We are sure that, tasting our delicacies the first feeling will be that "THE MOLISE EXISTS".







I MOLISANI - Exist of Taste - unites the best expressions of artisans from our region, Molise, which stretches from the national park of Latium, Abruzzo and Molise in the north to overlooking the Adriatic Sea in the east.

With 4,460 square kilometers of unspoiled land for just under 300,000 inhabitants, it has among the lowest population densities in Italy.

The project was created by a group of friendly entrepreneurs, united by a passion for good food, and with a common idea, that of offering the end consumer a taste experience outside the standardization of industrial products that mortify the natural imprint of raw materials and render them incapable of defying time.

Molisian artisans are able to make food excellence that goes far beyond the challenge of time, and leave indelible marks of genuine, often forgotten tastes.

Hence the need for a selection brand that would bring together artisans from Molise, bound by a love of tradition and respect for an area little known to discerning consumers.

The Artisans of Existence of Taste, make limited quantities of products, have no commercial structures, so they would be unlikely to have been able to offer themselves individually to larger markets.

This is where our business experience comes into play that of production and logistics, our main jobs all along.



**BIRRFICIO DEL
CONTADO**

C.da Catrocca, 70
Cercemaggiore (CB)
birradelcontado.com



RICCI & C. SRL
Loc. Cese la Corte
Montaquila (IS)
fornairicci.it

**CANTINA
GIAGNACOVO**

C.da Vignale, 3
San Biase (CB)
cantinagiagnacovo.com



CANTINA GIAGNACOVO



**SABETTA &
ALTO PALATO**
C.da Quercigliole, 1
Ripalimosani (CB)
tartufisabetta.com

**AZIENDA AGRICOLA
COLLE SERENO**

Contrada Colle Sereno,
Petrella Tifernina (CB)
collesereno.com



COLLE SERENO
DAL 1975
Organic Wines



**SALUMI
GIAGNACOVO**
C.da Vignale
San Biase (CB)

**MARESA SNC -
QUARTO DEI GRECI**

C.da Vigne, 27 Ururi (CB)
quartodeigreci.it



SERRA DEL PARCO
Via M.B. Balduino, 9
Larino (CB)
serradelparco.com

OROMINERVA

Località Valloni, Cerro
al Volturno (IS)
orominerva.it



OROMINERVA



PASTA TESTA
Via Roma, 194
Cercemaggiore (CB)
pastatesta.it



WE OFFER YOU ONLY THE BEST OF MOLISE'S ARTISANAL FOOD AND WINE TRADITION

Small and very small producers, artisans of taste, creators of the wonders that our territory can give, these are our Partners. A careful selection that covers the entire regional territory, between the Sangro and Fortore rivers, the peaks of Campitello Matese and Capracotta, the green valleys of the Trigno and Biferno and its splendid sea - it is a continuous alternation of hills, lakes, waterfalls and mountains dotted with small towns and villages, hamlets and farmsteads, poised on cliffs or half-hidden in valleys. This unique mix in a unique land gives us unique products.



Maresa





QUARTO DEI GRECI was born in the valley of the Cigno stream in Lower Molise, among hills, orchards, olive groves and vineyards. A place where the ancient gastronomic traditions of this land of ancient origins flourish again. Where genuine flavors are revived by the company with a guarantee of quality and authenticity.

Genuine traditional recipes with a unique flavor! Oil,

Preserves, Sottoli and Specialty Foods obtained from an exclusively artisanal food process.

The passion and care with which each jar is packaged, the respect of food regulations, the use of fresh products, without dyes or preservatives, are all guarantees of safety and make our productions true food specialties.

PRESERVES	
Conditello - Seasoned fresh tomato	290 g
Natural tomato fillets	550 g
Datterino puree	430 g
Homemade tomato puree	430 g 700 g
Peeled Tomatoes in Sauce	550 g
Natural peeled tomatoes with basil	550 g
Colina tomatoes in sauce with basil	550 g

READY-MADE SAUCES	
Asparagus sauce	240 g
Mushroom sauce with porcini	240 g
Bell pepper sauce	240 g
Basil sauce	240 g
Arrabbiata sauce	240 g
Puttanesca sauce	240 g
Olive sauce	240 g
Farmer's sauce	240 g

Tomato puree is one of our predominant productions and is the flagship of the company. The other specialties are also processed by hand with only the addition of salt, basil and vegetables.

The varieties used are the Gentile di Larino, Leccino and Peranzana, The olives are harvested by hand plucking and are processed within 24 hours of picking. Stone millstones are used and extraction is cold without the addition of heat or solvents.

UNDER OIL IN EVO 100% ITALIAN		
Asparagus	280 g	550 g
Artichokes	280 g	550 g
Sweet and sour Giardiniera	280 g	
Lampascioni	280 g	550 g
Sundried tomatoes	280 g	550 g

100% ITALIAN EXTRA VIRGIN OLIVE OIL	
Oil EVO bottle	0,25 lt / 0,5 lt / 0,75 lt / 1 lt
Oil EVO can	3 lt / 5lt
Oil EVO can	0,1 lt
Dressing made with EVO oil and lemon	0,25 lt

Each stage of preparation is completely artisanal, from hulling the vegetables to blanching in vinegar, potting and covering with extra virgin olive oil.

CREAMS	
Cream of asparagus	190 g
Artichoke cream	190 g

STEAMED LEGUMES	
Chickpeas	290 g
Borlotti beans	290 g
Cannellini beans	290 g
Lentils	290 g

DRIED LEGUMES	
Chickpeas	500 g
Borlotti beans	500 g
Cannellini beans	500 g
Spelt	500 g
Lentils	500 g
Mixed legumes	500 g
Mixed legumes with cereals	500 g
Pearl barley	500 g





OROMINERVA





Real flavors, simple and tasty recipes that enhance raw materials while preserving their authenticity.

Orominerva products express immediate goodness and are distinguished by their pleasantness.

Treat yourself to the pleasure of good things.

EVO OIL

From selected indigenous olive cultivars, Orominerva EVO oil is born. An authentic extra virgin olive oil, which perfectly preserves goodness and naturalness of its raw materials, telling the identity of a territory where olive culture is a long-standing tradition. The olives are processed within 24 hours of harvesting, in some cases still by hand; after milling, the oil decants naturally in steel tanks and, finally, is bottled without being filtered.

SOTTOLI

In Orominerva's sottoli, the goodness of selected products of the earth is blended with the quality of a natural and preservative-free EVO oil. Vegetables and greens of our own production or grown by trusted farmers are the protagonists, our extra virgin oil is the glue, the decisive ingredient for excellent products. Our

pickles don't need anything else.

PESTIES AND CREAMS

Obtained from Orominerva's usual passion for good things, our pestos and creams are distinguished by the first choice of raw materials mixed with the highest quality extra virgin olive oil. Different types of pestos and creams, even for vegetarians - thanks to the use of cheese with vegetable rennet -, with which to make delicious aperitifs, appetizers, but also first courses and main courses.

Serving a variety of uses in the kitchen, Orominerva's creams and pestos season each proposal with simple but decisive taste and pleasant creaminess.

TOMATO PRESERVES

In every Orominerva tomato preserve, tradition leads the way in research and methods. As with grandmother's preserves, so the selection of raw materials and processes follow simple but essential criteria. Tomatoes grown as in the past and production that enhances their goodness without the need for preservatives guarantee the genuineness necessary for preserves.

FLAVORED CONDIMENTS - CAN

Garlic EVO Oil	0,1 lt	0,25 lt	Rosemary EVO Oil	0,1 lt	0,25 lt
EVO Oil with Basil	0,1 lt	0,25 lt	Peperoncino EVO Oil	0,1 lt	0,25 lt
Porcini Mushroom EVO Oil	0,1 lt	0,25 lt	Black Truffle EVO Oil	0,1 lt	0,25 lt
Lemon EVO Oil	0,1 lt	0,25 lt	White Truffle EVO Oil	0,1 lt	0,25 lt
Oregano EVO Oil	0,1 lt	0,25 lt			

UNDER OIL IN EVO 100% ITALIAN

Asparagus	210 g
Grilled artichokes	210 g
Friarielli	210 g
Artichokes	210 g
White onion of Isernia	210 g
Whole mushrooms	210 g
Red garlic shoots	210 g
Eggplants	210 g
Dried tomatoes	210 g
Bell peppers	210 g
Whole peppers	210 g
Pitted Leccino olives	210 g
Mild artichokes	210 g
Zucchini	210 g

LARGER FORMATS - HO.RE.CA.

L'altro pesto - GREEN	1,5 lt
L'altro pesto - RED	1,5 lt
Grilled artichokes	1,5 lt
Friarielli	1,5 lt
Artichokes	1,5 lt
White onion of Isernia	1,5 lt
Eggplants	1,5 lt
Pitted Leccino olives	1,5 lt
Dried tomatoes	1,5 lt
Bell peppers	1,5 lt
Delicate artichokes	1,5 lt
Zucchini	1,5 lt
Extra virgin olive oil can	3 lt 1,5 lt

Preserving goodness, as it is, authentic, made of only good ingredients. And then spread it through taste: we focus everything on the quality given by the best raw materials and simple processing aimed at preserving its naturalness and enhancing its pleasure.

Goodness is not an added value, so we strive to preserve that level of authenticity to which nothing needs to be added. A rich and immediate taste that arrives unfiltered. A ritual of good things.

PRESERVES

Artisanal tomato puree	670 g
Artisanal tomato puree	340 g
Artisanal Datterini tomatoes jar	360 g
Spaccatelle jar	360 g
Artisanal tomato puree	690 g

100% ITALIAN EXTRA VIRGIN OLIVE OIL

ORIGINE Grand Selection	0,5 lt
Handmade ceramics	0,1 lt 0,25 lt 0,5 lt
CLASSICO Bottle	0,25 lt 0,5 lt 0,75 lt
INTENSO Bottle	0,25 lt 0,5 lt 0,75 lt
Can	0,1 lt 0,25 lt 0,5 lt 1 lt

COMPOTES, PESTOS AND SPREADS

L'altro pesto - GREEN	90 g
L'altro pesto - RED	90 g
Green bean pesto	90 g
Artichoke cream	90 g
Cream of friarielli	90 g
Spicy mince	90 g
Olive beat	90 g
L'altro pesto - GREEN with truffle	90 g
L'altro pesto - RED with Truffle	90 g
Cream of Artichokes with Truffle	90 g
Olive Sauce with Truffle	90 g





Serra del Parco

il bio del Molise





The SERRA DEL PARCO farm is located in the unspoiled green hills of Molise.

With about 63 hectares located on the borders of the municipalities of Palata, Acquaviva Collecroce and Guardialfiera, we grow mainly legumes and grains that are strictly organic.

Daniele and Floriana are brother and sister, young and taking over the family land to start two new farms.

Di Vito Daniele's farm was established in 2006 but had already been in business since the 1980s and entered organic farming in 1999.

It covers about 45 hectares and is equally divided between the territory of Guardialfiera and Palata.

Production is cereal, legume, vegetable and fruit, pears to be precise.

Di Vito Floriana's farm, on the other hand, was established 10 years later, in 2016, and immediately entered organic farming.

After the conversion period, the farm received organic certification in 2018.

The farm covers about 60 hectares and is located between the municipalities of Palata, Guardialfiera and Acquaviva C.C.

The main crops are cereals, legumes (chickpeas, chickpeas and beans) and vegetables (tomatoes and melons).

DRIED LEGUMES - BAG

Chickpeas	400 g
Chickling	400 g
Beans	400 g
Lentils	400 g

DRIED LEGUMES IN POTS

Chickpeas	250 g	350 g	500 g
Chickling	250 g	350 g	500 g
Beans	250 g	350 g	500 g
Lentils	250 g	350 g	500 g

DRIED LEGUMES IN AIRTIGHT JAR

Chickpeas	500 g	700 g	1200 g	1500 g
Chickling	500 g	700 g	1200 g	1500 g
Beans	500 g	700 g	1200 g	1500 g
Lentils	500 g	700 g	1200 g	1500 g

FLOUR LEGUMES - BAG

Chickpeas	375 g
Chickling	375 g
Beans	375 g
Lentils	375 g

JARRED LEGUMES FLOUR

Chickpeas	250 g	350 g
Chickling	250 g	350 g
Beans	250 g	350 g
Lentils	250 g	350 g

FLOUR LEGUMES IN JAR AIRTIGHT CLOSURE

Chickpeas	500 g	750 g	1000 g
Chickling	500 g	750 g	1000 g
Beans	500 g	750 g	1000 g
Lentils	500 g	750 g	1000 g

100% Organic - Organic farming is our mantra:

- We harness the natural fertility of the soil by promoting it with limited interventions.
- We promote biodiversity of domestic species (both plant and animal).
- We exclude the use of synthetic products and genetically modified organisms (GMOs).

WINES

TINTILIA del Molise - red wine	750 ml	
TINTILIA del Molise - rosé wine	750 ml	
Bag TINTILIA del Molise - red wine	3000 ml	5000 ml




Sabetta[®]
Lavorazione Artigianale


G.S.N.[®]

Alto Palato





Each of our products is unique and genuine and encapsulates our history and that of our territory.

In a small town in the Molise region amidst the wonders of a clean and unspoiled nature, the art of truffle processing was born, the professionalism of extracting from the earth the pleasure of genuine products on the table. The Sabetta company's truffles are available in different processings and weights to best satisfy every whim, even that of the most demanding palates, and they cater to an

international clientele: consumers, restaurants, specialty food stores, distributors, importers and producers, such as charcuterie, dairies and pasta factories. An integral part of the company's mission is to spread knowledge and culture about truffles, such an extraordinary and unique product that the earth still manages to produce spontaneously. The typically artisanal characteristic makes the products of this company simple and healthy, suitable for all occasions, even the most special ones.

TOPPINGS TRUFFLES

Black truffle butter	80 g	160 g		
Black truffle carpaccio	50 g	80 g	180 g	500 g
Caciocavallo cheese and truffle cream	50 g	90 g	190 g	
Dried porcini mushrooms	25 g	50 g		
Black truffle mince	50 g	80 g	180 g	500 g
Acacia honey with white truffle	40 g	120 g		
Pickled black truffle nuts	45 g			
Asparagus pate	90 g	180 g		
Artichoke pate	90 g	180 g		
Olive pate	90 g			
Porcini pate	50 g	90 g	180 g	
Piccantella	90 g			
Tartufata	50 g	90 g	180 g	
Tartufata 2%				500 g
Tartufata 5%				500 g

READY-MADE SAUCES

Wild boar ragout	180 g
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EVO-BASED SEASONING

White truffle aroma	100 ml	250 ml
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TRUFFLE SEASONING

Bio EVO with truffle	60 ml	100 ml	
Caciocavallo cream 6%	50 g	90 g	
Truffle 10%	50 g	90 g	180 g

CARPACCIO AND MACCINATO TRUFFLES

Carpaccio of neretto in brine	50 g	
Carpaccio of fine white truffle	30 g	
Carpaccio of black truffle	50 g	80 g
Ground neretto in brine	50 g	
Minced fine white truffle	30 g	
Ground black truffle	50 g	80 g

Testa





100% ITALIAN ORGANIC ARTISAN PASTA

In our pasta factory in Cercemaggiore, Molise, we produce bronze-drawn organic pasta using only semolina obtained from Italian wheat. In agreement with local

companies we carry out a supply chain project. By following the production and storage of the wheat, the milling of the semolina and finally the production of the pasta, we strive to guarantee the highest quality to obtain a product that is sustainable and pleasing to the taste.

ORGANIC DURUM WHEAT SEMOLINA PASTA - 500 G

Anellini	Coppette	Lumache	Rigatoni
Calamarata	Ditali	Paccheri	Sagnette
Caserecce	Fusilli	Penne rigate	Sedanini
Chioccioline	Fusillo gigante	Pennoni	Stelline
Conchiglie	Gnocchetti	Quadrucci	Tubetti

STONE-GROUND ORGANIC WHOLE WHEAT DURUM WHEAT PASTA SARAGOLLA VARIETY - 500 G

Anellini	Ditali	Penne rigate	Sedanini
Calamarata	Fusilli	Pennoni	Spaghettoni
Caserecce	Fusillo gigante	Quadrucci	Stelline
Chioccioline	Gnocchetti	Rigatoni	Taglietelle
Conchiglie	Lumache	Sagnette	Tubetti
Coppette	Paccheri		



GIAGNACOVO





Salumificio Giagnacovo is a small, family-owned farm in Molise. It was born in a small town in the hinterland of Molise: San Biase. It is such a small town that it has just 150 inhabitants. The farm is involved in the production and processing of pork. This is now a traditional Molisian ritual that has been handed down from generation to generation.

The company is deliberately small and family-owned. Consequently, the goal is to keep alive the ancient peasant tradition of pork. Moreover, only by being small producers can we offer a product of the highest quality, such as our spicy salami. In fact, by doing so, the company

is able to personally care for and follow every stage of processing. It also follows every detail or detail correctly. From the choice of meats to the use of useful materials for processing.

- Strictly selected and local spices to give the product intense and flavorful aromatic notes;
- Natural gut, cleaned and sanitized with extreme patience. In addition, the guts are washed several times before being used, as well as left to soak together with water and citrus fruits. This will help sanitization and fragrance.

COLD CUTS

Sausage - Cured Artisan Product

Lingua del diavolo - Spicy Artisan Salami produced with Italian meat

Soppresata - Cured artisanal product; it is preserved in oil and can last up to a year if stored in a cellar or otherwise in a cool room.

Pancetta tesa - Traditional Molise product processed without preservatives





CANTINA GIAGNACOVO





Cantina Giagnacovo winery is located in San Biase, a town in the province of Campobasso, situated in the hinterland of the Molise region.

In the production of its wines, it follows and takes care of the entire production chain, from the location of the vineyard, then the respect of the environment, uncontaminated territory of Molise, to the respect and preservation of the natural aromas of the product, pruning and manual harvesting, until the final product, which must have certain characteristics before being released on the market, at the risk of not being produced.

The fruits sprung from the vineyards are of natural origin and continuous research, even with modern techniques, aim at the preservation of such products with all the properties that characterize them proper to the territory of location, allowing an endless journey from the past to the present, always evolving, in anticipation of the future.

With the continuous research and application of the resulting knowledge, we have arrived at the production of wines without the use of added sulfites, producing a product that is as natural as possible, so that the final consumer can bring back, with their senses, the nature present within the glass, simply by tasting a glass of wine.

VIGNALE LINE

NEROVIGNALE Tintilia DOC 2020 N.D.	750 ml
OROVIGNALE white 2021	750 ml
RIVO ROSA Tintilia Rosè DOC 2021	750 ml

I QUOTIDIANI LINE

CARRAFONE Tintilia DOC 2019	750 ml
CARRAFONE Tintilia DOC 2019	3000 ml
3 QUARTI red wine	750 ml
3 QUARTI white wine N.D.	750 ml

CRU LINE - OUTSIDER

MELISMA wine Orange 2018 / 2019 N.D.	750 ml
LIBIAMO Tintilia DOC 2018 / 2019 N.D.	750 ml
LIBIAMO Tintilia DOC 2019	1500 ml

CONFECTURE

EXTRA CONFECTURE Tintilia Grapes	220 g
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COLLE SERENO

DAL 1975

Organic Wines





The Mogavero family has been dedicated to winemaking for more than forty years: ever since, in 1975, Giuseppe Mogavero, an agronomist, decided to take his first steps in the production of quality wines in a small Italian region, Molise, where viticulture was only a domestic practice.

The conformation of the slope forms a characteristic cradle of vines in an extreme and surly place, with a predominance of clay and a strong presence of stones, uncultivated for centuries and surrounded by acres of forests. It is a hillside that smells of humus and underbrush, overlooking the Biferno River at an altitude of 300 to 400 meters.

The choice, since planting, is to cultivate in Organic Farming to respect and preserve this pristine environment

and enrich it with energy and vitality.

From the wild boar to the dragonfly, from the wolf to the pheasant, from the badger to the viper, the forest dialogues with the wide spaces of rows in a surprising harmony between flora and fauna.

This is how we obtain fragrant and flavorful grapes to produce clean, original, tasty wines, each with its own unique and recognizable character.

Wines that must make themselves remembered and appreciated with joy.

This is the land we have chosen for our vineyard, the land we cultivate every day to create wines that are expressive, transparent, true to their genetic heritage.

BENDANERA Red PGI BIO	750 ml
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CANTASTORIE Aglianico PGI BIO	750 ml
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CIOE' White PGI BIO	750 ml
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CIOE' Red PGI BIO	750 ml
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CODACORTA Rosè PGI BIO	750 ml
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DICIOTTO PENNE Falanghina PGI BIO	750 ml
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FALANGHINA DOC ORGANIC	750 ml
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REDINOTTE RED IGP BIO	750 ml
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TINTILIA DOC ORGANIC	750 ml
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VERODARIA White PGI BIO	750 ml
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Bag RED - WHITE - ROSÈ	3000 ml
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Birrificio del Contado's beers are all made strictly with water from Matese springs, local raw materials and selection of Italian and non-Italian malts and hops.

The absence of pasteurization and filtration allows all the nutritional and organoleptic characteristics of the beer to remain unaltered, enhancing the qualitative potential of the materials used in the production process. These are natural beers, obtained without the addition of preservatives, antioxidants or stabilizers. The entire production process is characterized by scrupulous care at all stages and careful selection of the raw materials used. Within the brewery, every single operation, from grinding the malt to labeling, is performed by hand.

A craft beer must be unfiltered, unpasteurized, raw, and frothing must take place in the bottle through fermentation.

This is the only way to obtain a living product, in which the yeasts at the bottom of the bottle continue their fermentation, characterizing the flavor and refining the

taste of the beer, which evolves over time, providing complex and different sensory sensations from time to time.

The absence of pasteurization and filtration allows, therefore, to maintain all the nutritional and organoleptic characteristics of the beer unchanged, enhancing the qualitative potential of the materials used in the production process.

All beers produced by Birrificio del Contado are natural, obtained without the addition of preservatives, antioxidants or stabilizers.

Within the brewery, every operation, from the grinding of malt to labeling, is performed by hand, so producing a batch of beer takes on two aspects, one that involves a commitment of many hours of work, the other that gives the brewer the opportunity to express his or her creativity to the fullest: hence the word ARTISAN!

... in synergy with MolisHemp is offering three truly amazing hemp beers to the market.

BEER - KEG

La Wild - IPA 5,5%	20 lt
KLAPS - Kolsh 4,3%	20 lt
Marà - Hemp APA 6%	20 lt
Canà - Hemp GOLDEN ALE 5%	20 lt
Ari - Hemp STOUT 5,5%	20 lt

Ricci

fornai italiani
1967





Time, patience, love for simple things and then our yeast-those are the secrets to the success of our leavened products.

From croissants to bread to panettone our processing method is made of choices: selected ingredients, raw materials chosen without compromise. A true ritual that has as its main element the use of mother yeast that guarantees a natural leavening process.

Products leavened by means of mother yeast have the characteristic of being easily digestible and have a tasty flavor naturally imparted by the yeast. With better

PANETTONE		
Classic with raisins and candied fruit	750 g	1000 g
Classic raisins	750 g	1000 g
Three chocolates (white dough)	750 g	1000 g
Pears and chocolate	750 g	1000 g
Strawberries and chocolate	750 g	1000 g
Strudel (apple, walnuts and cinnamon)	750 g	
Gianmarrone (gianduaia, chestnut pieces and chocolate chips)	750 g	
Mascarpone	750 g	1000 g
Apricot wholemeal	750 g	

organoleptic characteristics, they keep longer, resist mold very well and release even more interesting aromas even ten hours after baking.

The connection to the territory

Pure mountain air, water from the Volturno Springs, raw materials selected from the territory: our products speak not only of the people who work there, but also of the wonderful, still unspoiled territory that represents an added value of our production.

The link with the territory has always influenced our production and especially processing choices.

PANEVO		
Citrus fruits (orange and lemon)	750 g	1000 g
Candied cherries and sour cherries	750 g	1000 g
PanRapAce (orange, lemon, carrot and red turnip)	750 g	

STUFFED PANETTONE	
Pistacchio	1000 g
Limoncello	1000 g

From Ricci bakers, one of the best handcrafted doves and panettone in Italy. Naturally excellent. Our panettone and colomba have received and receive numerous awards and recognitions.







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