

20
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BEVERAGE

catalogue

IF&B
INALCA FOOD & BEVERAGE
AUSTRALIA

BUTTIS



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LEGEND



Grapes



Aging method



Type of beer



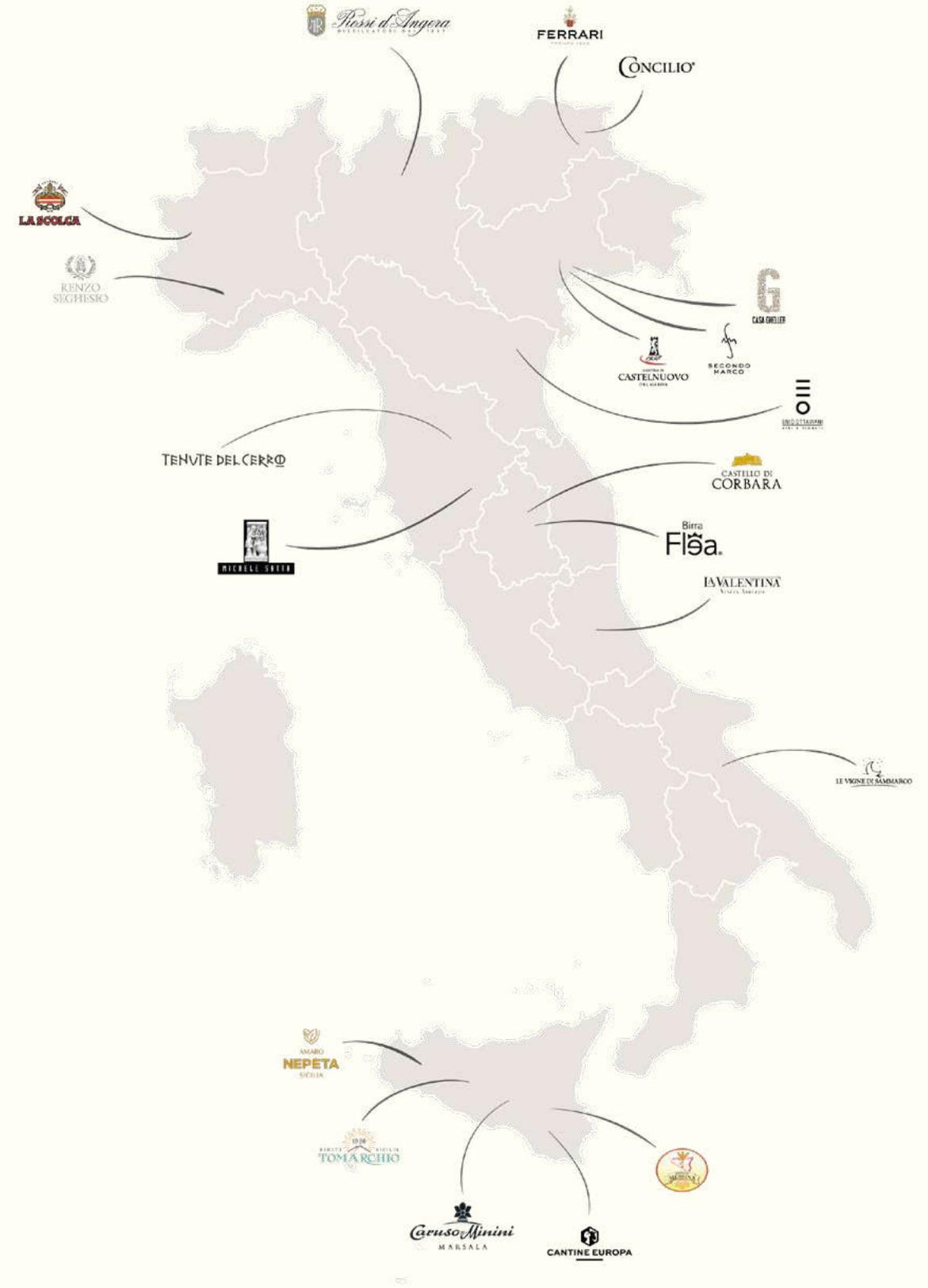
Taste



Vegan product



Organic product





Operating in an excellent manner depends on authentic values, lovingly cultivated and passed down from one generation to the next.

It is a constant quest for quality and attention to detail during the entire production process that have made Ferrari Italy's leading producer of Metodo Classico sparkling wines. For this reason, every bottle provides a unique experience.

A profound link with the territory and respect for the land in every single operation: all of Ferrari's wines are Trentodoc and are produced exclusively from grapes grown in Trentino at high altitudes using sustainable farming methods.

As custodians of Ferrari's century-long history, the members of the Lunelli family recognize that their future involves constant research and experimentation.

So it is that their experience is refreshed each day, whilst following in the footsteps of tradition.

With its natural elegance, Ferrari – among the most glittering manifestations of that art of living which is so very Italian – is an icon of style that wins you over from the very first sip.

It has within it an innate taste for beauty and savoir vivre, and the typically Italian attitude of relishing every moment to the full.



VI816
Ferrari - Brut Jeroboam 3lt

Method: Champenois.
Ageing: 20 months.
Tasting notes: Apple, white flowers, brioche

 Chardonnay

 Bottle

 Organic

 90+



VI814
Ferrari - Maximum Blanc de Blancs Magnum 1.5lt

Method: Champenois.
Ageing: 30 months.
Tasting notes: Apple, pear, brioche.

 Chardonnay

 Bottle

 Organic

 92+

Trentino Alto Adige



VI815
Ferrari - Maximum Rosé Magnum 1.5lt

Method: Champenois
Ageing: 30 months
Tasting notes: Lemon, strawberry, yellow peach, brioche.

 30% Chardonnay,
70% Pinot Noir

 Bottle

 Organic

 92+



VI876
Ferrari - Brut 75cl

Method: Champenois.
Ageing: 20 months.
Tasting notes: Apple, white flowers, brioche.

 Chardonnay

 Bottle

 Organic

 90+



IT20105
Ferrari - Maximum Blanc de Blancs 75cl

Method: Champenois.
Ageing: 30 months.
Tasting notes: Apple, pear, brioche.

 Chardonnay

 Bottle

 Organic

 92+

Trentino Alto Adige



IT20106
Ferrari - Maximum Rosé 75cl

Method: Champenois
Ageing: 30 months
Tasting notes: Lemon, strawberry, yellow peach, brioche.

 30% Chardonnay,
70% Pinot Noir

 Bottle

 Organic

 92+



IT20107
Ferrari - Perlé 75cl

Method: Champenois.
Ageing: 5 years.
Tasting notes: Baked peach, apricot, lemon, brioche.

 Chardonnay

 Bottle

 Organic

 94+



IT20108
Ferrari - Perlé Zero 75cl

Method: Champenois zero-dosage.
Ageing: 7 years.
Tasting notes: Lime zest, apple, pineapple, vanilla, brioche.

 Chardonnay

 Bottle

 Organic





Trentino Alto Adige
10



VI813
Ferrari - Riserva Lunelli 75cl

Method: Champenois.
Ageing: 7 years.
Tasting notes: Lemon cream, pineapple, honey, hazelnut, crusty bread.

 Chardonnay

 Bottle + oak

 Organic





VI711
Ferrari - Giulio Ferrari Riserva del Fondatore 75cl

Method: Champenois.
Ageing: 10 years.
Tasting notes: Candied apricot, flowers, honey, roasted nuts.

 Chardonnay

 Bottle

 Organic

 97+



VI817
Ferrari - Giulio Ferrari Riserva del Fondatore Rosé 75cl

Method: Champenois.
Ageing: 10 years.
Tasting notes: Pomegranate, wild strawberry, brioche, balsamic.

 30% Chardonnay,
70% Pinot Noir

 Bottle

 Organic

 96+



Trentino Alto Adige
11



CONCILIO®

CONCILIO®

Cantina Sociale di Trento makes Concilio's wines from the grapes of its members. Because in any production chain, it is the soil that ensures the production of specific wine varieties, drawing on the area's terrain and microclimate.

Wines that stem from our winegrowers' ancient art of wine-making and from the expertise of our enologists and agronomists, and addressed to the most discerning consumers.

Concilio's wines are Trentino wines by definition. The pure expression of the mountainous, alpine territory, the crisp, fragrant Charmat sparkling wines reflect the region's characteristics to the full: elegant, crisp and characterised by a moderate alcohol content, with a fine, lingering perlage.

Ideal as an aperitif, they can also accompany the entire meal.



VI575
Concilio - Gewurztraminer
Nativi Trentino D.O.C. 75cl

Method: Sur-lie.
Ageing: 6 months.
Tasting notes: Apricot, apple, honey.



VI547
Concilio - Pinot Grigio
Nativi Trentino D.O.C. 75cl

Method: Sur-lie.
Ageing: 6 months.
Tasting notes: Apple, pear, acacia.



Trentino Alto Adige



The estate includes the hilly area south-east of Lake Garda and most of the vineyards lie in the controlled denomination of origin areas for Bardolino, Custoza, Lugana and Bardolino Superiore DOCG.

Cantina di Castelnuovo del Garda deals with promoting and distributing a wide range of products in Italy and abroad, enhancing their image through constant quality improvements. To achieve this members are renewing their technology, starting with purely natural operations on vines and entering the winery with state of the art pressing and vinification equipment.



VI721

Castelnuovo - **Pinot Grigio delle Venezie Blush D.O.C. 75cl**

Method: Blush.

Ageing: 6 months.

Tasting notes: Strawberry, apple.



Veneto

15



RIONDO®

Riondo is the perfect embodiment of a history rooted in the past but focused on the future. They are actually a young company, founded in 2008 as an offshoot of Collis Veneto Wine Group, a leading cooperative consortium at national level, with the aim of marketing and selling the wine produced with the grapes of our 2,000 members, both in Italy and worldwide throughout the hospitality industry and large-scale retail trade.

The pursuit of perfection throughout the production process also applies to respect for nature, the source of wealth for those who cultivate and produce wine.

Located in Valpolicella, a land of wine, art and culture. It stretches across the foothills of the Veronese Prealps, protected to the north by the Lessini Mountains and bordering Lake Garda to the west.



VI871

Riondo - Valpolicella Superiore D.O.C. 75cl

Method: Ganimede.
Ageing: 12 months + 6 months.
Tasting notes: Blueberry, cherry, liquorice, balsamic.

Corvina,
 Corvinone,
 Rondinella,
 Native grapes



VI872

Riondo - Corvina, Corvinone, Rondinella, Native grapes 75cl

Method: Ganimede.
Ageing: 12 months + 6 months.
Tasting notes: Ripe black cherries, plum, earth, cedar.

Corvina,
 Corvinone,
 Rondinella,
 Native grapes



Veneto
 18

VI873

Riondo - Amarone della Valpolicella D.O.C.G. 75cl

Method: Appassimento.
Ageing: 24 months + 12 months.
Tasting notes: Cherry jam, cinnamon, vanilla, coffee.

Corvina,
 Corvinone,
 Rondinella,
 Native grapes



IT00440

Lunardi - Pinot Grigio delle Venezie I.G.T. 75cl

Method: Sur-lie.
Ageing: 6 months.
Tasting notes: Green apple, lemon, lime.

Pinot Grigio



Veneto
 19



CASA GHELLER

Devoted to wine culture for many generations, the Moretti Polegato family, owner of the villa, have fostered this ancient tradition by making Villa Sandi the headquarters of the winery, and by promoting grape growing in the area on a modern basis.

Giancarlo Moretti Polegato, who is very fond and knowledgeable of the wine world, is very proud to carry on the family tradition with love and respect for tradition and attention to research and innovation at the same time. Under his guidance the winery has achieved many successful results and is working on new projects with expertise and passion.



CASA GHELLER



VI529

Casa Gheller - Prosecco Brut D.O.C. Treviso 75cl

Method: Charmat.

Ageing: 3 months.

Tasting notes: Apple, pear, lemon, acacia.



Glera



Stainless steel



VI530

Casa Gheller - Prosecco Extra Dry Millesimato D.O.C. Treviso 75cl

Method: Charmat.

Ageing: 3 months.

Tasting notes: Apple, pear, lemon, acacia.



Glera



Stainless steel



Veneto

22



CASA GHELLER



VI531

Casa Gheller - Prosecco Valdobbiadene D.O.C.G. 75cl

Method: Charmat.

Ageing: 4 months.

Tasting notes: Apple, pear, lemon, dairy.



Glera



Stainless steel



VI842

Casa Gheller - Prosecco Rosé Millesimato D.O.C. Treviso 75cl

Method: Charmat.

Ageing: 3 months.

Tasting notes: Strawberry, pear, apple.



Glera, Pinot Noir



Stainless steel



Veneto

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SECONDO
MARCO

Secondo Marco is located in the heart of the Valpolicella Classica zone, a special area within the wider context of the land of Valpolicella.

All the necessary ingredients to create special wines are here, including soil conditions and the climate.

Between Verona and Lake Garda, in the foothills of the Lessinia mountains, there is a crossroads of breezes, fresh air from the mountains and warm air from the Lake, which is particularly favourable for the vineyards.

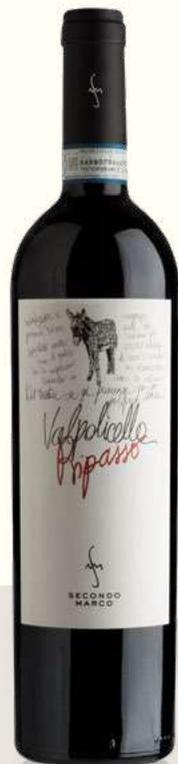
The breezes keep the change in temperature between night and day to a minimum, while keeping the land dry.

The soil itself is particularly rich in mineral salts and its layers vary greatly even with vineyards in the same place.

Along with this very rich land, there are the various different ways of working with the grapes followed by research in the cellar to exalt the taste and splendour of the scent of the grapes.



SECONDO
MARCO



VI470

Secondo Marco - **Valpolicella Classico D.O.C. 75cl**

Method: ----.

Ageing: 6 months + 6 months.

Tasting notes: Vherry, blackberry, liquorice, clove.

Corvina,
Corvinone,
Rondinella,
Native grapes

 Concrete + oak



VI471

Secondo Marco - **Valpolicella Ripasso D.O.C. Classico Superiore 75cl**

Method: ----.

Ageing: 18 months + 6 months.

Tasting notes: Cherry, raisin, cedar, anise.

Corvina,
Corvinone,
Rondinella,
Native grapes

 Oak + bottle



Veneto
26



SECONDO
MARCO



VI870

Secondo Marco - **Recioto della Valpolicella D.O.C.G. 75cl**

Method: ----.

Ageing: 18 months + 6 months.

Tasting notes: Raisin, blackberry, black cherry, chocolate.

Corvina,
Corvinone,
Rondinella,
Native grapes

 Oak + bottle



VI472

Secondo Marco - **Amarone della Valpolicella D.O.C.G. 75cl**

Method: Appassimento.

Ageing: 42 months + 12 months.

Tasting notes: Blackcurrant, raisin, plum, leather, earth.

Corvina,
Corvinone,
Rondinella,
Native grapes

 Oak + bottle



Veneto
27



LA SCOLCA

Cortese grapes in the Gavi area, near Novi Ligure, produce a wine of aristocratic personality, mineral and intense, durable and elegant. And, within the municipality of Gavi, the best results are obtained in the Rovereto district. If we classify the region, like they use to do in France, Rovereto di Gavi would be without a doubt the “Gran Cru of Cortese”.

La Scolca® has its vineyards in the most beautiful location of Rovereto, and its Gavi Dei Gavi® is the highest representation of the wine produced in this micro-area. This exciting result does not come exclusively because of the fortunate position of our vineyards: it is also the fruit of well-considered enological practice.

With raw materials and conditions similar to other producers in the area, our expertise let us have an extra gear.



VI282
La Scolca - Gavi D.O.C.G.
Valentino 75cl

Method: ----.
Ageing: 6 months.
Tasting notes: Pear, apple, lemon, stone.



VI285
La Scolca - Gavi dei Gavi
D.O.C.G. Etichetta Nera 75cl

Method: Sur-lie.
Ageing: 8 months.
Tasting notes: Lemon, apple, stone, almond.



90



Piemonte



RENZO
SEGHESIO

The Seghesio family has been dedicating its experience, knowledge and craft to producing and refining premium red wines in Monforte d'Alba for more than one century.

The family owns three vineyards:

Cascina Pajana – Ginestra, in the vey middle of historical crus for the production of Barolo.

Santa Maria, was reborn with new vine plants in 2016 to best express the freshness, fruit and balance typical of the Barolos

Sanche, Nestled between the steep slopes of Sanche in Vezza d'Alba, the San Bernardino amphitheater enjoys a unique exposition, balanced by the fresher morning and evening shades.



VI509

Renzo Seghesio - **Barbera d'Alba Superiore D.O.C. 75cl**

Method: ----.

Ageing: 10 months + 6 months.

Tasting notes: Violet, cherry, marasque, liquorice.



Barbera



Oak + bottle



VI510

Renzo Seghesio - **Nebbiolo d'Alba Roe' D.O.C. 75cl**

Method: ----.

Ageing: 15 months + 6 months.

Tasting notes: Lemon, strawberry, yellow peach, brioche.



Nebbiolo



Oak + bottle



VI869

Renzo Seghesio - **Barolo D.O.C.G. 75cl**

Method: 36 months + 6 months.

Ageing: 30 months

Tasting notes: Dark cherry, raspberry, orange, liquorice.



Nebbiolo



Oak + bottle



Piemonte

WE MAKE WINES FOR FRIENDS



ENIO OTTAVIANI
VINI E VIGNETI

Enio Ottaviani's cellars is a summary of what the wine in Romagna has represented from the dawn up to the present day . From concrete casks which ensure excellent resistance of the wine and the proper exchange of temperature and humidity, to large wooden barrels and barriques for some productions.



ENIO OTTAVIANI
VINI E VIGNETI



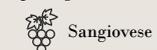
VI311
Ottaviani - Sangiovese
Rubicone I.G.P. "168" 75cl

Method: ----.
Ageing: 6 months.
Tasting notes: Cherry, plum, salt.



VI498
Ottaviani - Sangiovese Dado
75cl

Method: ----.
Ageing: 24 months + 12 months.
Tasting notes: Ripe sour cherries,
pomegranate, balsamic, salt.



Emilia Romagna



TENUTE DEL CERRO

Tenute del Cerro represents the realization of a big oenological project, which started in 1978 with the acquisition of the first two estates: Montecorona in Umbertide (Perugia) and Fattoria del Cerro in Acquaviva di Montepulciano (Siena). Three other estates: La Poderina in Montalcino (Siena), Còlpetrone in Gualdo Cattaneo (Perugia) and Monterufoli in Monteverdi Marittimo (Pisa) joined later. The expression of an authentic Italian emotion and the absolute quality of the wines are granted by the constant commitment of the winemaking and agronomists team and the precious advices of the famous wine maker Riccardo Cotarella. They invest in indigenous varietal and in biodiversity and take care and maintain the forests. Tenute del Cerro is also part of the WRT, Wine Research Team, a network of 35 wineries that share scientific know-how and carry on innovative experiments in the vineyard and in the cellar.



VI518
Tenute del Cerro - **Chianti Colli Senesi D.O.C.G. 75cl**

Method: ----.
Ageing: 3 months + 3 months.
Tasting notes: Wild black berries, cherries, balsamic, herbs.

 90% Sangiovese,
10% Caniolo Nero

 Oak + bottle

 92



VI520
Tenute del Cerro - **Rosso di Montalcino D.O.C.G. "La Poderina" 75cl**

Method: ----.
Ageing: 18 months + 6 months.
Tasting notes: ----.

 Sangiovese Grosso

 Oak + bottle

 92



VI519
Tenute del Cerro - **Brunello di Montalcino D.O.C.G. "La Poderina" 75cl**

Method: ----.
Ageing: 24 months + 18 months.
Tasting notes: ----.

 Sangiovese Grosso

 Oak + bottle

 95





The peculiarity of the DOC Bolgheri, established in 1984, is that it comprises an area of land facing the Tyrrhenian Sea, towards the west and surrounded by hills on the remaining cardinal points, as well as a theatre watches the stage.

In each vineyard there are the vines that Michele felt, after years of observation, to be the most representative of Bolgheri (without excluding further experiments in the future). For whites they are Viognier, Vermentino and Sauvignon, while the reds are Cabernet Sauvignon, Merlot, Syrah, Sangiovese and Teroldego. The presence of individual grape varieties in the different vineyards, allows us to have numerous expressions of varieties, so that we can understand how the vineyards behave every year. The vineyards that express greater balance and complexity will provide the grapes for our most important wines. This enables us to understand what are the characteristics that make one vineyard, better than over another, allowing us over the time to have some idea of the characteristics of our vineyards.



VI570
Michele Satta - **Bolgheri Rosso**
D.O.C. 75cl

Method: Sur-lie.
Ageing: 12 months + 6 months.
Tasting notes: Blackberry, cherry, leather, tobacco.

Sangiovese,
Cabernet Sauvignon,
Merlot,
Syrah,
Teroldego

 Oak + bottle

VI571
Michele Satta - **Bolgheri Rosso Superiore D.O.C. "Piastraia" 75cl**

Method: Sur-lie.
Ageing: 6 months.
Tasting notes: Apple, pear, acacia.

 Pinot Grigio

 Stainless steel

 94

Toscana



CASTELLO DI CORBARA

The estate of Castello di Corbara winery flaunts ancient origins and a rich and fascinating history, with the first documented signs of settlement dating all the way back to Roman times, and with the peak of ancient prestige reached during the middle ages, when the territory was the prized belonging of the Counts of Montemarte.

Mindful heir of this historical legacy, for over 50 years now Castello di Corbara has been attending to its beautiful estate, which is currently composed of a 1200-hectare corpus articulated in a varied landscape of arable crops, patches of woods, olive groves, pastures, and, most relevantly, healthy vineyards covering around 100 hectares.



CASTELLO DI CORBARA



VI514

Castello di Corbara - Sangiovese
Umbro I.G.T. "Campo della
Fiera" 75cl

Method: Blush.

Ageing: 6 months.

Tasting notes: Cherry, strawberry,
violet, liquorice.

85% Sangiovese,
10% Merlot,
5% Cabernet
Sauvignon

 Stainless steel



Umbria

39



LA VALENTINA

VINI IN ABRUZZO

La Valentina is located in Abruzzo, Central Italy; the property extends for about 40 hectares, all planted with local grapes: Trebbiano d’Abruzzo, Montepulciano d’Abruzzo and Pecorino. Ten hectares surround the company headquarters (150/200 meters a.sl.) while, the rest of the property is located in Spoltore and in areas more inland, like San Valentino, where vines are cultivated in the hillside, at broad range of altitudes between 250 to 400 meters a.s.l.

Those hills are influenced by the sea breeze and the soil is rich and mainly clayey. Respect for the territory and a sustainable approach are the basis of La Valentina agricultural and oenological philosophy and, right from the start, large part of the efforts have been focus on eco-sustainable approach in the vineyards and in the cellar.



VI780

La Valentina - **Pecorino I.G.T. Colline Pescaresi 75cl**

Method: ----.

Ageing: 6 months.

Tasting notes: Lemon, pineapple, salted almond.



VI555

La Valentina - **Trebbiano d'Abruzzo D.O.C. 75cl**

Method: ----.

Ageing: 6 months.

Tasting notes: Papaya, yellow peach.



VI556

La Valentina - **Montepulciano d'Abruzzo Riserva D.O.C. "Spelt" 75cl**

Method: ----.

Ageing: 24 months + 8 months.

Tasting notes: Redcurrant, pomegranate, violet, liquorice.



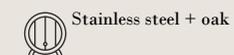
VI554

La Valentina - **Montepulciano d'Abruzzo D.O.C. 75cl**

Method: ----.

Ageing: 12 months + 4 months.

Tasting notes: Black cherry, strawberry jam, herbs.



Abruzzo
42



Abruzzo
43



LE VIGNE DI SAMMARCO

It all started in 1972. The Rizzello family's history is intricately linked to that of its vineyards; interwoven vines suspended between the rows and the generaCons. The knoDed vines throughout the oldest and most twisted remind us of "Nonno" Marco, who in the sevenCes stopped selling his grapes and started producing his own wine. His son Franco's philosophy is strongly linked to that of his father's. With tenacity and ambiCon for excellence, Le Vigne di Sammarco is recognized for its uniqueness in the world of wine.

One of the excellent wines is PrimiCvo di Manduria. The most important wines obtained by this naCve grape variety are ZIFA, ARCHE' and ARGIVO very fine and elegant 100% PrimiCvo di Manduria, 50-year-old vines grown in the tradiConal "alberello" style in the Manduria region, in the province of Taranto.

LE VIGNE DI SAMMARCO



VI219

Le Vigne di Sammarco -
Negroamaro Salento I.G.P. 75cl

Method: ----.

Ageing: 6 months.

Tasting notes: Black cherries, plums, thyme, clove.



Negroamaro



Stainless steel



VI411

Le Vigne di Sammarco -
Primitivo Diade I.G.P. 75cl

Method: ----.

Ageing: 6 months.

Tasting notes: Cherry, plum, marasca cherry.



Primitivo



Stainless steel



VI218

Le Vigne di Sammarco -
Primitivo di Manduria D.O.P. 75cl

Method: ----.

Ageing: 6 months + 6 months.

Tasting notes: Blackberry, violet, chocolate, pepper.



Primitivo



Stainless steel + bottle



Puglia
45



Caruso & Minini
M A R S A L A

Caruso & Minini, two families and two different stories that merge when Stefano, Francesco and Roberto Caruso the third generation of winemakers, meet Mario Minini, owner of a marketing company in Northern Italy. Together, back in 2004, built the foundations of Caruso & Minini, an state of the art winery in Marsala, city at the extreme part of western Sicily.

Giumarella and Cutaja are the names of the family vineyards from where the wines come from. A total of 120 hectares located in the inland of the Trapani province. The highest hills, dedicated to the cultivation of the whites varieties, reach an altitude of 450 meters above sea level, whereas the valley bottom is where the red varieties grow. Every single grapevine was planted following the best combination of exposure, soil and climate. This land hosts local grapes such as Grillo, Catarratto, Inzolia, Nero d'Avola and Perricone as well as some international varieties like Cabernet Sauvignon, Chardonnay, Syrah and Merlot.



VI921

Caruso e Minini - **Tagós**
Late Harvest I.G.T. Terre
Siciliane 75cl

Method: Late Harvest.
Ageing: 4 months + 1 month.
Tasting notes: Honey, candied apricot,
cinnamon.



Grillo



Oak + stainless steel



VI757

Caruso e Minini - **Zibibbo**
I.G.P. Terre di Giumara 75cl

Method: Cryo-maceration.
Ageing: 3 months + 2 months.
Tasting notes: Mango, banana, pas-
sionfruit.



Zibibbo



Stainless steel + bottle



Sicilia
48

VI553

Caruso e Minini -
**Nero d'Avola D.O.C. Terre
di Giumara D.O.C. 75cl**

Method: ----.
Ageing: 8 months + 4 months.
Tasting notes: Plum, blackberry,
mature cherry.



Nero d'Avola



Stainless steel + Oak

VI178

Caruso e Minini - **Nero
d'Avola Riserva 'CUTAJA'**
D.O.C. 75cl

Method: ----.
Ageing: 24 months + 6 months.
Tasting notes: Blackcurrant, plum,
cocoa.



Nero d'Avola



Oak + bottle



VI920

Caruso e Minini - **Syrah
Riserva Delia Nivolelli**
D.O.C.G. 75cl

Method: ----.
Ageing: 48 months + 24 months.
Tasting notes: Plum, blackberry, choco-
late, tobacco, balsamic.



Syrah



Oak + bottle



Sicilia
49



CANTINE EUROPA

Being one of the largest Sicilian wineries, Cantine Europa is an important cooperative of winemakers founded in 1962. Today it has vineyards covering over 6,000 hectares located in the provinces of Trapani, Agrigento and Palermo.

Cantine Europa is now supported by an increasingly qualified technical staff whose aim is the careful selection of the grapes, innovation and experimentation in the production process, thus expressing all the variety and peculiarities of the Sicilian territory within bottled and high-end boxes products. This allows to achieve high quality production standards, combining the support of both the local economy and the protection of the environment, factors which are today appreciated by attentive customers found all over the world.



CANTINE EUROPA



VI875

Cantine Europa - **Chardonnay**
I.G.P. Organic Terre Siciliane
75cl

Method: ----.

Ageing: 6 months.

Tasting notes: Yellow peach, vanilla, wild flowers.



VI874

Cantine Europa - **Rosé**
Nerello Mascalese I.G.P.
Terre Siciliane 75cl

Method: Skin contact.

Ageing: 6 months.

Tasting notes: Strawberry, raspberry, dairy.



Sicilia

51



Intuition, passion and almost a century of experience: these are the ingredients that constitutes Sibat Tomarchio.

Since 1920 their drinks are among the favorites in Sicily because they best represent the true and authentic taste of this wonderful island. They are prepared, now as in the past, using simple and genuine ingredients so as not to alter their unique and incomparable taste over time. Only the juices of the best freshly squeezed citrus fruits ripened in the hot Sicilian sun, the water coming from the slopes of Etna, rich in minerals with an inimitable taste, and finally an artisan production respecting the processing method jealously handed down for 100 years and three generations.



TOM01

Tomarchio - **Aranciata Rossa 33cl**

Method: Water from Mount Etna, Sanguinello Oranges.



TOM04

Tomarchio - **Chinotto 33cl**

Method: Water from Mount Etna, Sicilian Myrtle-leaved Orange Tree.



TOM03

Tomarchio - **Limonata 33cl**

Method: Water from Mount Etna, Femminello Lemons.



TOM06

Tomarchio - **Ginger Beer 33cl**

Method: Water from Mount Etna, Sicilian Ginger.





The Messina Brewery looks to the future with the desire to grow and pass on the oldest brewing tradition, committing itself to transmitting its founding values such as the belonging to the territory, the tenacity and the spirit of sacrifice, so that the new generations can carry on what the 15 Mastri Birrai have defended and protected with courage and passion: the true authentic beer of their own city.

IT20075

Birrificio Messina - Birra Dello Stretto 33cl

Method: 100% Natural, Slow fermented, Preservative free.

 Single Malt Lager

4,9 % vol



IT20074

Birrificio Messina - Birra D.O.C. 15 33cl

Method: 100% Natural, Slow fermented, Preservative free.

 Double Malt Lager

4,6 % vol



Sicilia



AMARO
NEPÈTA
 SICILIA

Nepèta and Majòra are products linked to childhood spent in the Sicilian countryside, to the smells and mysterious places of this fascinating land, Sicily. It was born from the passion of Andrea and Federico, two cousins born and raised in Syracuse, in the south east of Sicily, for the recovery of botanicals unknown to many such as Nepitella and Marjoram.

AMARO
NEPÈTA
 SICILIA



AU00386
 Nepeta - Amaro Nepeta
 50cl

Method: Small batch, 100% Natural.

Organic Syracusee IGP
 Lemons, Wild Pennyroyal.

28 % vol



LIQ62
 Nepeta - Amaro Majora 50cl

Method: Small batch, 100% Natural.

Organic Wild Marjoram,
 Sicilian Oranges

28 % vol



Sicilia



The fifth and sixth generation of the Rossi family are at the helm of the company. Today, as then, they produce high quality spirits and liqueurs, following family recipes.

In the Angera distillery the procedures used are traditional and natural, handed down over time and, in part, innovated. The choice of quality products and the discontinuous distillation with steam passage boilers, concentrations in the column and manual cuts of the heads and tails with temperature control are some of the secrets of a slow and inexorable success.

A good part of the pomace used for the production of grappas and spirits is local: Nebbiolo, Barbera, Vespolina, Croatina grapes, Rara, Bussanello, Merlot and Chardonnay grapes grown on the so-called "ronchi".

Other pomace is selected in Piedmont, for example in the areas of S.S.Belbo, Canelli, Ovada, Oltrepò Pavese and in the area of Lake Garda.



AU00419

Rossi d'Angera - **Amaretto**
50cl

Method: Small batch, 100% Natural.

29 % vol

AU00423

Rossi d'Angera - **Amaro**
Erbe Lux 70cl

Method: Small batch, 100% Natural.

30 % vol

AU00413

Rossi d'Angera - **Grappa**
Giovane Bianca 50cl

Method: Small batch, 100% Natural.

40 % vol

AU00414

Rossi d'Angera - **Grappa**
vecchia Ambrata 50cl

Method: Small batch, 100% Natural.

40 % vol

AU00420

Rossi d'Angera - **Sambuca**
50cl

Method: Small batch, 100% Natural.

40 % vol



Lombardia

62



Lombardia

63



Birra
Flōa®

A unique place, rich in farming culture, stories of ladies and heroes, folklore and natural resources.

Nowadays, Birra Artigianale Flea originates from the well-known waters of Gualdo Tadino and the seeds sown by Emperor Frederick II many centuries ago.

The Flea brewery is developed taking into account the most modern thermal insulation techniques, which contribute to optimizing the energy performance of the structure with a consequent saving of economic resources and considerable advantages from an environmental point of view.

Birra
Flōa®



AU00391

Birrificio Flea - Sans Papiers
50cl

Method: Unfiltered, Unpasteurized, Top fermented. Second Fermentation in bottle.

 Pure malt Ale.

4,8 % vol



BIR20

Birrificio Flea - Mama Chiara
75cl

Method: Unfiltered, Unpasteurized, Top fermented. Second Fermentation in bottle.

 Pure malt Ale.

5,2 % vol



BIR21

Birrificio Flea - Mama Rossa
75cl

Method: Unfiltered, Unpasteurized, Top fermented. Second Fermentation in bottle.

 Amber Ale.

5,9 % vol



Umbria

65

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