

AB

ALESSI BEVERAGES PTY LTD

Serving Italys Finest Foods



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ABOUT US

Food and wine sit at the heart of Italian culture. Sure, you could add music and art to the list, but whereas not all Italians are musical or artistic, it's hard to find an Italian who doesn't care about what they are eating and drinking - where it comes from, how it's made and whether it is as good as their mother's.

Anyone who knows Italy well will know that there is no such thing as 'Italian food'. It is far more accurate to talk about regional food - la Cucina Piemontese, Toscana or Calabrese - or narrow it down further to individual cities and towns since there can be distinct variations even within the regions.

To grow up in an Italian family is to acquire a lifelong connection to the way your kinfolk have cultivated, prepared, preserved, and enjoyed the food and wine of the land, sea and mountains of that little part of Italy they call home.

Our vision is to offer to the Australian market authentic Italian wines and foods that are of premium quality, true to tradition and great value for money.





OUR BRANDS

CANTINA TOLLO





Caffè Mauro is a historical coffee roasting company in the South of Italy, the most important and well-known in Calabria. Caffè Mauro, excellence and quality in our blends for over 70 years.

Slow roasting, made with patience in respect of every origin and every precious characteristic, before being combined with the others to turn into a unique blend, ready to release its natural and unmistakable fragrance. Wake up with a beautiful coffee, roasted with love, made in Italy.

A New Coffee Culture

Today as in 1949, the blends for the perfect espresso are chosen among the best worldwide varieties of Arabica and Robusta. The new range of Caffè Mauro blends are the result of a careful analysis of consumers' habits, especially of those consumers who like to increase their purchase awareness through transparency of coffee information, according to their own tastes and different moments of consumption.

The new Arabica and Robusta coffee percentages become the new blend names, transparently declared on every single package, along with the product origin, the intensity of the taste, the roasting level and the caffeine content.

Slow Roasting

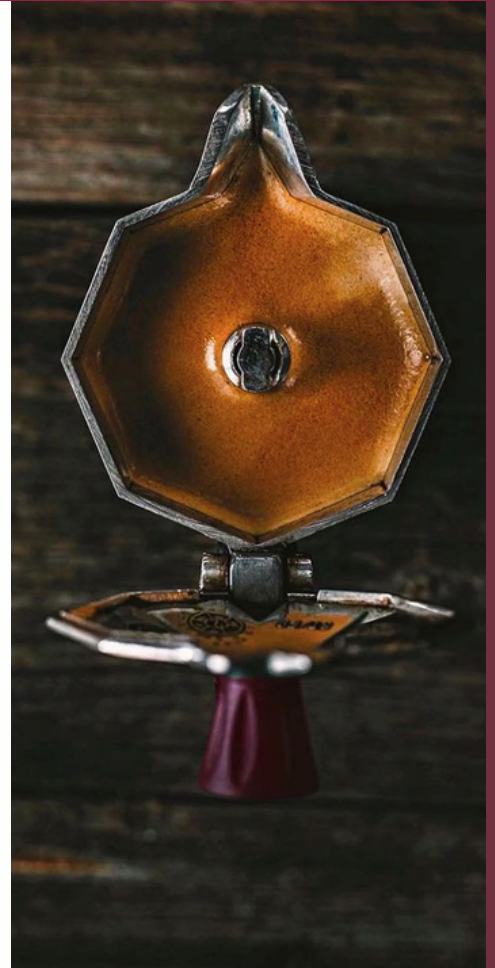
The taste of Caffè Mauro is so special because it respects natural roasting times.

During this step coffee beans undergo what is known as the “Maillard reaction”: the bean loses weight, changes color, increases in size and develops an aroma. Unlike many Companies, which use 5-6 minute high-temperature industrial roasting cycles, Caffè Mauro uses a “slow” method, with 15-18 minute cycles at much lower temperatures. At the end of the cycle, before preparing the blends, the coffee is air-cooled to “stop the cooking process” and avoid the serious risk of over-roasting.

Slow roasting guarantees blends of a superior quality because:

- the water contained in the green beans evaporates slowly, without causing the harmful “popcorn effect”
- sugars are caramelized without burning, thus guaranteeing that there is no bitter aftertaste
- the precious essential oils, which define the fragrance of the blend, enhance its aroma
- the bean is uniformly roasted throughout.

The “slow roasting” method therefore lies at the very “heart” of the artisan care and passion used by Caffè Mauro to obtain coffee that has been simply tastier for more than 60 years.



Caffè Mauro Blends

The best blends are a combination of three, four or more types of coffee from different sources, because their characteristics are neutrally enhanced and complemented. Arabica blends, for example, are mellow and aromatic, while those with a Robusta base are sharper and more full-bodied. Caffè Mauro blends the finest varieties of Arabica and Robusta coffee beans that are carefully sourced from selected plantations across the world where it regularly checks the quality of production.

ARABICA
100%

Arabica

Our 100% Arabica blend, refined and exclusive with a sweet taste. Fine Brazilian and Central American Arabica beans for an original sensory experience.

% ARABICA
70/30
% ROBUSTA

De Luxe

Our 70/30 is a velvety and aromatic blend, with full body and round taste. Arabica with floral notes and fruity acidity balanced by the cocoa finish of the Indian robusta.

% ARABICA
50/50
% ROBUSTA

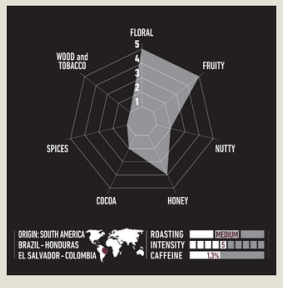
Premium

Our 50/50 is a balanced and enveloping blend. Notes of cocoa and spices fill the palate, with the characteristic fruity acidity of the Ethiopian highlands.

CAFFÈ MAURO

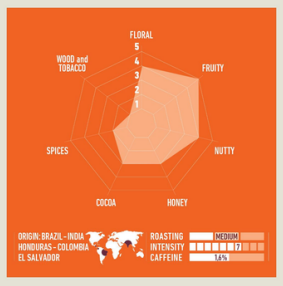
TORREFAZIONE

ARABICA
100%



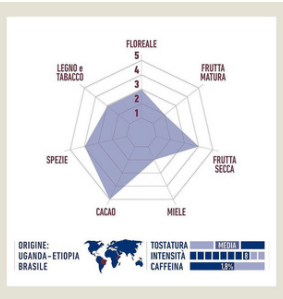
Sizes Available
250g Ground
250g & 1kg Beans
Nespresso Pods

% ARABICA
70/30
% ROBUSTA



Sizes Available
250g Ground
250g & 1kg Beans
Nespresso Pods

% ARABICA
50/50
% ROBUSTA



Sizes Available
250g & 1kg Beans
Nespresso Pods



Over 60 years have gone by since we produced our first Polara soft drinks and the unique flavours of yesteryear have remained unchanged ever since. As has the quality of our select ingredients, all exclusively Made in Sicily.

Bio Sicilia

The wonderful history of Sicilian soft drinks enriched by the virtue of organic fruit.

With our organic range, we encourage a new way of drinking healthily, now designed with modern consumers in mind. That is those who are ever more attentive to wellness and who are always ready and willing to experience new flavours.





Products Available

Arancia Rossa 275ml - A true symbol of Sicily. Fruit from the lush organic citrus groves at the foot of Mount Etna, a drink with a rich and fruity aroma. The 22% of Sicilian Blood Oranges, PGI certified.

Chinotto 275ml - The intense aromas of organic Chinotto and the natural flavour render this full-bodied soft drink as irresistible as ever. Pleasantly it's sweet and sour notes finds a fragrant harmony.

Limonata 275ml - The sweetness of lemons and the essential oils found in their zest are in the tangy vitality of this soft drink, which has a more decisive flavour. The 15% of lemon juice exclusively comes from PGI certified organic lemons from Siracusa and contains the unbelievable aroma of the Femminello variety.

Cola 275ml - A more natural version of the most beloved and famous soft drink, a family classic, with a careful choice of produce.

P53 Mediterranean Tonic 200ml - Light and floral, it is created from a blend of essential oils from the Mediterranean. With the aromas of orange and pink grapefruit making it harmonious and refreshing.





The story of the Fratelli Tossini starts with Fortunato in a bakery in 1899. A small artisan production of bread and focaccia based on excellence and quality.

We would like to introduce the flavours of Liguria and bring them into your home as if they had just been freshly baked. We have built a company that allows us to maintain all the features of artisan production whilst using the most advanced preservation techniques to retain all the genuine freshness of the product.

Through modern systems, we are able to rapidly bring a truly fresh and genuine product straight to your home. Our processing methods are entrenched in tradition, totally natural and free from the use of chemical substances.

Products ship frozen, can be retailed frozen or refrigerated.





Focaccia Genovese is a typical Ligurian oven-baked product.

It is a leavened product made with just a few ingredients: flour, water, oil, yeast and salt. The indents, still made by hand, are typical features of focaccia which Tossini wants to retain in order to guarantee a quality product to the consumer, as if it had been bought from the local baker.

Flavours Available - Cherry Tomato; Olive Oil; Onion; Olive; Olive & Cherry Tomato; Stracchino Cheese

Shelf life - 12 months Frozen, 21 days refrigerated



Focaccia col Formaggio (with cheese) is a Ligurian speciality, dating back to the times of the crusades.

It is a simple, healthy and natural product, consisting of two ultra-thin layers of unleavened dough with a 100% Italian fresh cream cheese filling.

Focaccia with cheese is a meal in itself, ready-to-eat, excellent as a starter, for lunch and dinner. Its unique and intrinsic characteristics means it can be combined with other types of food.

Shelf life - 12 months Frozen, 15 days refrigerated



GALANTINO

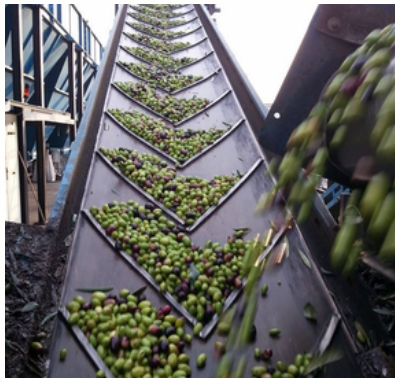
MASTRI OLEARI DAL 1926

You will find us in Bisceglie, right in the heart of Apulia. This region produces more olives than anywhere else in the world. Bisceglie is a beautiful medieval town, situated on the Adriatic coast, surrounded by ancient churches, monuments, castles and traditional Apulian dwellings, “trulli”.

The activity of Galantino Family begins in 1926, when Vito Galantino expert olive oil taster, purchased a grain mill and turned it into oil mill. Since then, three generations have put the maximum effort in the art of milling, reaching levels of excellence.

The Frantoio Galantino is certified ISO 9001, ISO 14001, Organic Agricultural, P.D.O. Terra di Bari - Castel del Monte and BRC/IFS n.1159128 Certification.

Passion, Cure and Dedication in the production are strengths of the Galantino Family.



Our selection includes the following:

- Tris Cans 250 ml - 3 Cans of infused olive oil with Basil, Lemon & Chilli
- Ceramic bottles 500ml - Extra Virgin Olive Oil
- Extra Virgin Olive Oil
 - Affiorato “Delicate Fruity”
 - Frantoio “Medium Fruity”
 - Organic Frantoio “Medium Fruity”
- Natural Condiments
 - Lemon, Orange, Basil, Beltocco Herbs, Chilli Pepper, Garlic, Ginger, Leek, Mint, Truffle





Bonifanti was founded in 1932 when Vincenzo Bonifanti opened a pastry shop in Villafranca Piemonte.

A richness of flavors obtained from high quality ingredients that pass selections with very strict controls. Local excellences such as butter, hazelnuts, chocolate and eggs; the best citrus peels from southern Italy, Sultana raisin with thin peel from Turkey and vanilla beans from Madagascar.

Today, in the modern factory, at the entrance of the village, from the first dough to the finished product, will take 3 days of work. It is the artisanal mentality of a company that leaves to nature the time of leavening and cooling.

Products Available

Panettone Milanese 1kg

Pandoro Classico 1kg

Panettone Pera & Cioccolato 1kg

Mini Panettone 100g



Pasta L'Antica Madia was born in the year 2000 from the great passion of the owners, starting with the grandmothers in the '30s who dedicated their days to the production of egg pasta. It is here, in Diano d'Alba, a small town in the heart of the Langhe region in Southern Piedmont, which is the homeland of Barolo, Barbaresco and fine white truffles.

Pasta L'Antica Madia has also specialized in the production of coloured pasta, continuing with the careful selection of exclusively natural raw ingredients. The colours of the butterfly shaped pasta are obtained exclusively from the use of spices and natural aromas – spinach, red chard, chilli, squid ink, turmeric, tomato, lemon, and pumpkin, never compromising the genuineness of the product.

Adding to the consumers demands, Pasta L'Antica Madia has added Gluten Free pasta to their range.

Pasta L'Antica Madia, is an expression of the very local culture, traditions, and identity.





Products Available

L'Antica Madia Egg Tagliatelle 250g - Delicate and golden strands named from the Italian tagliare meaning to cut. L'Antica Madia makes each shape in the culinary capital of Alba, Piemonte with the highest quality semolina and eggs. L'Antica Madia Egg Tagliatelle contain 33% egg content.

L'Antica Madia Egg Farfalle 250g - Farfalle, which means “butterflies” in Italian, are rectangular or oval pieces of pasta that are pinched in the middle. The L'Antica Madia Egg Farfalle contain 33% egg content.

L'Antica Madia Egg Tagliatelle with Barolo 250g - Delicate and golden strands named from the Italian tagliare meaning to cut. L'Antica Madia makes each shape in the culinary capital of Alba, Piemonte with the highest quality semolina and eggs. The L'Antica Madia Egg Tagliatelle contain 33% egg content and infused with Barolo wine



Products Available

L'Antica Madia Infused Farfalle 250g - L'Antica Madia makes each shape in the culinary capital of Alba, Piemonte with the highest quality semolina. Farfalle, which means “butterflies” in Italian, are rectangular or oval pieces of pasta that are pinched in the middle. This pasta is enriched with only natural ingredients. Flavours Available - Squid Ink, Tomato & Basil, Chilli & Garlic, Pumpkin & Sage

L'Antica Madia Gluten-free Riccioli 500g - Spinach & Red Beetroot
Gluten-free Riccioli Pasta with Corn Flour, Spinach and Red Beet.

L'Antica Madia Gluten-free Pennette 500g - Corn & Rice Flour
Gluten-free Pennette Pasta with Corn and Rice Flour.





l'isola dei sapori

La Gallinara was born in 1984 as a small family business producing Ligurian food specialties. Our flagship is the 'Genovese Pesto' produced with the most important ingredient of the recipe, the Genovese POD certified Basil.

The link with the territory is our essential characteristic. Precisely for this reason, our name is inspired by the small islet of the Ligurian coast called Gallinara, located in front of the Municipality of Albenga.

Our vision is to spread throughout Italy and the world the importance of food quality, achieving the right balance between artisan flavor and industrial production.





l'isola dei sapori

La Gallinara offers a wide range of typical Ligurian products, including: pestos, sauces, creams, olives, tomatoes and extra virgin olive oil. All our products are made with high quality raw materials from our Italian territory and following traditional Italian recipes.

Products Available

- Pesto Genovese 130g
- Artichoke Cream 130g
- Salsa del Diavolo - Chilli Sauce 130g
- Taggiasca Olives Pitted in Extra Virgin Olive Oil 180g & 1kg
- Taggiasca Olives Whole in Brine 250g & 2.5kg





You can trust an “Amica” (Friend)

It was thanks to a friendship that Amica Chips was founded and now we want to celebrate this important value.

That’s what inspired us when we started out on this adventure: happiness, time spent together and the pleasure of being in each other’s company.

AMICA CHIPS HAS ALWAYS CENTERED ON SIMPLICITY!

Eldorada 130g

Real friend of tradition. As good as they were in past times, even chunkier and and crunchier, like the ones grandma made. with 30% less fat than traditional chips.

Gluten Free

Flavours Available - Original, Rosemary & Olive Oil

%





Founded in 1949, we continue to have the ambition and determination to write a new Story made of: Passion in Ideas, Transparency and Attention to the context that surrounds us and to the Environment that we share with each of you.

Crik Crk Plus Original Tube 100g

All the taste of Crik Crok chips with a PLUS, the unusual shape and the innovative tube. Thanks to the tube, they are perfect for a snack on the go. Comfortable to close thanks to the lid. GLUTEN FREE.

Crik Crok Plus Paprika Tube 100g

The number 1 flavour of the PLUS snack line: Paprika. The spicy taste of the true sweet paprika aroma will overwhelm you.

A snack suitable for every moment of the day and every place thanks to the tube packaging: at home in front of the TV, at the cinema or around with friends. 100% natural aroma.

GLUTEN FREE. MSG FREE





The Truffle - the fruit of the Earth, since the ancient times

La Rustichella Truffles Specialties - born in Umbria, Italy in 1986 on the intuition of Sergio Brugnoli. A symbolic place for the production and collection of Truffle from central Italy.

The truffle is an underground mushroom, The characteristics of colour, taste and smell of the truffle are determined by the type of trees where they develop.

The origin of every single product used is Italian and is rigorously selected to keep the company's quality recognized all over the world.

La Rustichella's philosophy of life is adopted accordingly: to work continuously alongside their customers to achieve increasingly rewarding goals together".





About our Truffles

How does the truffle reproduce and when is it collected?

Harvesting must take place after ripening, since the typical penetrating and persistent scent develops only after ripening and has the purpose of attracting wild animals, such as pig, wild boar, badger, dormouse and fox, which spread the spores, necessary for the reproduction of the species

Types of Truffles

- **Fine White Truffle** - Truffle of Alba is considered the most precious variety of truffle. Its aroma is distinct and pleasant and reminiscent of garlic and Grana cheeses.
- **Fine Black Truffle** - Truffle of Norcia, its scent is intense, aromatic and fruity.
- **Black Summer Truffle** - has an aromatic and intense aroma.
- **Hooked Truffle** - The smell reminiscent of hazelnut and is pleasant and distinct,
- **Black Winter Truffle** - The smell is intense, it grows in winter under broadleaf trees.





Products Available

White Truffle Patè 90g

Contains all the features that make it the most excellent product of the entire range. Its aroma is both delicate and intense at the same time and it can enhance any meal. A ready-to-use product that doesn't require further cooking, it can be easily added to any recipe.

Black Truffle Patè - 90g, 280g & 500g

intensifies the flavour of winter dishes such as Risotto, Pasta, Main Courses. Beloved from our customers and acknowledged as bestseller in the world, it is the most sought-after product of our full available range.



Black Truffle Coarse Salt 90g - The truffle makes the salt elegant and refined, giving the characteristic aroma that can be matched to all the dishes.





Products Available

Gold Drops is the collection dedicated to Oil, Dressings and Balsamic Vinegar, all flavoured with White and Black Truffle. These products will be able to revolutionize every recipe in the blink of an eye!

Products -

- Black Truffle Flavoured Olive Oil - 100ml, 250ml & 500ml
- Black Truffle & Balsamic Vinegar Olive Oil Dressing - 100ml

Porcini Truffle Sauce 90g - Porcini truffle sauce draws the right balance of the mixture between black summer truffle, porcini mushroom and champignon is an excellent match for croutons, bruschetta, savory pies, even stuffed pasta, red meats, game and roasted fish.

Black Olive Patè 90g - It truly contains the intense color, the typical flavors and the genuineness of Italy. Local olives without addition of colourings astounding in their simplicity, are always ready to be eaten! This is absolutely the real “Made in Italy”.





netto
olio extravergine di oliva
La Gallinara

L'ANTICA MADIA
PASTIFICIO ARTISANALE
farfalle
© 7/18
PRODUCT OF ITALY
PASTA ALL-UDHO
GRANO 100% ITALIANO
DRESDRO PASTA
100% ITALIAN WHEAT
Net Wt. 8.8 oz.

olive oil

cheese

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AB

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