



APULIAN EXHIBITORS
JULY 10TH 2008
4:00 pm

One Generoso Pope
Westchester Italian Cultural Center

in Tuckahoe NY

Azienda Agricola Le Lamie

Cannito Francesco

Via R. Lombardi, 1 - 70025 GRUMO APPULA (BA)

Tel. / fax +39.080.623529

E-mail: cannitofranco@libero.it

Extra Virgin Olive oil and table's olives, syrup peaches and cherries marmalade and the primitivo wine Gioia del Colle are the fruit of tradition and a stiff engagement to the conservation of the quality and the quality and the ancient flavours.

Cantine del Colle Soc. Coop. a.r.l.

Via Gioia, Zona P.I.P

Lotto "L" - 70029 Santeramo in Colle (BA) Italy

Tel. +39.080.3036138

Fax. +39.080.3030259

Web site: www.cantinedelcolle.it

E-mail: info@cantinedelcolle.it

Our winery produces wines made from one type of grape: Primitivo autochthonous Gioia del Colle.

Falco Grillaio 14%: The FALCO GRILLAIO (Naumanni Hawk) pierces the intense, almost impenetrable ruby red of this wine, with surface colors that tend to garnet in the evolution of this wine made with Primitivo grapes. The consistency of its body and alcohol make it even more compact at the taste, while its smell open into a intricacy of sensations recalling the historical area where the tree vine was farmed.

Small berries, maraschino cherries and minerals confirm a taste of which they are the true essence.

Matching juicy meats and ripe cheeses tame the predator.

Terre Rosse 14%: This wine was produced from grapes farmed in the typical lands of the High Murgia of Santeramo in Colle.

The careful selection of the Primitivo, Montepulciano, Sangiovese grapes gives this wine a harmonious fragrance, red-ruby color, a great dry velvety structure, a special aroma and great degrees. The short 6-month permanence in French barriques makes this wine the perfect accompaniment for roast meats, game and cheeses.

Best served at room temperature, 18 - 20°C.



Pagliarone 14%: With its suave taste, balanced in its strong and soft features, and a persistent, fine structure, Pagliarone is at its best with dry desserts, ripe and savory cheeses, served with preserved, thus creating a great contrast. Especially good with meat courses seasoned with fruit sauces.

Rio Murgia s.r.l

Via Del Tabacco, 43 Z.I.

70022 Altamura (BA) Italy

Tel. e Fax. +39.080.3147510

Web site: www.pastariomurgia.it

E-mail: info@pastariomurgia.it

The Pastificio Rio Murgia Srl, produces high quality pasta. It specializes in making, fine high quality gourmet dried semolina Apulian and Italian pasta. Currently offers 20/25 of the most traditional pasta cuts typical from various Apulian and other regions of Italy, such as orecchiette, cavatelli, strozzapreti, cavatellini, trofie, capunti, exc... Slow dried, high quality, excellent product tailored made for a medium-high market. Highly appreciated by restaurants and gourmets.

Antico Panificio De Rosa

Via Ariella, 6

71039 Roseto Valfortore (FG) Italy

Tel. e Fax +39.0881.594317

Web site: www.anticopanificio.it

E-Mail: anticopanificio@tiscali.it

Following in the footsteps of ancient Apulian tradition, the bakery De Rosa has been operating since 1962. It produces typical varieties of bread, biscuits, taralli, and pastries. The ingredients used are chosen with great care and production processes, although based on state of art equipment making it possible to cut down production times, follows closely the methods of the past, thus guaranteeing exceptionally high quality products, carefully selected.

Hotel dei Nobili

Via G. Abruzzese, 20

70020 Bitetto (BA)

Tel. +39.080.3825484

Web site: www.hoteldeinobili.it

E-mail: info@hoteldeinobili.it

The Hotel goes up in a structure of which forgiveness the traces in far away the '500, in the borbonici registries of Naples. It was a residence of Honourable Antonio Abruzzese for a long period and subsequently it has been left in state of abandonment. In the Aprile 2000 the "ruin" has been acquired from Mr. Toma Albanese, building contractor of Bitetto, he has restructured it and he has given it the name of "Hotel dei Nobili". Inaugurated on 26 November 2005, it has offered to the bitettese citizen, the first great



hotel structure in the history. To the inside, it is possible to see as past and present can be intersected in an only tie.

The building, in fact, is bound from the Soprintendenza of the cultural and architectonic assets, because it has been defined of remarkable importance to architectonic level. The entry, placed on street Abruzzese, allows the access to the wonderful receptive structure, that comprises: hotel, bar and restaurant.

Frantoio oleario

Fazio Antonio s.n.c di Fazio Michele & Giovanni

Via De Species 11

70020 Bitetto (BA) ITALY

Tel. e Fax.: +39.080.9221100

Web site: www.frantoiofazio.it

E-mail: frantoio@frantoiofazio.it

Fazio Antonio Oil Mill is located in Bitetto, a nice, little town in "Terra di Bari", a prosperous land rich of secular olive trees and artistic treasures.

Our oil mill was founded in 1924 and has always been managed by our family across four generations.

What makes the FrantoioFazio extravergin olive oil so special is a wise production system which combines the most modern technologies with our several years of experience.

The traditional stone wheels mill, and a low-temperature processing turn our best olives, the "Ogliarole" and the "Coratine", in an excellent Extravergin oil with organoleptic properties and the most important nutritional qualities. Its light fruity flavor and its particular scent, which reminds you of the smell of just pressed olives, make our oil fine for seasoning not only bread , salad and fish, but also meat and vegetables, making you prepare tasty recipes and enhance every Mediterranean dish.

Azienda Agricola Palermo Luigi

La Masseria di Luigi

Via Caravaggio

71016 San Severo (FG) ITALY

Web site: www.lamasseriadiluigi.it

E-Mail: info@lamasseriadiluigi.it

"La Masseria di Luigi" is situated in the north of the Apulia region, in the "Alto Tavoliere" Dop zone, meaning that, not only is our oil organic, it also bears the protected denomination mark.

La Masseria di Luigi comprises approximately 35 hectares of olive groves, with the main variety cultivated being Peranzana, with a small amount of Frantoio and Leccino.

The extra virgin olive oil of "La Masseria di Luigi" is an organic product, free from all anomalous taste or residue, and is obtained from olives cultivated using organic farming methods.

Our production is controlled, from harvest through packing, and is kept totally separate from the processing of non-organic olives.



Quoliter S.r.l.

Strada vicinale Sterlacci, s.n.

70020 Bitetto (BA)

tel. 080.9925067

Fax. 080.3823712

E-Mail: quoliter@libero.it

In Bitetto, a land devoted to the art of olive oil, in the area surrounding Bari, the Rutigliano family produces an extra-virgin olive oil as exceptional as it was in the past, using the traditional granite mill and cold pressing. Their experience dates back to the XIX century and Quoliter is the result, an extra-virgin olive oil produced with excellent Coratine and Ogliarola Barese olives, carefully transported to the oil mill and processed within 24 hours of picking.

Quoliter Oil is a particularly outstanding: a yellow deep colour with a light green shade and its particular almond taste with a delicate fruity flavour.

For information: www.ngm.it/eventi - 001 516 285 7582 - estero@ngm.it