

DRINKIN

Experience the world of Martino Zanetti

APPUNTI DA BERE



EDITORIAL

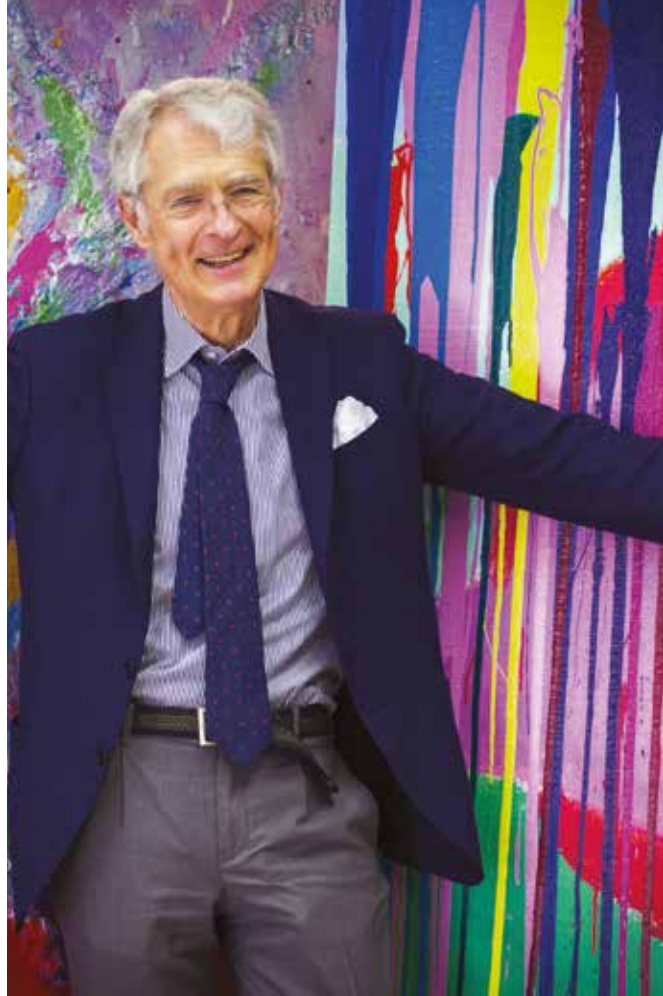
Painting is emotion and this connection derives from the impact the chromatic phenomenon has on the individual – colours have a precise personality that is fully manifested in the propagation speed, and are made up of light and chromatic phenomena that create a precise value that can be translated into a perfect algorithmic sequence. Their composition is expressed with the term “paint” in the event a viewer can recognize it in an object, like a painting or a house.

In parallel, this is also what happens in a company that produces coffee, wine and beer, where the taste results from a combination of ingredients that each reveal a distinct identity and products having specific qualities must continuously be promoted with passion and dedication because “Only something that is good can aspire to be beautiful”.

My Colours have come to express our company’s commitment. The factor that leads me to chromatic composition is a natural desire for joy, similar to the refined pleasure of tasting a good coffee, glass of wine, or beer.

My skill as an entrepreneur now fully combines with my artistic spirit, offering that joy and sudden smile that art naturally elicits. Thus, as with traditional theatre, “Applaud if you like it, offer courteous silence if you don’t”.

Martino Zanetti



Martino Zanetti



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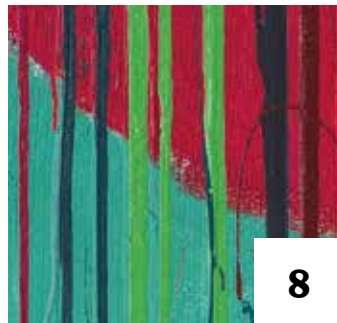
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A lifelong observer and lover of art, entrepreneur Martino Zanetti only recently openly returned to a role that is a part of his personality, as much as his love for goodness and his passion for beauty – the role of artist.



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Hausbrandt looks to the future with the new logistics centre that is nearing completion in Nervesa della Battaglia (Treviso), next to the company's former headquarters.



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The tradition of Open Cellars continued with the celebration of St. Martin's Day.



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"Undici" will soon acquire a new designation, providing further recognition of the esteemed, sought-after quality that has always been its hallmark.

The background is a vibrant magenta color with a fine, woven texture. Overlaid on this are two large, vertical, irregular stripes. The stripe on the left is a bright green, and the stripe on the right is a warm orange. Both stripes have a slightly distressed, hand-painted appearance with some fraying at the edges. Centered horizontally across the middle of the image, where the stripes meet, is the text "A CLOSER LOOK" in a white, bold, serif typeface.

A CLOSER LOOK



A CLOSER LOOK

MARTINO ZANETTI

A MARVELLOUS
ADVENTURE AMIDST
"COLOURS"

A lifelong observer and lover of art, entrepreneur Martino Zanetti only recently openly returned to a role that is a part of his personality, as much as his love for goodness and his passion for beauty – the role of artist.

For many years, Martino Zanetti kept this side of himself out of the public eye, focusing attention instead on his entrepreneurial activity.

Born in 1944 to a family of entrepreneurs and painters, and nephew to Italian painter Gina Roma, for a period of time in the 1970s the future founder of Hausbrandt exhibited as an expressionist painter in several Italian cities, including Vercelli, Milan, Padua and Venice. These occasional solo exhibitions left a lasting impression that enabled Zanetti to continue his artistic activity in private for many years.

His passion for art and painting was cultivated throughout this entire time and ceaselessly nourished a fascination for studying and observing trends, phenomena and objects. Now his desire to communicate and express himself by going beyond the canvas has re-emerged.

This desire was proclaimed in recent months with his "Colours", waves of colour that immediately evoke that place in our minds where, according to Martino Zanetti, we perceive colours like music, another of his abiding passions.

The colours on the canvases are revealed like something real, strongly connected to the life of nature – the burst of colour seems like a true natural reaction, as appeared in works of the past like masterpieces by fellow-Venetians Veronese and Titian, evincing a sensitivity to colour that is part of the region's personality.

Zanetti's "Colours" offer something more, however, since viewing them brings a smile to the face and immerses the soul in a tenderness that Giordano Bruno Guerri compared to that infused by Matisse, a richness of nuances that expresses the lessons and aesthetics of the great master. It is a profoundness and serenity that Martino Zanetti sees daily amidst the hills and vineyards that he observes and photographs, realizing that "The creative individual ventures into the marvellous land of the possible armed only with his sensitivity".

Like the landscape, the canvas or pictorial space, according to Martino Zanetti, is "a marvel" – it is a realm that sparks curiosity, provokes astonishment, where the artist records small details and successfully transmits them to viewers, communicating with them through colour and light.

In this exchange between painter and observer, "Colours" must of course meet the world of Hausbrandt, where goodness and beauty have a need to create a dialogue with their public. Therefore, in recent months, his works have been transformed into new communication ideas and motifs, enhancing corporate stands and the packaging of certain products, like Colomba Delice.

The connection with the brand has become inseparable for certain works, while others have found new settings. The website martinozanetti.com provides an opportunity to explore Martino Zanetti's works, which are currently displayed in important collections.

The canvas or pictorial space, according to Martino Zanetti, is "a marvel" – it is a realm that sparks curiosity, provokes astonishment

The must-attend exhibition:

MARTINO ZANETTI

SOLO EXHIBITION

21 October 2016
19 February 2017

Villa Mirabella
Il Vittoriale degli Italiani
Gardone Riviera (BS)



Project rendering

A CLOSER LOOK

A GLIMPSE OF THE FUTURE

WITH THE NEW
HAUSBRANDT
LOGISTICS CENTRE

Hausbrandt looks to the future with the new logistics centre that is nearing completion in Nervesa della Battaglia (Treviso), next to the company's former headquarters.

The building has an area of more than 30,000 m² and features completely redesigned production areas for coffee, Theresianer beer and Tenuta Col Sandago-Case Bianche wine.

This important new addition embodies the commitment and passion that is firmly rooted in the past and has always been part of Hausbrandt and its history. The showpiece of the recently completed headquarters is the new raw coffee tower, a plant with advanced technology that has doubled the roasting production capacity, bringing it up to



A CLOSER LOOK



9,000
tonnes of coffee
per year



30,000
m² surface area



13,300
m² green space



+ 80%
increase in export revenue

DESIGN BY
PIO&TITOTOSO

more than 9,000 tonnes of coffee per year. In parallel the warehouse, with an area of more than 4,400 m², stores the three types of products in different areas and significantly increases the total storage capacity. With the reorganization of all the activities, the beer production and bottling area was relocated and enlarged, the Hausbrandt Training Area was expanded and new exhibition spaces were created for the “Coffee Museum”.

When designing the logistics centre, architects Pio and Tito Toso gave special attention to environmental and energy aspects. In addition to creating a 13,300 m² green space around the new buildings, a photovoltaic plant with a power of 199.68 kW was installed to generate renewable energy, which will also be used in the company’s older plants. The warehouses have an in-floor heating and cooling system with temperatures adjusted for the particular products being stored,



The centre under construction



A CLOSER LOOK

making it possible to have balanced cooling in the summer and appropriate heating and insulation in the winter.

Thanks to the enlargement of the production lines, Hausbrandt will strengthen its core business of coffee and its investment in the beer and wine sectors with a policy of expansion. In recent years, this has resulted in an 80% increase in export revenues, with direct distribution in Austria, New York (United States) and Slovenia, and distribution through numerous partners operating in more than 90 countries around the world.

The showpiece of the recently completed headquarters is the new raw coffee tower, a plant with advanced technology



The raw coffee tower under construction

NEW HEADQUARTERS FOR HAUSBRANDT SLOVENIA: IN DIVAČA

While the new logistics centre was being constructed in Nervesa della Battaglia, over the past few months Hausbrandt Caffè d.o.o., Slovenia, has made an important change. The company transferred its headquarters from its original location in Izola (Koper), where it was founded in 1993, to new premises in Divača, located at the crossroads of several of the country's road network hubs. The office and warehouse facilities were enlarged due to growing sales volumes and harmonized with the image of other Hausbrandt headquarters, thereby strengthening a

sense of unity and re-emphasizing the values of beauty, quality and culture that inspire daily activities.

This relocation made it possible to achieve the important objective of creating a training room. Thanks to the efforts of the Academia Veneziana del Caffè, which was founded and strongly supported by Hausbrandt, each day the training room offers an opportunity to study and perfect every aspect of the ritual of coffee and all the secrets and qualities that must be imbued in the cup.



A CLOSER LOOK

BEER FROM THE HEART

SOLIDARITY AND CULTURE WHILE SIPPING THERESIANER

Transforming beer-serving establishments into centres of culture and solidarity:

The “Beer from the Heart” event that took place in July and August, organized by ADHOR (Women in HORECA Association), was supported by more than 200 beverage distributors and 7 producers, which of course included Theresianer.

During the summer in approximately 1,500 establishments like breweries, pubs and pizzerias, pale draught beer was the centre of a fundraising effort to support the ARMOR (Rare Diseases Research Aid) foundation. The beer was also

the focus of an activity developed to enhance the culture of this product in which customers of participating establishments were able to discover proper beer pouring techniques and the features of ideal beer serving through the distribution of an elegant 16-page brochure featuring a female character named “Doretta Birretta”. To promote the “Beer from the Heart” campaign, establishments displayed posters and other visual communication tools, like collars to highlight the taps of the beers that were the focus of the event.

Theresianer welcomed the project with the enthusiasm and sensitivity that the company has always shown, particularly in the realm of social responsibility. The stars of the event were the exceptionally

smooth Theresianer Lager, with its well-balanced flavour and aroma, and the pale, brilliant Theresianer Premium Pils, with its finish that blends a particularly dry taste with fresh notes of malt and hops.

Thanks to the success of this fundraising project, scholarships will be given to young researchers at the Mario Negri Institute in Milan for rare diseases research, managed through ARMOR, and a scholarship will be funded for the most-deserving student in the Drinking and Dining Out Trade Management specialization programme.





A CLOSER LOOK

SAINT DAGOBERT

THE KING-SAINT REDISCOVERED IN THE COL SANDAGO AREA

The San Dagoberto Hills are rediscovering the history of the saint who gives the area its name, Saint Dagobert.

Thanks to Martino Zanetti, signs commemorating important episodes in the life of this Merovingian emperor and martyr who was canonized by the Celtic Church and later the Catholic Church have been installed around Tenuta Col Sandago and the company vineyards surrounding the hill in recent months.

By adding these historical references to the setting's atmosphere, the owner of Tenuta Col Sandago - Case Bianche sought to honour the memory of Saint Dagobert and the heritage the martyred king-saint left in the form of the place name, as well as the nickname "San Dago", which was later adop-

ted by the winery.

The beautiful French-style signs recall the origins of Dagobert II, sovereign of the ancient Neustria, which encompassed this land. They stir the curiosity of passersby regarding this little-known yet emblematic figure from the High Middle Ages. His history is mentioned along the route that crosses Tenuta Col Sandago, a pleasant area for resting and meditating dedicated to his pious memory.

Exiled and persecuted, travelling from one religious place to the next in Scotland and Ireland, Dagobert became the protégé of Bishop Wilfrid of York. Princess Mechthilde, a member of the Celtic Christian faith, was given to him in marriage and introduced him to the Celtic rituals. Contrary to the hopes of Bishop Wilfrid, Dagobert refused to act as the instrument of the bishop's power. On a hunting trip in 679, Dagobert was assassinated while sleeping with an arrow shot by Charlemagne's ancestor, Pepin of Herstal. The Roman Church



Due to his reputation as a secret husband, Saint Dagobert is known today as the protector of brides.

soon realized the power of the latter – assassinated by Charlemagne's line, Dagobert was subsequently canonized first by the Celtic Church and later by the Roman Catholic Church.

In the Treviso region, in 908, the Bishop of Ceneda Ripaldo, of Longobard heritage, wanted to name the hills after Saint Dagobert and the events that occurred while he was king in France, in view of the illegitimacy of the Carolingian lineage in his territory as well and stressing the importance of the place.

Celebrated as a protector of brides, Saint Dagobert recalls the timeless fascination of the gracious, distant past. The saint's name is now the inspiration for one of Tenuta Col Sandago's precious wines, the Wildbacher passito "Dagoberthus" produced from the only existing three and a half hectares of Wildbacher nero, the unique, authentic Wildbacher.

The background is a textured green surface. On the left, there is a vertical yellow stripe. In the upper center, there is a dark green, teardrop-shaped area. The bottom right and bottom center are covered in a dense network of thin, light blue lines and splatters, resembling a microscopic or organic structure.

TIME TOGETHER



TIME TOGETHER

2016

TASTE AND BEAUTY TAKE CENTRE STAGE AT FAIRS

SIGEP in Rimini, Cibus in Parma, and Vinitaly and Sol&Agrifood in Verona in 2016, Hausbrandt, Tenuta Col Sandago - Case Bianche and Theresianer participated in the year's most prestigious shows.

The backdrop for these high-profile events was provided by the triumph of "Colours" by Martino Zanetti, the wonderful additions to the Hausbrandt stand that welcomed a perfect meeting of taste and beauty in a delightful, lively atmosphere.



Hausbrandt stand at SIGEP



Tenuta Col Sandago-Case Bianche stand at Vinitaly

As in previous years, Hausbrandt offered an event within an event at SIGEP. Bruno Vanzan, the World Champion of Flair, astounded everyone with his exclusive coffee cocktails, while Master Pastry Chef Iginio Massari presented the Hausbrandt Colomba Delice, which was created through his exclusive recipe. Martino Zanetti's lively paintings provide the ideal packaging for this cake because "Desserts must be presented as a true work of art".

Once again, Hausbrandt was a sponsor for the Pastry Events international pastry competition that took place simultaneously with SIGEP. Santos Fancy NY Brasile, Costarica Brisamar and Ethiopia Sidamo single origin coffees were essential ingredients of "The Pastry Queen", the best dessert

cup made with espresso-flavoured coffee, as well as the Senior Pastry Chef Italian Championship for preparing a coffee-based dessert served on a dish. Hausbrandt participated in Cibus, the 18th International Food Fair, for the first time in 2016. The company brought its extraordinary world of tastings, inspirations and recipes, along with two extraordinary guests who collaborate with Hausbrandt – Bruno Vanzan, the World Champion of Flair Bartending, and Master Pastry Chef Iginio Massari, who for this event focused on the art of the cappuccino. One of the master's many secrets is to garnish the beverage with a flake of dark chocolate on top of the foam. This "sweet", as the master calls it, enables the combination of exceptional espresso and perfectly frothed milk to be fully appreciated.

At Vinitaly in Verona, for the 50th year of the sector's most prestigious event, Tenuta Col Sandago - Case Bianche welcomed visitors, tasters and buyers amidst Martino Zanetti's beautiful, brilliant "Colours", the intense fruity notes of Wildbacher red wine, and numerous offerings from the winery. Concurrently with the event in Verona, Theresianer drew attention to its elegant range of beers at Sol&Agrifood, the International Exhibition of Quality Agri-foods. Theresianer debuted its India Pale Ale in the new 0.33 l bottle at the event and had tastings of Theresianer Bock draught beer, offering visitors a perfect welcome.



Theresianer stand at Sol & Agrifood



PASSION IN A COFFEE CUP.

The “king of cocktails”, who was crowned by Benedetta Parodi and the hosts of the “Cocktail House” show on Sky Uno.



TIME TOGETHER

COFFEE COCKTAIL

HAUSBRANDT
BLENDS IN THE
SPOTLIGHT WITH
BRUNO VANZAN

Coffee is transformed into a cocktail thanks to a meeting between Bruno Vanzan, the young Flair Bartending World Champion, and the world of Hausbrandt espresso.

This novel collaboration, which began at the 2015 Host event, led to the creation of the exclusive Coffee Cocktails. In these original drinks, coffee is a key element of new taste sensations arising from the dynamic imagination of the “king of cocktails”, who was crowned by Benedetta Parodi and the hosts of the “Cocktail House” show on Sky Uno.



Only an exceptional, “mysterious” material like Hausbrandt coffee, transformed by Vanzan’s passion, love and dedication to his work, could be the star of the “Coffee Cocktail & Flair Show” project, where the young artist’s talent and enthusiasm combined with the exceptional quality of Hausbrandt coffee to create innovative coffee cocktails in a show of flair. The project’s purpose was to suggest new ways to consume coffee, proposing easy, innovative recipes.

“Coffee Cocktail & Flair Show” appeared at important events and select locations throughout Italy, like the 2016 SIGEP fair in Rimini and the 2016 CIBUS fair in Parma, where it attracted the interest of numerous professionals in the HORECA sector.

It was also an exclusive event at certain establishments that were already loyal Hausbrandt customers – the cocktails were the focus of an evening of tastings paired with select pastries, or were served with delicious desserts as the perfect ending to dinner.








ESPRESSO SENSATION



SMOKING MARTINI


REASONS TO TURN COFFEE INTO A COCKTAIL:


-  Enjoy the moment
-  Generate business during new times of the day
-  Bring in new target customers
-  Increase the personal satisfaction of the people who prepare it and those who drink it
-  New source of earnings

Watch videos to learn how to prepare the drinks on our channels:

 Hausbrandt

 @Hausbrandt1892

 Hausbrandt Trieste

 hausbrandt



ESPRESSO FUSION



PARADISE

TIME TOGETHER

20
SEPTEMBER
2016

EXTRAORDINARY "MONOLOGUES"

AT THE 2016 CHICAGO EXPO

The spaces and architecture of Italian theatres speak through sounds and acoustic resonances that are difficult to hear with the naked ear.

They were given a voice through the multimedia project "Monologues" from Zuecca Projects Space, created by sound artist Michele Spanghero and presented at the 2016 Chicago Expo, International Exposition of Contemporary & Modern Art, in partnership with the Italian Cultural Institute

of Chicago and the support of Hausbrandt.

The Italian artist brought the video installation "Fenice", devoted to the famous historic theatre in Venice, to the Chicago Expo. On the screen, viewers watch images of a darkened theatre pass before their eyes, focusing their attention on listening to the silence of the empty room. Then the sound grows louder and the lights gradually brighten to reveal the theatre's auditorium. The artist appears alone on the stage, attentively listening to capture the sound sculptures that accompany the enchanting setting of the theatre.

Hausbrandt decided to give this work – which portrays La Fenice from a novel perspective – the special attention it has always devoted, through numerous projects, to this theatre in Venice that is a cradle of art and love of beauty. Already a sponsor of the Zuecca Projects HORTUS project, which aims to study and rehabilitate abandoned green spaces in the city of Venice, Martino Zanetti's company is a partner in the "Monologues" multimedia project to publicize and promote the extraordinary Italian experience in the United States.



TIME TOGETHER

**20 to 23
OCTOBER
2016**

EIN PROSIT

**WILDBACHER'S
CENTRAL
EUROPEAN DEBUT**



On 20 to 23 October 2016, Tenuta Col Sandago - Case Bianche participated in Ein Prosit in Tarvisio for the first time. Now in its 18th year, the tasting exhibition featuring meetings and tastings was attended by aficionados and the trade.

This was an extremely symbolic event for the winery and its showpiece wine Wildbacher. The city of Tarvisio, located in the far north of the Province of Udine, is halfway between Austrian Styria, where this unique, tenacious variety originated and was originally cultivated, and the San Dagoberto Hills in Susegana, in the heart of the hilly region that produces Prosecco Superiore Conegliano Valdobbiadene DOCG. Thanks to the insight and perseverance of Col

Sandago's owner, this vineyard in Susegana is the only 3.5 hectares of land in the world where Wildbacher nero is produced today.

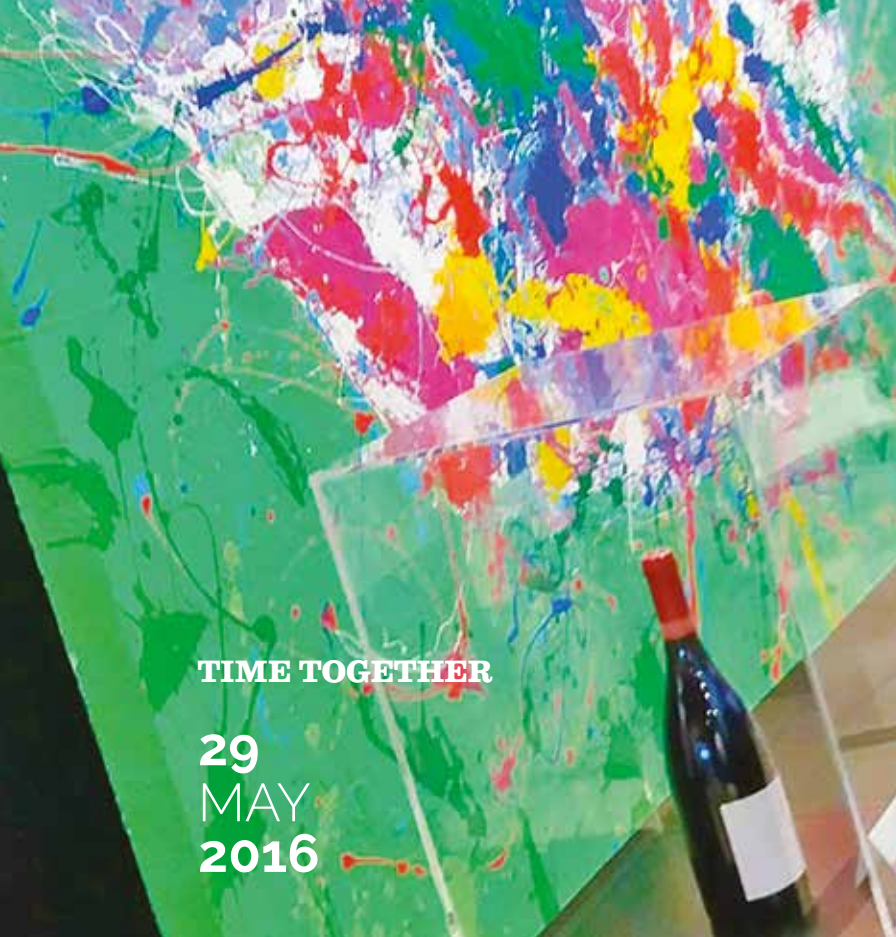
A deep red wine with a fruity aroma having distinctive notes of blackberry, berry and other nuances, Wildbacher was one of the stars of the tasting exhibition, which was the main feature of the event held on Saturday and Sunday.

In the enchanting rooms of the sixteenth-century Palazzo Veneziano in Malborghetto, Ein Prosit also offered a delightful opportunity to taste the other exclusive version of Wildbacher, Metodo Classico Brut, and two of the vineyard's other exceptional products, Vigna del Cuc Prosecco Superiore DOCG

Brut, and Undici, the delicate Prosecco Superiore Conegliano Valdobbiadene DOCG Dry.

Ein Prosit provided an excellent stage for these unique wines, as the event was set in a Central European atmosphere that wonderfully reflects Tenuta Col Sandago's personality.





TIME TOGETHER

29
MAY
2016



COLOURFUL CELLARS

LIVELY EXCITEMENT FOR WINE LOVERS

Opening the doors to the cellars for one day enables the public to experience the astonishing atmosphere of Col Sandago - Case Bianche:

The 2016 Open Cellars Day once again brought a crowd of wine lovers and tourists eager to visit the winery, reaffirming a continued interest in exploring the wine world and a region.

As part of the 24th initiative promoted by the Wine Tourism Movement, on 29 May the winery chose the theme "Colourful Cellars", which was doubly tied to the backdrop for the event – the winery was decorated with a selection of paintings by Martino Zanetti, displaying his "Colours" for the public to admire in person. The lively brushwork lent the event an innovative feel and enabled visitors to see and practically touch the sensations that paintings can evoke, even in a unique and

unusual setting like the winery.

The wine lovers, who enjoyed a tour led by expert guides, were immersed not only in the aromas and flavours of wine and tempting appetizers, striving to understand and elicit the secrets of fermentation and aging, but also in the sensations of light and colour offered by the paintings. The visitors entered not merely a realm of wine and food, but a world that stimulated all five senses.

The experience was rounded out with the delightful piano music that accompanied the afternoon tastings. Other stars of the day were, of course, the many different wines.

One example is Prosecco Superiore Conegliano Valdobbiadene DOCG, the "prince" of the region. A second is the intense and vigorous Wildbacher "nero", an elegant red suitable for aging whose tenacious roots trace back to the ancient varieties from Styria (Austria) – a wine that has found in Col Sandago the ideal setting to reveal its finest quality.

The visitors entered not merely a realm of wine and food, but a world that stimulated all five senses.

TIME TOGETHER

13
NOVEMBER
2016

ST. MARTIN'S DAY

TRADITION AND
EXCELLENCE IN THE
WINERY

The tradition of Open Cellars continued with the celebration of St. Martin's Day,

the most important feast day for winemakers. In honour of the 11 November feast of their patron saint, who is called upon to protect the fields and vineyards, Tenuta Col Sandago - Case Bianche ushered in the holiday season by participating in an annual event promoted by the Wine Tourism Movement.

On Sunday 13 November, the winery welcomed aficionados and connoisseurs amidst Colours, a series of paintings by Martino Zanetti featuring lively, beautiful hues that provided the backdrop for this feast day devoted to captivating traditional flavour. A colourful setting was designed for the occasion, offering an original, new touch to complement the paintings on display.

The more than 200 guests at "Open Cellars on St. Martin's Day" had an opportunity to learn about the company through guided tours, try the prestigious wines paired with delicious foods, and purchase their favourite products in the shop.





TIME TOGETHER

**5
FEBRUARY
2016**

VIENNESE CHARM

AND THE LANGUAGE
OF THE FAN
REVIVED AT THE
KAFFEESIEDERBALL

The allure of historic
Viennese balls and
Austrian tradition
returned,

for an evening to inspire dreams in the Redoutensäle and Dachfoyer at Hofburg Palace in Vienna, where almost 5,000 guests attended the 2016 Cafe Owners Ball on 5 February. The event's theme was "K&K – Künstler und Kaffeehaus" (Artists and Cafes), a perfect choice for reviving in the former imperial residence the tradition of the grand, elegant cafes of the past.

The language of fans

Left: Martino Zanetti and wife Susanna Zanetti
Right: His Excellency the Ambassador of Italy, Giorgio Marrapodi and wife Loriana Marrapodi
Adjacent: model wearing dress and fan customized with Martino Zanetti's Colours

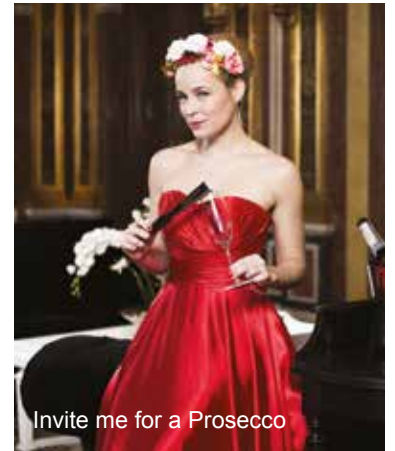
It is customary for guests at the event to receive gifts. This year Hausbrandt provided the mementos, offering fans embellished with decorative motifs reproducing three paintings from Martino Zanetti's Colours series. Fans were courting tools capable of whispering and speaking a language all their own that was highly regarded in the courts of the past. These exclusive fans were the stars of the evening thanks to several exceptional "ambassadors" who highlighted their gestural expressiveness and secrets: soul singer Dorretta Carter, actress Susanna Hirschler, singer Missy May and actress Sunny Melles.

Guests were thus able to discover long-forgotten meanings that, in the past, were associated with these timeless objects, and leaf through the "Dictionary of Fan Gestures".

The 2016 Kaffeesiederball was further enhanced by the presence of three models who mingled amidst the guests wearing a novel trio of custom dresses that, like the fans, featured Martino Zanetti's paintings. The sateen and silk dresses, which were hand-made in Belgium, provided a parade of "Colours" that helped make this fairy-tale evening even more magical.



No!



Invite me for a Prosecco



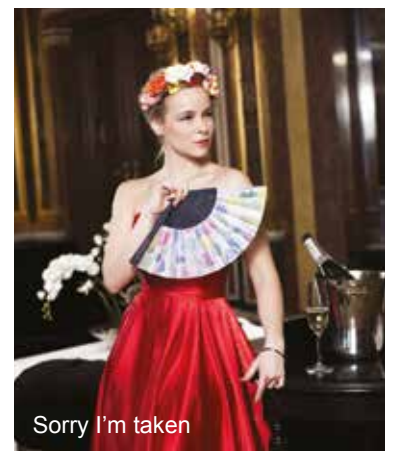
Invite me for a coffee



Let's meet outside



I love you



Sorry I'm taken



Yes!



Come over and talk to me

Photos: Jürgen Hammerschmid / f-eleven Make Up: Thomas Orsolits / monikaleuthner
Hairstyles: Alexander Moser / monikaleuthner Styling: Supui Luk / monikaleuthner
Digital Imaging: Malkasten Location: Gerstner Beletage, Palais Todesco



TASTE & SAVOUR

A close-up portrait of a middle-aged man with white hair and a slight smile, wearing a white chef's coat. He is holding a large, round Colomba cake on a gold-colored tray. The cake is covered in a golden-brown almond crust and dusted with white powdered sugar. The cake sits in a decorative brown paper liner with a repeating floral pattern. The background is a blurred indoor setting, possibly a restaurant or event space, with colorful abstract art and red lighting visible.

TASTE & SAVOUR

COLOMBA DELICE 2017

A THRILL FOR ALL
THE SENSES



A THRILL FOR ALL THE SENSES



As a herald to the joyous Easter holiday, Drink In offers an exciting preview of the 2017 Colomba Delice:

a perfect meeting of the art of pastry-making and the art of Martino Zanetti's Colours, expressed through the two paintings decorating the package. Shades of Easter bloom like points of colour on the top, announcing the arrival of spring. The first glimpse is brightened with yellow, the colour of the flowers that anticipate the new season, and followed by captivating vivid pink and soft blue. All around the eye takes in flows of strong pink and bright yellow, alternating with gentle shades

of blue, pink and green in a delicate decoration that covers the entire package.

This pleasing harmony of colours enwraps a delicious version of the traditional dessert created by Iginio Massari for Hausbrandt. For the upcoming holiday, the exquisite cake conceived by the master pastry chef delights once again. The fluffy texture and enchanting aromas and flavours reveal skilful processing and exclusive ingredients like Madagascar vanilla beans, fragrant candied orange peel and the distinctive hard icing made with hazelnuts* and almonds.

Thanks to the astonishing union of two unique arts, Easter is a joy for all the senses.

* Product obtained exclusively from "Piedmont Hazelnut"

TASTE & SAVOUR

THE DISTINCT FLAVOUR OF INDIA PALE

IN A NEW 0.33 L BOTTLE

Already available in a 0.75 l bottle, India Pale Ale – the first unfiltered beer from Theresianer

is now available in a new 0.33 l bottle, letting connoisseurs and aficionados enjoy its full intensity in a smaller version.

Introduced at the 2016 Sol&Agrifood

event in Verona, 0.33 l IPA features the pronounced hoppy note that is at the core of its history as a beer inspired by the renowned pale ales that were shipped to India beginning in the seventeenth century. Thanks to more hops and a higher alcohol content, these ales were able to reach their destination in robust condition despite the long, difficult journey.

When the new 0.33 l bottle is opened,



Alcohol content: **5.8 %**

Degrees plato: **14.7**

Type of yeast: **Accharomyces Cerevisiae**

Type of fermentation: **"top"**

Origin of the barley: **Franconia**

Bitter substances Mg/L: **45**

Aging: **at least 8 weeks**

Colour: **dark amber with orange highlights**

Aroma: **intense, aromatic, spicy**

Taste: **distinct, rich, complex**

Serving temperature: **9 – 11°C**

Serving suggestions:

**Baked turbot and other
flavourful fishes and foods.**

**Spicy charcuterie. Duck
with orange sauce.**

Aged washed rind cheeses.

**Club sandwich. As an
aperitif accompanied by
salty snacks. Alone, as a
beer to savour.**



India Pale Ale offers an aroma with floral and citrus notes, while the decidedly bitter taste immediately dissipates and disappears on the palate. The beer's rich, balanced flavour is obtained by expert Theresianer brewers partly through lengthy aging of the hops.



The story unfolds with an intense hoppiness that intertwines with floral and citrus nuances. The beer has a distinct bitterness that fades to reveal its balanced body.



THERESIANER INDIA PALE ALE

Taste the wild side.

TASTE & SAVOUR

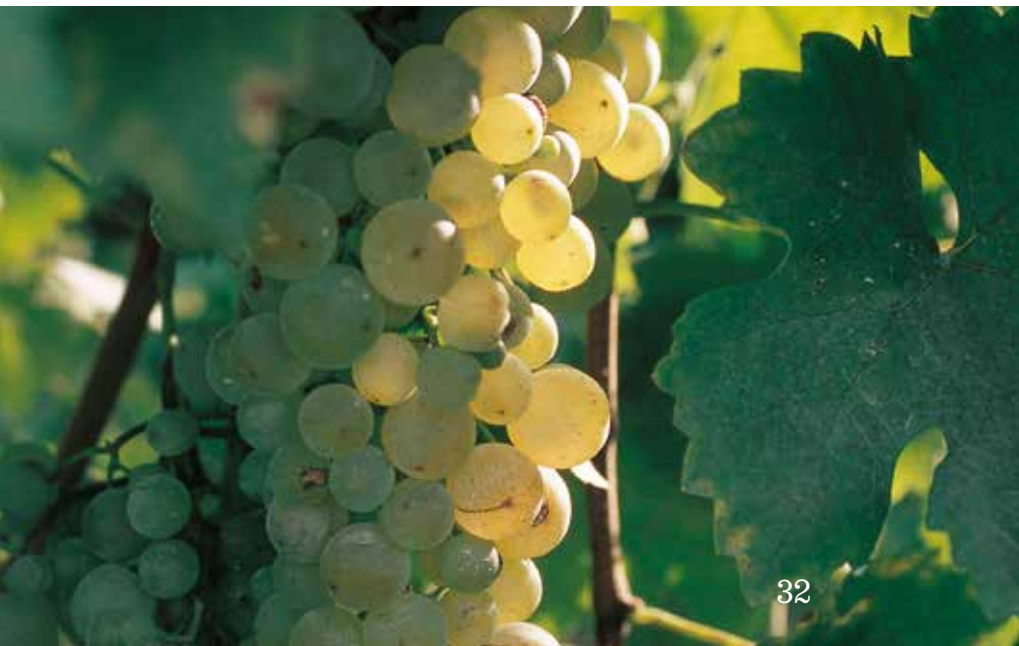
AN ENHANCED DOCG:

“UNDICI” BECOMES A
“RIVE DI SUSEGANA” WINE



“Undici” will soon acquire a new designation, providing further recognition of the esteemed, sought-after quality that has always been its hallmark.

In the next few weeks, our Prosecco Superiore Conegliano Valdobbiadene DOCG Dry, one of Tenuta Col Sandago's most prestigious products, will become a “Rive di Susegana” wine. This new designation on the label will identify what the terroir has already given it – the profile and nuances of a wine from the vineyards of the exceptional hills in the town of Susegana. For those born here, “Rive” are the vineyards located on steep, shallow, clayey land, which enhances the countless expressions of Conegliano Valdobbiadene. As a subtle homage to the Feast of Saint Martin and Martino Zanetti, who has created unforgettable wines in Col





Sandago, beginning with the 2016 vintage “Undici” will have an even more prestigious and specific designation: DOCG Conegliano Valdobbiadene Rive. This new designation limits production to 130 quintals per hectare, and requires hand harvesting of the grapes and an indication of the vintage. “Undici” will continue to captivate and charm with its brilliant straw yellow colour, fine and persistent perlage, ample aroma with fruity and floral notes and soft, harmonious flavour – an elegant star among Tenuta Col Sandago wines that remains, as always, unforgettable on the palate.



www.hausbrandt.com
www.theresianer.com
www.colsandago.com



