

Gemini per scelta



genuine by choice
Italian Food and Beverage



— I-CUBE —



INTERNATIONAL TRADING
FOR ITALIAN INDUSTRIES

CATALOGUE





Tenuta dei Mori winery, was founded in a small village in the heart of Umbria region, along the Via del Cantico ('Way of the Song'), the road running from Todi to Assisi, renowned for its vineyards. The wines are produced on 30 acres of mainly clay and loam soil, in a sunny location among the hills and they are the traditional product of our land, liberally reinterpreted through a modern perspective. The wine products are made from blends of different native grape varieties, such as Sangiovese and Trebbiano Spoletino, and non-typically regional varieties such as Alicante, Refosco and Vermentino, assembled together after identifying the strengths and characteristics obtained from the grapes during the season. All the efforts and care of Tenuta dei Mori are aimed at obtaining a beautiful, healthy vineyard that offer quality grapes, even because "good wine is made in the vineyard".

As you can see from the labels, the clouds depicted on the bottles represent the connection between Mankind and Nature, both just as simple and variable as a good wine can be.



ALTO CUMULUS | Rosso Umbria IGT
(typical geographical indication)
RED WINE

Product Code: VEROFS00693
Grape Varietals:
Sangiovese, Alicante, Refosco
Alcohol Content:
13,5%



STRATUS | Bianco Umbria IGT
(typical geographical indication)
WHITE WINE

Product Code: VEROFS00695
Grape Varietals:
Grechetto, Verdicchio, Vermentino, Trebbiano
Alcohol Content:
13%

Cumulus | Rosso Umbria IGT
(typical geographical indication)
RED WINE

Product Code: VEROFS00694
Grape Varietals:
Sangiovese, Alicante, Refosco 20%
Alcohol Content:
13,5%





Chiorri, was founded at the end of the 19th century in Sant'Enea, a small village a few kilometres from the centre of Perugia, in Umbria region, overlooking the enchanting landscape of the Tiber Valley. What defines the most the corporate culture is a deep sense of family in which the know-how, handed down from generation to generation, is interwoven with the Umbrian winemaking tradition, weaving the threads of the winery history. A perfect and indissoluble bond of tradition and territoriality that gives birth to excellent wines with Controlled Designation of Origin (DOC) of Colli Perugini and IGT Umbria.

Chiorri pays a special attention to its vineyards and cultivate them with respect to their own characteristics. They enjoy the favour of the hills which, due to their exposure, soil and weather conditions, are highly suited to wine production. The winery cultivates mainly indigenous wines of the territory, but also international ones: as for the white barried grapes, Grechetto, Malvasia, Pinot Grigio, Viognier and as for the red barried grapes, Sangiovese, Sagrantino, Merlot and Cabernet Sauvignon.



ETESIA | Umbria Pinot Grigio IGT (typical geographical indication) **WHITE WINE**

Product Code:VEROFS00035

Grape Varietals:

Pinot Grigio

Alcohol Content:

12,5%



TITUS | Umbria Grechetto IGT (typical geographical indication) **WHITE WINE**

Product Code: TITUSCHIORRI

Grape Varietals:

Grechetto G5

Alcohol Content:

13,5%

SANGIOVESE | Rosso Umbria IGT (typical geographical indication) **RED WINE**

Product Code: VEROFS00038

Grape Varietals:

Sangiovese

Alcohol Content:

13%





Santoioolo winery is a company surrounded by vineyards in a wonderful place in Umbria region, where the grape is the great protagonist. The land where the company is founded, once submerged by the sea that is now retreated, has the speciality that digging just a few centimeters below the soil surface, it is possible to find shells and marine fossils that give the idea of a beach, after a storm. The minerality and richness of the wines perfectly reflect this signature soil profile.

Santoioolo main idea is to work the entire year to let the grape reach its perfect status in order to harvest it, as soon as it is ready, and transport it into the cellar to be transformed into wine. This process allows the product to retain its integrity, without any request of chemical agents necessary to avoid undesired alterations. In viticulture, the philosophy of 'little and good' is that they respect and follow, so their practice is to restrict the plant to produce less fruit. Santoioolo plants the vines very closely together, and prune them quite severely, both in the winter and summer season, training the vine to grow just enough fruit per vine, producing only great quality bottles.



SANTOIOLO | Rosso Umbria IGT
(typical geographical indication)
RED WINE

Product Code: VEROFS00689
Grape Varietals:
Cabernet Sauvignon, Merlot, Syrah
Alcohol Content: 13,5%



ROSSO FOSSILE | Rosso Umbria IGT
(typical geographical indication)
RED WINE

Product Code: VEROFS00692
Grape Varietals:
Syrah, Malbec e Alicante
Alcohol Content: 14%



MERLOT | Rosso Umbria IGT
(typical geographical indication)
RED WINE

Product Code: VEROFS00691
Grape Varietals:
Merlot
Alcohol Content: 14,5%



ALICANTE | Rosso Umbria IGT
(typical geographical indication)
RED WINE

Product Code: VEROFS00690
Grape Varietals:
Alicante
Alcohol Content: 14%





Isula, the roots of Ísula lie in the ancient wine tradition of Pantelleria, an island of amazing contrasts, in which the natural conditions, the climate, the physical and chemical properties of the territory offer the possibility to create wines that are unique in their organoleptic properties and nutritional characteristics. The techniques of cultivation and processing of grapes, typical of the island of Pantelleria, have been recognized as “heroic agriculture” for the tenacity and passion of the island’s inhabitants, capable of recreating a perfect balance between man and nature.

Among the grape varieties grown today on the island and within the company, the Zibibbo (also known as Moscato d’Alessandria) stands out, from whose skillful processing of only grapes, Passito Sciaghibir is born. Our zibibbo vineyard, is cultivated with the classic “pantesco sapling” technique, which allows the plant to grow in spite of the adverse climatic conditions (scarce rain and persistent wind), protected by dry lava stone walls, recognized as an Intangible Heritage of Humanity by Unesco.



isula
VINI DI PANTELLERIA



FAVARA | Terre Siciliane IGT
(typical geographical indication)
RED WINE

Product Code: VEROFS00696
Grape Varietals:
Nero d’avola, Alicante e Merlot
Alcohol Content:
13,5%



SESE DEL RE | Terre Siciliane IGT
(typical geographical indication)
WHITE WINE

Product Code: VEROFS00697
Grape Varietals:
Zibibbo, various blend
Alcohol Content:
13%

SCIAGHIBÌR | Pantelleria Passito IGT
(typical geographical indication)
WHITE WINE

Product Code: VEROFS00698
Grape Varietals:
Zibibbo
Alcohol Content:
14,5%





Moca was founded in 1949, in a little town very close to Rome, Pomezia, thanks to a careful selection of the raw material, the constant controls of all process cycles and the most advanced technology that offer the opportunity to establish a high-quality roasting Company.

"We store coffee from its original status to later toast it with the traditional method of slow roasting. Each step is personally followed in order to guarantee the quality of the coffee to remain intact from the departure to the final steps of the process.

All the raw materials used, at every stage of processing, and in the final products, comply with the quality and safety standards required by national regulations".

Moca is challenging itself to achieve eco-sustainability goals, keeping particular attention to products environmental impact. The research and development department is always seeking for new methods to pack products reducing the environmental impact.

Roast Type: Medium Roast

Coffee Beans Origin:
Central and South
American and African



ROBURBAR | Robusta and Arabica
Roasted Coffee Beans blend, Bag With Valve
Product Code: 8006603133383
Coffee Bean: 5% Arabica and 95% Robusta
Feature: Caffeinated
Weight : 1 Kg/ 35,274 oz (also available 500g)



BARCREMA | Robusta and Arabica
Roasted Coffee Beans blend, Bag With Valve
Product Code: 80066033222
Coffee Bean: 10% Arabica and 90% Robusta
Feature: Caffeinated
Weight : 1 Kg/ 35,27 oz (also available 500g)

PREMIUM BAR | Arabica and Robusta
Roasted Coffee Beans blend, Bag With Valve
Product Code: 8006603134632
Coffee Bean: 90% Arabica and 10% Robusta
Feature: Caffeinated
Weight : 1 Kg/ 35,27 oz (also available 500g)



ARABICA ORO | Arabica
Roasted Coffee Beans blend, Bag With Valve
Product Code: 8006603134366
Coffee Bean: 100% Arabica
Feature: Caffeinated
Weight : 1 Kg/ 35,27 oz (also available 500g)

MOCANOTTE | Robusta and Arabica DEC
Roasted Coffee Beans blend, Bag With Valve
Product Code: 8006603033574
Coffee Bean: 25% Arabica and 75% Robusta
Feature: Decaffeinated
Weight : 1 Kg/ 35,27 oz (also available 500g)





Roasted Ground Coffee blend
for Filter Coffee in vacuum bag

INTENSO | Arabica

for Filter Coffee

Product Code: 8006603135455

Blend: 100% Arabica

Feature: Caffeinated

Weight: 200g / 7,05oz



Nespresso Compatible Capsules
Each pod is individually wrapped

INTENSO | Arabica

Nespresso Compatible Capsules

Product Code: 8006603129256

Blend: 100% Arabica

Feature: Caffeinated

Weight: 5g/0,17 oz each **Packing:** 50/100 pcs



DECISO | Robusta and Arabica

for Filter Coffee

Product Code: 8006603135431

Blend: 90% Robusta and 10% Arabica

Feature: Caffeinated

Weight: 200g / 7,05oz

DECISO | Robusta and Arabica

Nespresso Compatible Capsules

Product Code: 8006603129232

Blend: 90% Robusta and 10% Arabica

Feature: Caffeinated

Weight: 5g/0,17 oz each **Packing:** 50/100 pcs



DEK | Robusta and Arabica

for Filter Coffee

Product Code: 8006603135448

Blend: 80% Robusta and 20% Arabica

Feature: Decaffeinated

Weight: 200g / 7,05oz



NERO MOCA | Robusta

Nespresso Compatible Capsules

Product Code: 8006603210107

Blend: 100% Robusta

Feature: Caffeinated

Weight: 5g/0,17 oz each **Packing:** 50/100 pcs



MOCANOTTE | Arabica and Robusta

for Filter Coffee

Product Code: 8006603135462

Blend: 25% Arabica and 75% Robusta

Feature: Decaffeinated

Weight: 200g / 7,05oz

DEK | Robusta and Arabica

Nespresso Compatible Capsules

Product Code: 8006603129249

Blend: 80% Robusta and 20% Arabica

Feature: Decaffeinated

Weight: 5g/0,17 oz each **Packing:** 50/100 pcs





VERO Italian Traditional Food was born as an innovative international reality focused on supporting the best traditional agri-food productions. Our main aim is to support the "Artisan Know-how", the short supply chains, the Italian regional history, local food and wine culture, thanks to the stories of our territories.

We have decided to be TRUE, that is the original reason of the name VERO ITALIAN TRADITIONAL FOOD and for this purpose we select only the high-quality Italian products such as Pasta, the best typical Made in Italy food.

We sell different kind of Artisan and genuine Italian Pasta, all of them are 100% without chemicals addition and produced with one of the best Italian wheat, Appulo Lucano. The production process is with slow drying at low temperature (40 °C) and traditional processing with bronze dies. Our pasta needs 55 hours to be produced end it is hand packed.

Flour Origin: Italy



PENNE RIGATE
Artisan Bronze-Drawn Pasta
Product Code: VEROFSS00018
Type: Durum Wheat Semolina Short Pasta
Cooking Time: 9-11 min.
Weight: 500g/ 17,63oz

RIGATONI
Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00019
Type: Durum Wheat Semolina Short Pasta
Cooking Time: 10-12 min.
Weight: 500g/ 17,63oz



PACCHERI LISCI
Artisan Bronze-Drawn Pasta
Product Code: VEROFSS00016
Type: Durum Wheat Semolina Short Pasta
Cooking Time: 10-12 min.
Weight: 500g/ 17,63oz

CALAMARATA LISCIA
Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00017
Type: Durum Wheat Semolina Short Pasta
Cooking Time: 10-12 min.
Weight: 500g/ 17,63oz





Artisan pasta produced with one of the best Italian wheat, Appulo Lucano.

SPAGHETTONI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00013

Type: Durum Wheat Semolina
Long Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz



Artisan pasta produced with one of the best Italian wheat, Appulo Lucano.



FUSILLI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00017

Type: Durum Wheat Semolina
Short Twisted Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz



BUCATINI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00015

Type: Durum Wheat Semolina
Long Perforated Pasta

Cooking Time: 14-16 min.

Weight: 500g/ 17,63oz

TROFIE

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00708

Type: Durum Wheat Semolina
Short Twisted Pasta

Cooking Time: 14-16 min.

Weight: 500g/ 17,63oz



LINGUINE

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00014

Type: Durum Wheat Semolina
Long Flat Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz



CAVATELLI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00707

Type: Durum Wheat Semolina
Short Pasta

Cooking Time: 14-16 min.

Weight: 500g/ 17,63oz

Cookies

The **Franca Battista** Organic farm is located in Sermoneta, in the province of Latina, in Lazio Region, and it has been operating in organic farming for over 60 years under the careful supervision of experts and qualified agronomists, cultivating the land with modern and eco-sustainable techniques.

The company was founded in 1968 by the will of the Nardone-De Cicco family, when the management passed to Mrs. Franca, daughter-in-law of Mrs. Carmela Nardone De Cicco and when the company started the organic conversion process.

To make their recipes, the result of historical research and innovation, they only use their own wheat, freshly ground according to production needs, combining it with raw materials produced in the farm or carefully selected following the criteria of organic farming and Fair Trade. Their recipes do not use yeasts, preservatives, palm oil and hydrogenated fats in order to guarantee, in line with the company philosophy, the highest quality and craftsmanship of the products appreciated in Italy and abroad.

*Organic Ingredient



COOKIES | Organic

Product Code: VEROFS00706

Ingredients: Wheat Flour*, Butter*, Cane Sugar*, Pasteurized fresh egg yolk*, Dark chocolate* (cocoa 52%), salt.

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).



MINT E CHOCOLATE COOKIES | Organic

Product Code: VEROFS00702

Ingredients: Wheat Flour*, Butter, Cane Sugar*, Pasteurized fresh egg yolk, Dark chocolate*, fresh organic mint*, salt.

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).

TRADITIONAL CANESTRELLI | Organic

Traditional recipe from Liguria

Product Code: VEROFS00704

Ingredients: Wheat Flour*, Butter*, Cane sugar*, Pasteurized fresh egg yolk, Natural Vanilla*, salt.

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).



ORIENTAL SPICES COOKIES | Organic

Product Code: VEROFS00705

Ingredients: Wheat Flour*, Butter*, Cane sugar*, Pasteurized fresh egg yolk*, Spices* 1,1% (Cinnamon powder*, Turmeric*, Ginger*, Nutmeg*), salt.

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).

HAZELNUTS & COCOA COOKIES | Organic

Product Code: VEROFS00703

Ingredients: Wheat Flour*, Butter*, Cane sugar*, pasteurized fresh egg yolk*, Cocoa powder* 7,4%, Hazelnuts* 2,5%, salt,

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).





For over 25 years, **Fox** Bar Italia, has been producing snacks with simple ingredients such as corn, peanuts, rice, potatoes and vegetable oil. That's the reason why Fox Italia snacks have a better taste and high quality, appreciated not only in Italy but all over the world thanks to a great variety of taste, ideal for everyone and for all occasions.

Tortillas and chips, the best products, are hand made with the finest crops and with a full and intense flavour, after a careful selection of raw ingredients and controlled production processes to guarantee natural products.

Fox's Handcooked Chips, instead, are thicker due to the traditional cooking method which gives a distinct and characteristic flavour.

Red beetroot, carrot and parsnip chips, satisfying and detoxifying mix rich in vitamins and flavour, ideal for all those who lead a healthy and modern lifestyle and look for wholesome ingredients.

Fox's Handcooked Chips are 100% natural, hand cooked and delicious!



TORTILLAS CHIPS NATURAL

Crisp Tortilla directly from fresh corn

Product Code: 8007537000543

Flavour: natural

Weight: 450g/ 15,87oz



TORTILLAS CHIPS CHILI

Crisp Tortilla directly from fresh corn

Product Code: 8007537000833

Flavour: Chili

Weight: 450g/ 15,87oz



TORTILLAS CHIPS BARBEQUE

Crisp Tortilla directly from fresh corn

Product Code: 8007537000864

Flavour: barbeque

Weight: 450g/ 15,87oz



TORTILLAS CHIPS CHEESE

Crisp Tortilla directly from fresh corn

Product Code: 8007537006477

Flavour: Cheese

Weight: 450g/ 15,87oz



TORTILLAS CHIPS BLUE CORN

Crisp Tortilla directly from fresh corn

Product Code: 8007537006538

Flavour: Blue Corn

Weight: 300g/ 10,58oz





Traditionally made crispy hand cooked chips
with great bite and flavour.

SALE MARINO

Hand Cooked Potatoes Chips

Flavour: Sea Salt

Weight: 120g/4,23oz **Product Code:** 8007537006330

Weight: 300g/10,58oz **Product Code:** 8007537005920



Traditionally made crispy hand cooked chips
with great bite and flavour.



PEPE NERO E SALE

Hand Cooked Potatoes Chips

Flavour: Black Pepper & Salt

Weight: 120g/4,23oz **Product Code:** 8007537006354

Weight: 300g/10,58oz **Product Code:** 8007537005937



ROSMARINO E SALE

Hand Cooked Potatoes Chips

Flavour: Rosemary & Salt

Weight: 120g/4,23oz **Product Code:** 8007537006361

Weight: 300g/10,58oz **Product Code:** 8007537005944

CREMA DI CIPOLLA

Hand Cooked Potatoes Chips

Flavour: Onion Cream

Weight: 300g/10,58oz

Product Code: 8007537006224



PEPERONCINO

Hand Cooked Potatoes Chips

Flavour: Sweet Chili

Weight: 120g/4,23oz **Product Code:** 8007537006675

Weight: 300g/10,58oz **Product Code:** 8007537006682



ACETO BALSAMICO E SALE

Hand Cooked Potatoes Chips

Flavour: Balsamic Vinegar & Salt

Weight: 300g/10,58oz

Product Code: 8007537005999



TARTUFO E SALE

Hand Cooked Potatoes Chips

Flavour: Truffle & Salt

Weight: 120g/4,23oz **Product Code:** 8007537006026

Weight: 300g/10,58oz **Product Code:** 8007537006637

VEGANO CHIPS

Hand Cooked Vegetables Chips

Flavour: carrots, beetroot, parsnips

Weight: 150g/5,29oz

Product Code: 8007537006194



— I-CUBE —



INTERNATIONAL TRADING
FOR ITALIAN INDUSTRIES

Contact us

(+39) 06.83914729

international@icubeitaly.org

Address:

Rome, Viale dell'Aeronautica, 61 - Italy

www.icubeitaly.org