



FOOD & WINE

Excellences of the Italian tradition







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Alumni





AT Group Italia

AT GROUP ITALIA is a Company born with the purpose of promoting “Italian excellence” in the International marketplace. AT GROUP ITALIA is the daughter of art, born from the love of our CEO Concetta Tassone to bring up the traditions and passion for the produce of our earth handed down from her father Domenico Tassone who has been a wine producer since 1860.

AT GROUP ITALIA works in different professional capacities such as development, marketing strategies, and takes part in one of the biggest associations in the world; the Chaîne des Rôtisseurs Association Mondiale del la Gastronomie” whose main goal is the hospitality and promotion of gastronomic quality to the whole world, as well as showcasing the traditional culture of each country in the world.

The experience, intuition and the high managerial skills of our CEO Concetta Tassone fostered our Company to attain exemplary results to the most important commercial countries, such as United Arab Emirates, USA, Russia and China.

AT GROUP ITALIA has been a company leader in international markets for almost twenty years, starting with important relationships in several creative categories such as art, culture,

PHILOSOPHY OF OUR CEO CONCETTA TASSONE

“I’m keen on challenges! Ambition is the motor which moves me and will move me all of my life, and it is for this reason that I always try to do my best. I feel like Cristoforo Colombo [Christopher Columbus] always searching for America.”

food and fashion - promoting cultural exchanges and the excellence of Italy .

As matter of fact, after in-depth research and analysis of different markets our CEO decided to develop a Food Line under our brand name which is synonymous with quality and Italian excellence, preserving the fragrance, colors and the flavors of rich and marvelous Italy. Our goal is the distribution of products totally MADE IN ITALY from promotion of the products to distribution to the whole world.





Food & Wine



AT Group Italia Food & Wine

The Tassone family is of Calabrian origin, having been wine producers since 1860 and having always been a family of outstanding entrepreneurs, in particular father Domenico Tassone who had a true passion and dedication to producing and selling authentic quality agricultural products.

In 2000, national and international brands were birthed and afterward operated in the local market furthering import-export development and growing international relationships to be able to offer consumers Heavenly products, especially high-quality organic products from Italy.

The main goal of the Company AT GROUP ITALIA is to support the short supply chain and product origination processes to guarantee the excellence required the biggest food experts.











Wine

A production facility is collocated in Calabria, in the
Ciro area. It extends among secular olive groves
and vineyards for about twenty hectares above the
hills around Ciro' Marina and into the Grecian's
area of Kermisa, AT GROUP ITALIA collects the
history and tradition of where the production of
wine is grown and is guaranteed to be from our own
grapes - therefore the wine from these lands has
been named d.o.c. (designation of origin) for over
two thousand years. All these factors have made a
mosaic canvas which creates unique products from
quality traditions required by the biggest wine shops
and high - end restaurants.







RED WINE CALABRIA IGP ORGANIC

Born from heart of Cirò Country from a unique selection of grapes grown above a hill facing the sea.

NAME WINE: I.G.P. Calabria White Organic.

SENSORIAL NOTES: Ruby Red intense, to the nose stands out the fragrant flavors of red fruits such as currant and raspberry.

PAIRINGS: It matches well with beef roasted with white or red wine, with rustic dishes and also with cheeses.

TEMPERATURES OF SERVICES: 16/18° ALCHOOL CONTENT: 14% VOL.

VARIETY OF WINE: Gaglioppo 750ml.





WITHE WINE CALABRIA IGP BIO

Born from heart of Cirò Country from an exquisite selection of grapes grown above a hill in front the sea.

NAME WINE: I.G.P. Calabrian Withe Bio

SENSORIAL NOTES: Flavors are pleasant, dry, fresh, gentle, lively and full of character.

PAIRINGS: It matches well with beef and all fish dishes.

TEMPERATURES OF SERVICES: 8/10° ALCHOOL CONTENT 12.5% VOL.

VARIETY OF WINE: 100% GREEK WITHE 750ml.





ROSE' WINE CALABRIAN IGP

Vinification of red wine from one of the best grapes of Gaglioppo, producing a brilliant rosè color.

NAME WINE: I.G.P. Calabrian Rosè Organic

SENSORIAL NOTES: Gained from a short maceration process that produces a brilliant rosè color and an intense dry but substantial flavor.

PAIRINGS: It matches best with dishes such as Risotto, or a simple beef dish, Salmon, shellfish, and soups.

TEMPERATURES OF SERVICES: 8/10° ALCHOOL CONTENT: 13% VOL.

VARIETY OF WINE : Gaglioppo 750ml.





**PROSECCO (Italian Sparkling White wine)
DOCG EXTRA DRY MILLESIME' 11.5% VOL.**

CATEGORIES: Valdobbiadene-Cartizze DOCG is a hill area of Valdobbiadene - Location San Pietro di Barbozza.

GRAPES: Exclusively Glera From DOCG area hand-harvested grapes.

TYPE: Extra dry and sweetish.

ALCOHOL GRADATION : 11.5% VOL.

PACKAGES: Six Bottles

PARINGS: Ideal for aperitifs.

TEMPERATURES OF SERVICES: 6-8°

VARIETY OF WINE: Glera 750ml.

Savory, fruity and floral our PROSECCO is the wine which tells you the most unique story in all world - of a hill in Valdobbiadene, located between the Alps and Venice. Our Prosecco Extra Dry Millesimè emerges after an intense selection of the best grapes. Our Producers' annual selection is from an elite area of high quality where grapes are pressed softly and vinificated to create a superior sparkling white wine which contains the best vintage.



Oil

The production of olive oil come through cold extraction, without added water, which lets us obtain not only oil but nectar from the olive.

The olives are our own production and come from select olive groves from a hillside grown in the olive region of Laureana di Borrello (R.C.).

Our oil is rich in polyphenols and a high source of antioxidants and our Companies work with advanced machine technology, earth-friendly renewable energy and all the due respect for nature.

The milling comes about the same day of the harvesting with cold husking which reduces water and the bottling process come about under controlled temperatures which let us to preserve all the nutritional elements of the oil such as polyphenol. Every step of the process is checked for quality and gareenteed excellence to the consumer from which originated the term “TRITTICO of quality” .





OIL EXTRAVERGINE [Extra Virgin Olive Oil] FROM OLIVES FROM THE CALABRIAN REGION.

The Extra Virgin olive oil, gained from extraction from many different grape varieties representing our land (Ottobratica, Tombarello e Ciccarello) is limpid highlighted by a yellow hue. The fragrance of the flavor is full, with hearty sensations of mature olives, olive leaves, almond and golden mature apples.

Smooth in the mouth, the flavor is soft, and immediately gentile, with perceptible hints of spiciness from the the chili pepper balanced with the bitter of the wild chicory.

There are also notes of fresh walnut, pine nuts and ripe fruits, with the final lasting sensation of the Extra Virgin olive oil.

Memorable cullinary delights are savored when paired with fish, a delicate beef, and clams 25 cl 75 cl.







A close-up photograph of three vibrant green limes hanging from a branch. The limes are covered in small, glistening water droplets, suggesting they are fresh and recently washed. The background is a soft-focus green, showing more leaves and branches, creating a natural and fresh atmosphere.

*Liqueurs
and Distillates*

AT GROUP ITALIA also has a wide range of selections of Calabrian liqueurs and grappas, flavored with fruits prepared with herbs which grow up spontaneously throughout the region. The liquors most appreciated are Calabrian-based Bergamotto, citron, chocolate, lemon, chili pepper, licorice, mandarin myrtle and olive. The liquor gained from Calabria's herbs are produced by mixing aromatic herbs from the Calabrian Flora which also have medicinal properties as the digestive elements are anti-inflammatory and protective of the stomach.







GRAPPAS OF BERGAMOT

From the artisanal distillation of grape pomace flavored with the peels of the best bergamots comes Grappa al bergamotto, one of the most popular specialties of Calabria. This unique wine is characterized by an intense aroma and a decisive bitter-sweet aftertaste which make it perfect for concluding a meal.

70 cl





BERGAMOT CREAM LIQUEUR

Cream pressed from the peel of Calabrian lemons added to the liqueur produces a cream with a delicate taste excellent to be enjoyed iced or prepared as a refreshing sorbet. Bergamot is a citrus fruit with an unmistakable aroma typical of the Reggio Calabrian hinterland. The bergamot liqueur cream is produced using the peels of the best hand-worked fruits and combined with a milk cream.

70 cl





BERGAMOT LIQUEUR

Inimitable citrus liqueur that bears fruit only in the coastal strip that goes from Reggio to Roccella jonica, a unique liqueur is obtained by following a traditional recipe, from the infusion in alcohol of the most aromatic part of the peel and the best bergamots ripened and harvested in Calabrian citrus groves. Excellent to be enjoyed after meals or as an ingredient for the preparation of drinks.

70 cl



AMARO GRECANIO: FRESHNESS AND CALABRIAN TRADITION 70cl

ORIGIN: Calabria

Amaro AT GROUP ITALIA is synonymous with quality and craftsmanship. In it the taste of many Calabrian herbs and citrus fruits stands out, including Bergamot, the Sun King of the Ionian coast of Reggio - the citrus fruit that finds its origin in these lands, growing naturally for centuries and almost impossible to find growing naturally in the any other Italian region.

Our Amaro is excellent as a digestive after a heavy meal, appreciated on desserts or ice cream or simply enjoyed cold in the company of friends.



LIQUORICE LIQUEUR: THE ORIGINAL SCENT AND FLAVOR OF CALABRIA

ORIGIN: Calabria

It is prepared using pure fresh root extract, which adds bitterness and tannins. Licorice di Calabria PDO is obtained from crops and spontaneous plants of the *Glycyrrhiza glabra* species from the variety locally known as cordara. These are Fresh Root, Dried Root or Root Extract. Licorice is a perennial herbaceous plant that has numerous nutritional but above all - therapeutic properties. It has digestive properties, is an anti-inflammatory, antibacterial, healing, thirst-quenching, an expectorant, gastro-protective, antiviral, anti-ulcer, hepatoprotective. Licorice liqueur is an excellent digestive after a hearty evening meal.







We at AT GROUP ITALIA rely on a Calabrian pasta factory that has been producing pasta of all types and of the highest quality for years, with the best durum wheat semolina from Sicilian and southern crops. The bronze drawing with which it is prepared is a technique that allows to obtain a wrinkled, porous pasta, perfect for collecting the sauces better and enhancing their flavor; the rough surface also gives the pasta a home-made taste. The quality of Italian semolina, combined with expert manufacturing and the freshness of spring water, makes our pasta a product that brings with it familiar flavors and aromas. We mainly rely on raw materials from Southern Italy - all of very high quality.



Pasta



CALAMARATA WITH CEDAR

Handmade bronze drawn semolina pasta. Dough of durum wheat semolina from the best Sicilian and southern crops to which cedar is added - a local product that is grown in our land: the Riviera dei Cedri. The bronze drawing combined with top quality ingredients provide the pasta with a rough and porous surface, ideal for making the most of the sauces used. This dish is recommended to be paired with fish. Even better, when paired with shellfish, you get a dish with a surprising and very delicate taste of "Made in Calabria".





SHELLS

Artisan bronze drawn semolina pasta. Dough of durum wheat semolina from the best Sicilian and southern crops to which cedar is added, a local product that is grown in our land: the Riviera dei Cedri. The bronze drawing combined with top quality ingredients provide the pasta with a rough and porous surface, ideal for making the most of the sauces used. This dish is recommended to be paired with fish. Even better, when paired with shellfish, you get a dish with a surprising and very delicate taste of “Made in Calabria”.





HELICON

Artisan bronze drawn semolina pasta. Bronze drawn durum wheat semolina dough from the best Sicilian and southern crops. The bronze drawing combined with top quality ingredients provides the pasta with a rough and porous surface, ideal for making the most of the sauces used. Made in Calabria.





PACCHERI

Artisan bronze drawn semolina pasta. Bronze drawn durum wheat semolina dough from the best Sicilian and southern crops. The bronze drawing combined with top quality ingredients provide the pasta with a rough and porous surface, ideal for making the most of the sauces used. Made in Calabria.





CITRUS FETTUCCINE

Handmade bronze drawn semolina pasta. Durum wheat semolina dough from the best Sicilian and southern crops to which the natural citrus extract of our Calabrian lands is added. The bronze drawing combined with top quality ingredients provide the pasta with a rough and porous surface, ideal for making the most of the sauces used. This dish is recommended to be paired with fish and even better – when paired with shellfish you get a dish with a surprising and very delicate taste. Made in Calabria.





FETTUCCHINE WITH CEDAR

Handmade bronze drawn semolina pasta. Dough of durum wheat semolina from the best Sicilian and southern crops to which cedar is added, a local product that is grown in our land; the Riviera dei Cedri. The bronze drawing combined with top quality ingredients provide the pasta with a rough and porous surface, ideal for making the most of the sauces used. This dish is recommended to be paired with fish and even better – when paired with shellfish you get a dish with a surprising and very delicate taste. Made in Calabria.





I ROMANTICI

Artisan bronze drawn semolina pasta. Bronze drawn durum wheat semolina dough from the best Sicilian and southern crops. The bronze drawing combined with top quality ingredients provide the pasta with a rough and porous surface, ideal for making the most of the sauces used. Made in Calabria.





HOMEMADE FUSILLI

Bronze drawn semolina Artigianale pasta. Bronze drawn durum wheat semolina dough from the best Sicilian and southern crops. The bronze drawing combined with top quality ingredients provide the pasta with a rough and porous surface ideal for making the most of the sauces used. Made in Calabria.





Cured meats and Sausages

For the production of this particular sausage, AT GROUP ITALIA relies on the skill of a company founded by a pig butcher and manufacturer of 'Nduja since the 1950s. Its headquarters in Spilinga (VV) on the north side of Monte Poro facing Stromboli, a key position for curing meats, in particular 'Nduja. Here is the perfect curing microclimate (cold, not dry). Made following the traditional recipe and using only first choice ingredients.

NDUJA OF SPILINGA

The 'nduja is a product that is consumed almost every day, in the most varied ways. Spreading it on fresh and dry bread, croutons, or as a condiment for pasta, legume soups or on pizza and in any circumstance that you want to add a spicy touch to the dish.





Cheeses

Its uniqueness has been recognized for centuries even far beyond the borders of Italy and no attempt at imitation has ever succeeded. We are talking about Parmigiano Reggiano, one of the most representative products of national gastronomy, despite the well-known fact that it is impossible to produce outside a precise area between Emilia and Lombardy. And yet, despite the strictness of the discipline that regulates its production, not only does this cheese distinguish itself on the palate but also based on the ageing process.

One of the secrets of Parmigiano Reggiano “Mountain Product” is that it goes against the trend: in a world dominated by the uniformity of industrially produced foods, this cheese is made by hand in small mountain dairies. The Parmigiano Reggiano produced by the dairy complies with the rules indicated by the Parmigiano Reggiano Consortium, in compliance with the provisions of article 31 of the European regulation, governing the use of the indication “Mountain Product” for cheese that benefits from the PDO Parmigiano Reggiano with a supply chain in the mountain area.

In addition to the production area, between 400 and 700 meters above sea level, the quality of the milk is equal to 9 (on a scale of values from 1 to 10) and is another decisive characteristic which leads to a particularly flavored sensory profile, certified by the CRPA laboratory of Reggio Emilia.

PARMIGIANO REGGIANO DOP 30 MONTHS





AT GROUP ITALIA has selected the best manufacturing companies that work with first-choice fruit from local cultivation and beyond, to create exclusive and high-quality finished products. Our products are intended for a niche market characterized by a detailed and uniquely high quality. The excellent raw materials are transformed into extraordinary products, which do not require any type of artificial additive.

Compotes and Jams





COMPOTE OF APPLE AND GOJI BERRIES

With a particularly sweet and aromatic taste, the extra organic apple and goji berry jam is particularly suitable for breakfast and as a snack on bread or rusks, making it excellent to combine with fresh cheeses. It is obtained by artisanal processing, which does not involve the use of dyes and preservatives, and which allows the characteristics of the fruit to be preserved in the best possible way; the apples are cleaned and processed by hand before adding the chopped Goji Berries to the puree and is enriched with ginger and lemon. FRESH FRUIT / 70% FRUIT.

Produced in Calabria.





PEAR AND WALNUT COMPOTE

With a sweet taste and a soft and spreadable consistency, the extra organic pear and walnut jam is particularly suitable for combinations with aged cheeses. It is obtained by artisanal processing which does not involve the use of dyes and preservatives, and which allows the characteristics of the fruit to be preserved in the best possible way; the pears are cleaned and processed by hand before being combined with the carefully shelled and chopped walnuts. FRESH FRUIT / 70% FRUIT.
Produced in Calabria.





EXTRA ORGANIC PLUM AND GINGER COMPOTE

With an intense aroma and a sweet taste, the extra organic plum and ginger jam is particularly suitable for pairings with aged cheeses, but it is also suitable for breakfast and as a snack on bread or on rusks. It is obtained by craftsmanship which does not require use of dyes and preservatives, and which allows the characteristics of the fruit to be preserved in the best possible way; the puree of cleaned and manually processed plums is enriched at the end of cooking with grated ginger. FRESH FRUIT / 70% FRUIT. Produced in Calabria.





EXTRA ORGANIC STRAWBERRY AND MINT COMPOTE

With a scent of undergrowth and a sweet and fresh taste, the extra organic strawberry and mint jam is particularly suitable for accompanying toast with butter and enriching delicate ice creams. It is obtained by artisanal processing which does not involve the use of dyes and preservatives, and which allows the characteristics of the fruit to be preserved in the best possible way; the purée of cleaned and manually processed strawberries and lemon juice is enriched by the infusion of fresh mint. FRESH FRUIT / 70% FRUIT. Produced in Calabria.





EXTRA ORGANIC RED ONION COMPOTE

With an intense aroma and sweet taste, the extra organic jam of red onions is particularly suitable for combinations with aged cheeses. It is obtained by craftsmanship which does not involve the use of dyes and preservatives, and which allows you to best preserve the characteristics of the onions which when cleaned and processed by hand retain their original flavor. FRESH ONIONS.

Produced in Calabria.





EXTRA COMPOTE OF CHERRY SILANE

With a scent of undergrowth and a sweet and fresh taste, the Silane black cherry extra jam is particularly suitable for accompanying toast with butter and enriching delicate ice creams. It is obtained by artisanal processing which does not involve the use of dyes and preservatives, and which allows the characteristics of the fruit to be preserved in the best possible way; the puree of pitted, cleaned and manually processed black cherries is combined with sugar. FRESH FRUIT / 70% FRUIT.

Produced in Calabria.





EXTRA ORGANIC CARROT AND ORANGE COMPOTE

Obtained from hand-processed carrots, carefully peeled and cut into small pieces. to be combined with fresh orange juice, it is a jam with a fresh taste that makes it perfect for the summer months. The craftsmanship, which does not involve the use of dyes and preservatives, allows you to better preserve the characteristics of the fruit. The Extra Organic Carrot and Orange Jam is excellent for breakfast or as a snack, it is a tasty ingredient for filling cakes and pies. FRESH FRUIT / 70% FRUIT.
Produced in Calabria.





STRAWBERRY COMPOTE

A fruit delight, with the scent of strawberries without colorings or preservatives. This AT GROUP ITALIA compote was born in Valtellina and is enriched with Mela di Valtellina I.G.P. Savoring these products you can rediscover the aromas and flavors of the past. Most of the fruit used is grown in Valtellina, respecting the environment and promoting the growth and development of a virtuous and healthy local short supply chain. FRESH FRUIT / 70% FRUIT. Produced in Valtellina.





COMPOTE OF RASPBERRIES

Without dyes and preservatives, but all the taste of raspberry, this AT GROUP ITALIA compote was born in Valtellina and is enriched with Mela di Valtellina I.G.P. By savoring these local delights, you will be able to rediscover the aromas and flavors of the past. Most of the fruit used is grown in Valtellina respecting the environment and promoting the growth and development of a virtuous and healthy local short supply chain. FRESH FRUIT / 70% FRUIT. Produced in Valtellina.





FOREST BERRY COMPOTE

Small, tasty, fragrant - with our compote the berries arrive on the table without colorings or preservatives. These fruit delicacies are born in Valtellina and are perfect for rediscovering the flavors of the past. They are enriched with Valtellina apple I.G.P. Most of the fruit used is grown in Valtellina respecting the environment and promoting the development of a virtuous and healthy local short supply chain.

FRESH FRUIT / 70% FRUIT.

Produced in Valtellina.





POMEGRANATE AND STRAWBERRY JAM

Extra jam of pomegranate harvested and transformed within 6 hours, followed by meticulous accuracy from the harvest to the selection of the fruit and finally the transformation into delicious extra jam, the processing takes place in a traditional/artisanal way. Enriched with the addition of strawberry.

FRESH FRUIT / 75% FRUIT.

Produced in Calabria.





EXTRA POMEGRANATE JAM

Obtained from the processing of the pomegranate in an artisanal way. Rich in vitamins and an explosion of antioxidants. Extra jam of pomegranate harvested and transformed within 6 hours, followed by meticulous accuracy from the harvest to the selection of the fruit and finally the transformation into delicious extra jam, the processing takes place in a traditional/artisanal way. FRESH FRUIT / 75% FRUIT. Produced in Calabria.





Juices and Nectars

AT GROUP ITALIA has selected the best manufacturing companies that work by primarily choosing fruit from local cultivation and beyond, to create exclusive and high-quality finished products. Our products are intended for a niche market characterized by the highest standards of excellence. The pure quality raw materials are transformed into extraordinary products, which do not require any type of artificial additive.





APPLE NECTAR

The taste of the juiciest apples, without preservatives or colorings. AT GROUP ITALIA nectars are the quintessence of purity and taste and are produced with fruit grown mainly in Valtellina, respecting the environment and promoting the growth and development of a virtuous and healthy local short supply chain. Produced in Valtellina.





STRAWBERRY NECTAR

All the scent of strawberries, just like in fresh fruit, without colorings or preservatives. AT GROUP ITALIA nectars are the quintessence of purity and taste and are produced with fruit grown mainly in Valtellina, respecting the environment, and promoting the growth and development of a virtuous and healthy local short supply chain. Produced in Valtellina.





BLUEBERRY NECTAR

ATGROUPITALIA blueberry nectar is the quintessence of the purity and taste of this unmistakable fruit, accompanied by Valtellina apples. Without dyes or preservatives, it is produced with fruit grown mainly in Valtellina respecting the environment and promoting the growth and development of a virtuous and healthy local short supply chain. Produced in Valtellina.





POMEGRANATE JUICE

Pomegranate juice obtained from an artisanal processing with rigorously Italian pomegranates precisely from southern Italy coming from the cultivation of Calabrian plantations and processed and transformed at zero km. Made in Calabria.



Panettone



We at AT GROUP ITALIA rely on a Calabrian pasta factory that has been producing pasta of all types and of the highest quality for years, with the best durum wheat semolina from Sicilian and southern crops. The bronze drawing with which it is prepared is a technique that allows to obtain a wrinkled, porous pasta, perfect for collecting the sauces better and enhancing their flavor; the rough surface also gives the pasta a home-made taste. The quality of Italian semolina, combined with expert manufacturing and the freshness of spring water, makes our pasta a product that brings with it familiar flavors and aromas. We mainly rely on raw materials from Southern Italy, all of very high quality.

ARTISAN PANETTONE

MADE IN SICILY

Our artisan panettone.









Accolades



Manifattura delle Eccellenze Doc Italy

VIAGGIO ATTRAVERSO LE ECCELLENZE



On 6 February 2023, in Rome, in the Sala Protomoteca del Campidoglio, Concetta Tassone Galea, as owner of the AT GROUP ITALIA company, was awarded the prestigious “Ambassador of Taste Doc Italy 2023” award.

The achievement of this recognition is due to the commitment and dedication that AT GROUP ITALIA puts into the working knowledge of raw materials and the selection of small Calabrian artisans and producers from all over Italy, choosing for its company and the vast customers products of excellence that represent the best of the territories.

AT GROUP ITALIA also deals with international marketing development activities and strategies and is associated with the “Chaîne des Rôtisseurs – Association Mondiale de la Gastronomie”.

The experience, intuition and outstanding managerial skills have allowed the company to achieve excellent results in the major foreign commercial and entrepreneurial circuits.

We remind you that the National Doc Italy Association was born in 2013 with the aim of promoting the “Made in Italy of Excellence”, carefully selecting the agri-food specialties that stand out for their artisan production, use of high quality Italian raw materials, respect for the territory and for the ethical-sustainable approach.

The role of “Doc Italy Ambassador” was created to give value and merit to those symbolic figures who with their work contribute to the growth of Italy’s image and notoriety, putting into practice actions aimed at enhancing the Italian heritage, arts and trades.



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SCAN ME



