



ITI S. Cannizzaro - CT

BEING YOUNG ENTREPRENEURS



Erasmus+



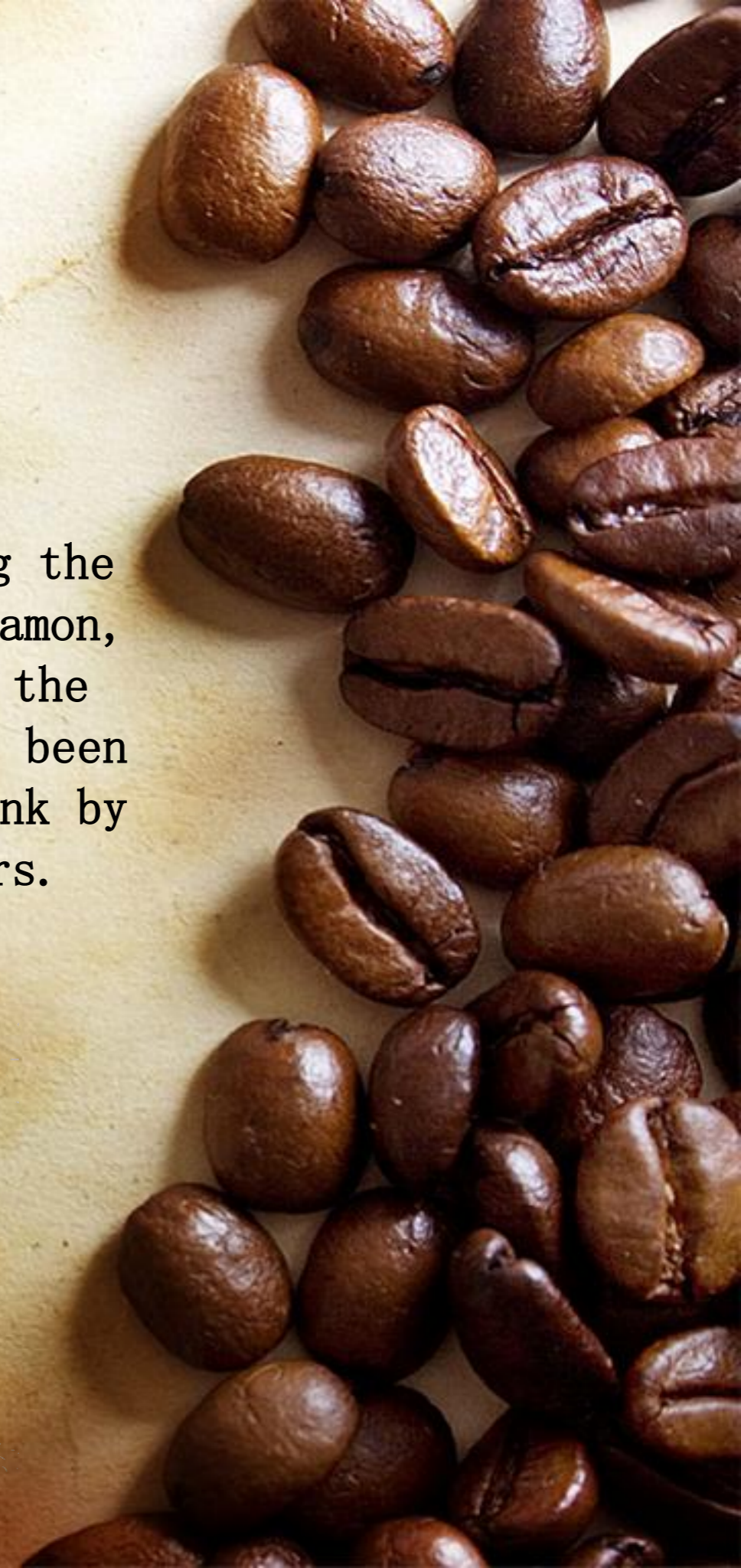
B.Y.E.

Sicilian Products



Francesco Torrisi

Francesco Torrisi, grown up among the scents and aromas of pepper, cinnamon, raisins and sultanas coffee, is the founder of an industry which has been producing the Sicilian coffee drunk by the most Sicilians for 100 years.



His aim was to maintain unchanged the aroma and fragrance of our coffee up to the moment of consumption. Thanks to his transparent, fair and professional business policy, today, Torrìsi is one of the most famous Sicilian Coffee Company known in the whole country.



Francesco Condorelli



The story started in 1933, in a small cake shop in Belpasso, in the province of Catania in Sicily with Francesco Condorelli.

After his famous Almond Drink, in the 60s, he invented the soft nougat packaged in single doses: the "Torroncino Condorelli".

Condorelli exported the pleasures of the Italian confectionery abroad, and stands out on foreign markets as a "Sicilian specialty". He exported his excellent products and the Almond Drink to Europe, USA, Australia, Asia and in the Middle East.





Passion and chocolate combined with typical Sicilian ingredients and Condorelli's craftsmanship offers a touch of originality.

"Tartufati", "Pralines", "Nocciolè", "Mandorlè", "i Piaceri" and "Black&White" satisfy all tastes combining quality, tradition and fantasy embedded in chocolate, of superlative quality.



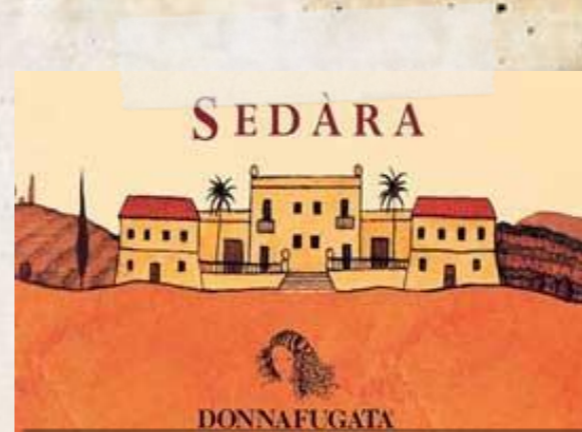
Donnafugata Wines

The Donnafugata brand was born in the early 1980's by Giacomo and Gabriella Rallo thanks to the beautiful Contessa Entellina countryhouse and vineyards in the western part of the Sicilian island and to an estate in the windswept island of Pantelleria in the southwest coast of Sicily.

Extreme Quality is the entrepreneurial style which reflects the company philosophy.

Donnafugata believes that great wine reflects the land of its origin. Nature of the soil, exposure, altitude, climate and vines are the principle variables for producing wines which express their belonging to a unique land.

It is known for its exceptional wide range of wines, such as: Inzolia, Zibbibo, Nero d'Avola, Viognier, Ben Ryé, Mille e una Notte....





Donnafugata has supported a range of projects in order to promote both the culture and the territory: archaeological excavations, literary prize, concerts (in Milan, New York, Shanghai), jazz musical arrangements for the movie “Il Gattopardo” microcredit and solidarity.



The Rallo family have been in the wine business for over a century and the current generation is extremely dynamic.





Manfredi Barbera & Figli SpA

The company's long-standing tradition dates back to 1894 when it was founded by Lorenzo Barbera in Palermo. The success came almost immediately in 1900 at L' Exposition Internationale Paris and at the Universal Exposition in Saint Louis. Proud for his international acclaim and the company's worldwide success, Lorenzo Barbera with his son Manfredi introduced the first olive oil sold in a glass bottle.

Throughout four generations, they have maintained the highest tradition of quality by selecting and producing extra virgin olive oil and have received several international awards and acknowledgments.

The profound knowledge of the olive growing territories, the olive plants and their fruit ensure that the qualitative yield is the best possible. Their range of products includes over ten different varieties of extra virgin olive oil such as: extra virgin olive oil, organic extra virgin olive oil, D.O.P., Valli Trapanesi extra virgin olive oil. All obtained exclusively from Italian olives, of which the majority are grown in Sicily.



Today Manfredi Barbera, the current company's CEO has embraced the cause of the three former generations: passion, dedication and dynamic spirit. Through his leadership the company has grown its portfolio to a wider range of products complemented by an attractive packaging, and achieves an international status in the world of distribution.

Under Manfredi's leadership, tradition and experimentation find their expression in a new line of products including the Lorenzo no.5 oil, a creamy textured oil made from un-pitted olives.

The company is going to carry out new projects in its pipeline: the creation of Museum of the Olive Oil History and the opening of a Cooking School and a Guest House in Custonaci (Trapani). It will be open to everybody who is willing to join the Barbera "convivium" and share the many reaches of our land, its aromas, its flavors and fragrances.



GIACOMO ALESSI



Buying a piece handmade and painted by Giacomo is taking home a poem.



Giacomo Alessi's shop in Caltagirone is right at the bottom of the renowned stairs. Here you can read the history of Sicily through his ceramic collections: archaic, Aragonese, 17th century ...






BERNARD CHAUCHET
CONTEMPORARY ART

requests the pleasure of your company at the private view of

ALESSI



PRIVATE VIEW
Wednesday 28th September 2011

EXHIBITION
From 29th September until 11th October 2011
at 55 Hollywood Road, London SW10 9HX

Through his ceramics he tells us about myths, wars, poetry, legends, Sicilian traditions, Greek myths, human virtues, vices and hypocrisy, magic art, religion and peace.

All his pieces have a story behind, interpreted with wondering eyes or, more often, with the provoking attitude of a naughty boy.



All this will come in pure art language.



The idea of a jewellery collection inspired by Sicilian tradition started off in 2013 with a challenge: to create unique and precious pieces that were like a declaration of love to the warmest island in the south, by combining old techniques with new technology.



Sicilian carts, wheels and "bummuli" amphorae, as well as figs, oranges and lemons. Can Sicily be worn? The answer lies in the Isola Bella bijoux collection, a Made in Sicily brand that tells the story of the symbols and colours of the most fascinating land in the Mediterranean.



Oraoro

