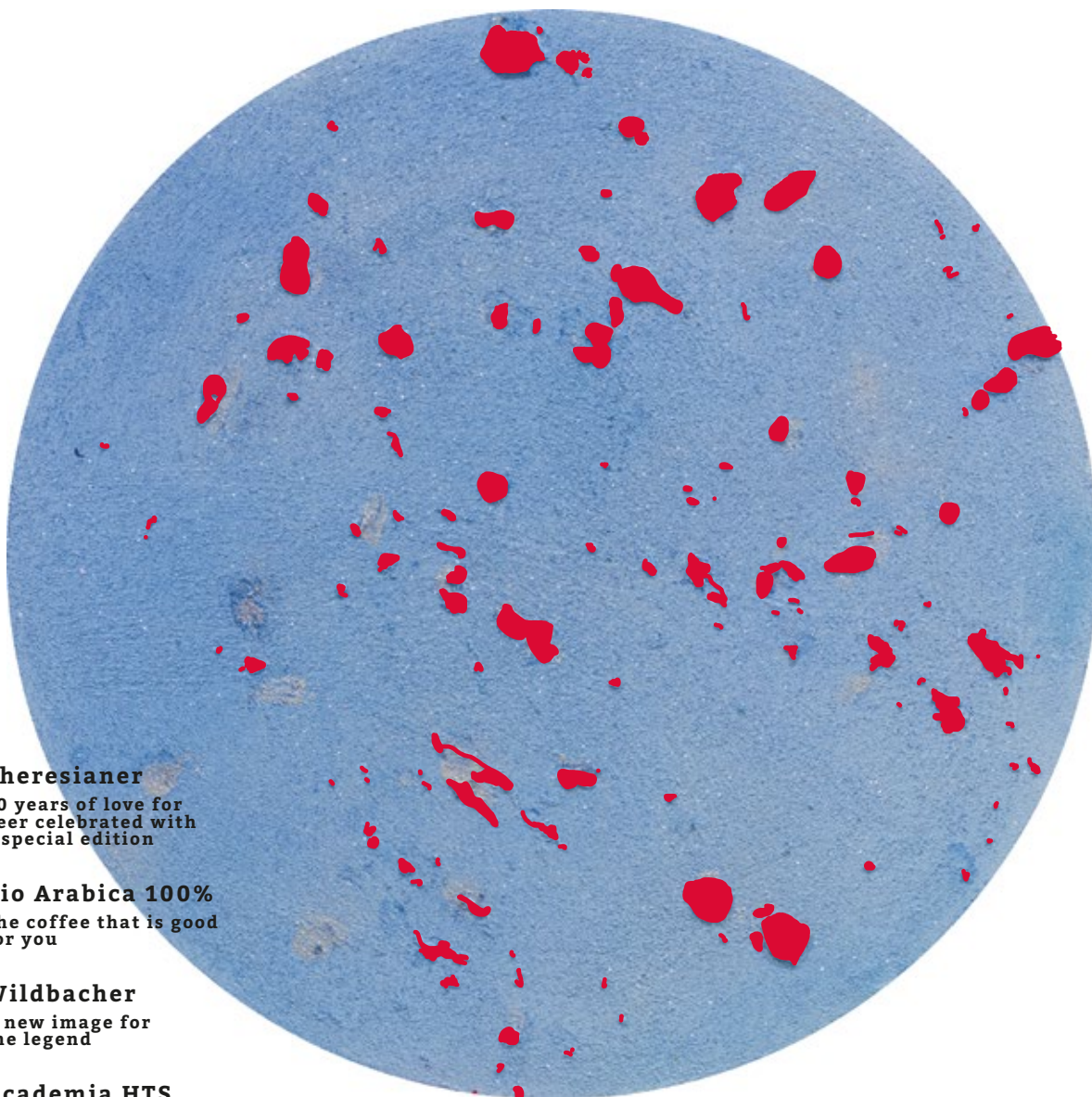


TRADITION

experience the world of Martino Zanetti



Theresianer

20 years of love for
beer celebrated with
a special edition

Bio Arabica 100%

The coffee that is good
for you

Wildbacher

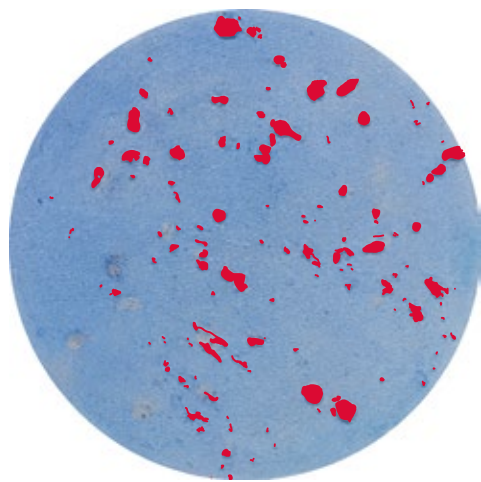
A new image for
the legend

Academia HTS

A new training
challenge

Hausbrandt Group

The digital side



Cover

“Moon 3”

Martino Zanetti

May 2020

Mixed technique on sackcloth
of jute mounted on wood

Ø 100 cm

*Variant on the theme: Pantone 199U Red UV
thicker neon*



Dearest Friends,

you have the name of friends because only with friends can battles be won, and this year we won it, even though, as H.G. Wells says in "The War of the Worlds" (1897): *"No one would have believed that in the early years of this century the world would be attacked by mortal intelligences who consider themselves to be gods"*.

Despite the disastrous behavior of the public authorities, the company managed not to be damaged.

You and I together, we little men, will continue day by day. And I am with you in the hope that providence will assist us and that we will bring to our families the news of another victory at the end of this year!

I hope and I am sure that you will understand: I have an absolute positive energy.

Let's go on! Let's work well and honestly.

With all my affection,

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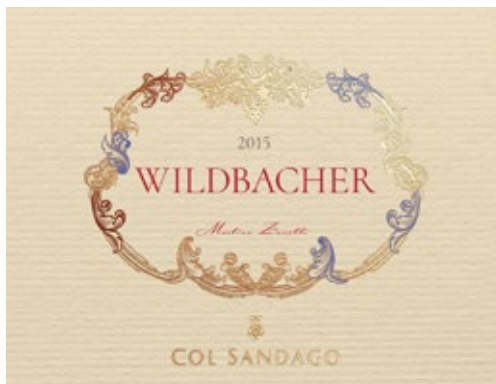
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Theresianer: 20 years of love for beer celebrated with a special edition

Nobile, pura, raffinata. **Vienna 20**



2000 ↔ 2020
Theresianer Anniversary



*Antica Birreria
di Trieste 1760*

BIRRA ITALIANA

Vienna 20 beer
in the 0.75 format
is produced in a
limited edition,
1000 bottles
numbered from
1 to 1000.



Type
Unfiltered Vienna beer

Alcohol Content
5,6%

Maturation
> 3 months

Color
Amber

Aroma
**Notes of malt with hints
of raspberry**

Taste:
Balanced

Serving Temperature
8-10 ° C

Recommended Pairings
**All-round beer,
particularly recommended
with cold cuts and
medium-aged cheese.
Cakes (e.g. tarts)**



0.75 l bottle box



0.33 l x 24 bottles box



The box with drawer closure that contains the 0.75 l bottle

It was the year 2000 when the founder Martino Zanetti decided to let us be fascinated by the world of beer and invest in a new business, which would lead to great satisfaction. The adventure of the Theresianer brand, which today celebrates 20 years, was born from the intuition of blending the best Hapsburg brewing traditions with the search for excellent raw materials and the passion of Italian brew masters.

And it is Vienna, a beer that bears the name of the Habsburg capital, that has been chosen to celebrate this important anniversary. A beer that perfectly embodies European traditions and combines

them with the emotional charge that Italian brewers know how to transfer into their excellent products.

For this special occasion, a new recipe has been created: unique, characteristic and limited edition. Only 1000 bottles of this excellent unfiltered beer have been made. **Vienna 20**, this is the name of the special edition, is fresh and fruity, sweet on the palate but balanced and refined. A noble, pure beer, which reveals its exclusivity even in its appearance. The floral motifs and the Art Nouveau-style tree decorations let your mind travel to the Vienna of the early 20th century, in a sensory experience that begins even before tasting.

The unfiltered 75 cl version also comes in an Art Nouveau-style case, which makes this limited, hand-numbered edition even more precious.

A work of refined research and sophisticated attention to detail both in the original and distinctive recipe and in the aesthetics of this exceptional product, which well represents and celebrates the history of the brand. **Vienna 20** is a feast for the eyes and the palate, a perfect synthesis of the passion and love for beer of the Theresianer masters and founder Martino Zanetti



Bio Arabica 100%, the coffee that is good for you



An ethical, ecological choice designed to satisfy even the most demanding customers: the creation of our Bio Arabica 100% blend is product innovation and the desire to obtain quality products that respect the environment from which they come.



**An organic blend,
balanced and sweet.
Fruity and almond notes,
an *Intense Aftertaste*
and the embrace of nature.**



IT-BIO-021

11

Our new organic coffee has been launched on the market at a time when the focus on nature-friendly growing methods and the desire to buy sustainable products are increasingly shared. The CSQA certification ensures that the entire production chain of our organic coffee is always respected, even in the strictest aspects. We rigorously select the beans from plantations grown in full respect of nature and in compliance with the processing methods for organic raw materials.

The Result

is a blend with a sweet aroma and an intense aftertaste; it presents itself on the palate with a pleasant acidity, balanced by notes of fresh fruit and a peculiar hint of almond, also present on the nose. An authentic coffee that respects the times of nature and the environment in which it grows.

Zerocinquanta: what character are you?



*“They are such
stuff as dreams
are made on!
Their intense
aroma is
enclosed in the
space of a sip”*



Lights on, curtains up, it's showtime

The Zerocinquanta project breathes the magic of the stage and dresses up with the charm of timeless, unforgettable characters, offering true moments of pleasure to those who approach these new taste experiments.

Amleto, Otello and Cordelia are the protagonists of the new Theresianer adventure, creating the new Zerocinquanta brand to tell the story of strong, distinctive beers, like the characters whose name they bear.

"They are such stuff as dreams are made on! Their intense aroma is enclosed in the space of a sip": this is how William Shakespeare would describe them, and this whole project is inspired and wants to pay tribute to The Bard.

The packaging is a declaration of intent: a 0.50 l bottle, of course, and a contemporary label design that outlines the soul of the beer inside it: colorful, edgy, with a story to tell. The energetic solid-colored backgrounds are taken from works by Martino Zanetti. Even the can-shaped tasting glass is so sophisticatedly pop and avant-garde.

The flavors of the three characters, erm... the three beers, are distinctive, all unfiltered and with well-defined, unique characteristics.

An ambitious project, which goes on stage knowing that it will meet a passionate audience capable of fully enjoying these new, creative proposals.



Amleto is a malty Bock **(full of character)**: deep and rich in nuances as the character who gives it his name. Moderately carbonated, with delicate amber tones and an intense aroma, it is a pure German-style beer.

COLOR: Intense amber

AROMA: Pleasant, with notes of malt

TASTE: Soft and roasted, with notes of ripe fruit

SERVING TEMPERATURE: 9-11° C

ALCOHOL CONTENT: 6,5%

SIZE: 0,50 L

RECOMMENDED PAIRINGS: Pasta with meat sauce, amatriciana and lasagna, roasts, beer-braised roasts, goulash, mature cheese, almond cake



Otello is a Lager (that never lies): traditional but surprising, it slowly and politely reveals hints of hops and the impalpable notes of yeasts. It is fermented without hurry at low temperatures. Golden, fragrant, light.

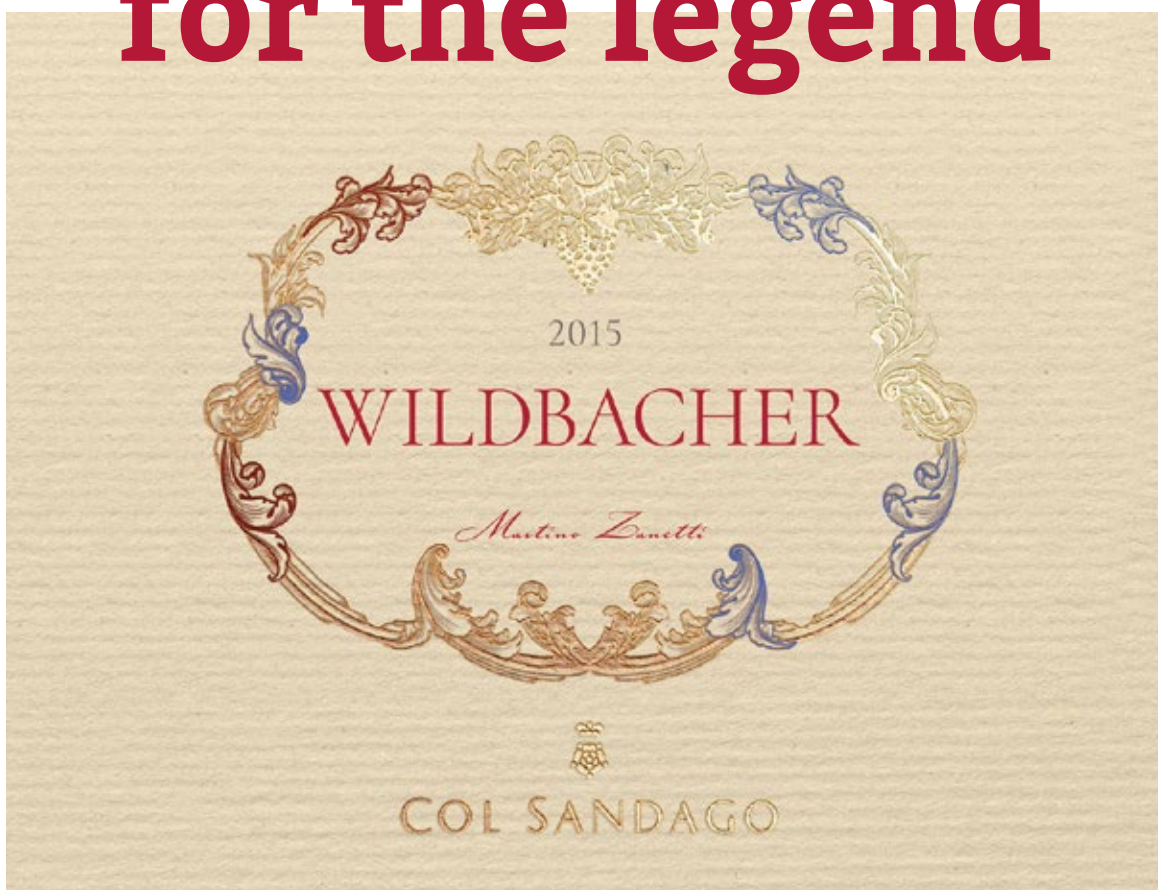
COLOR: Bright straw yellow
 AROMA: Hints of hops and yeast
 TASTE: Malt and hops, well-balanced
 SERVING TEMPERATURE: 6-8° C
 ALCOHOL CONTENT: 4,9%
 SIZE: 0,50 L
 RECOMMENDED PAIRINGS: Canapés, pasta with tomato sauce and basil, spaghetti with clams, Pizza Margherita, salads with tomatoes and Caprese salad



Cordelia is a balanced (but very strong Ipa: rich in taste and well-balanced, like all women, it offsets the intensity of the hops with hints of flowers and citrus. The result? A marked bitterness that dissolves to leave a full body and fruity hints on the palate.

COLOR: Dark amber with orange highlights
 AROMA: Intense, aromatic, spicy
 TASTE: Strong, rich, complex
 SERVING TEMPERATURE: 9-11° C
 ALCOHOL CONTENT: 5,8%
 SIZE: 0,50 L
 RECOMMENDED PAIRINGS: Oven-baked turbot and other tasty fish and food, spicy cold cuts, well-seasoned washed-rind cheese, club sandwiches, as an aperitif, paired with savory snacks

Wildbacher, a new image for the legend



"...In addition to excellent, more than excellent grapes, Wildbacher offers to Col Sandago its sublime soul..."

Luigi Veronelli

Colour

Vibrant red

Aroma

Generous and intense, with notes of berries, herbs and sweet spices

Flavour

Elegant and vigorous, well-structured and tannin-rich with good acidity in the finish that makes it refreshing

Serving suggestion

An ideal accompaniment to savoury meat dishes, braised meat, feathered game and aged cheeses

Serving temperature

18 °C

Alcohol content

13% vol

Acidity

5,6 g/l





Wildbacher is a vision, an inspiration, a dream from afar that has received new life from the lands of Col Sandago and the intuition of Martino Zanetti.

In order to celebrate an exceptional and unconventional wine, we have decided to give it new light with an image that enhances its precious and unique character. In this 2020, the Wildbacher label has been redesigned to raise the positioning of this exclusive wine, which deserves the attention of wine enthusiasts and tasters from all over the world.

A new splendor

We have chosen a return to the origins, with a more contemporary

reinterpretation of the decorative altar card: the graphic element dresses up in light thanks to the golden foil. The name Wildbacher, noble and proud, is drawn with refinement in a warm and precious red, capable of standing out clearly on the label, which has an allure of aged paper. Precious things must be protected and revealed slowly, to keep their exclusivity intact. For this reason, each Wildbacher produced in limited numbers each year will come with a small pendant indicating its numbering and ensuring its value, and will be wrapped in a purple tissue like a royal mantle, before being placed to rest in a wooden case.

The restyling of Wildbacher's image is an ambitious project which started about 3 years ago and which aims to give prestige to a truly unique wine, a wine with exceptional characteristics and a fascinating and captivating history.

A wine to tell

Wildbacher is much more than just a wine, it is a story of resilience and intuition, it is fate and love for the land. It begins in Western Styria, in the Deutsch-Landberg countryside in Austria, and tells of a proud and rather stubborn vine that arrives in the Susegana countryside, in the Treviso province. And here, about two centuries ago, it begins a new



SCRUPULOUS
PLANNING OF THE
ROWS



HARVEST BY
HAND



3 YEARS OF REST
IN OAK BARRELS



12 MONTHS OF
REST IN BOTTLE





life. A complex life, since in the lands where it finds refuge there are other vines, much better known and more widespread, that have more space. Relegated to a corner, Wildbacher almost disappears, but is rediscovered today by those who know and love sincere wines. Martino Zanetti discovers those rows in his estate and revalues them, entrusting expert agronomists with the task to study these tenacious, proud grapes. This is how the masterpiece was born: from a spark and from the passion for the cultivation of the noblest vines.

Today, Wildbacher remains a unique grape variety, which enriches its aromas and scents in the Treviso area, but which must be treated with painstaking, almost maniacal care. The rows are scrupulously

designed, the small bunches, with compact and not very pulpy grapes, are harvested strictly by hand.

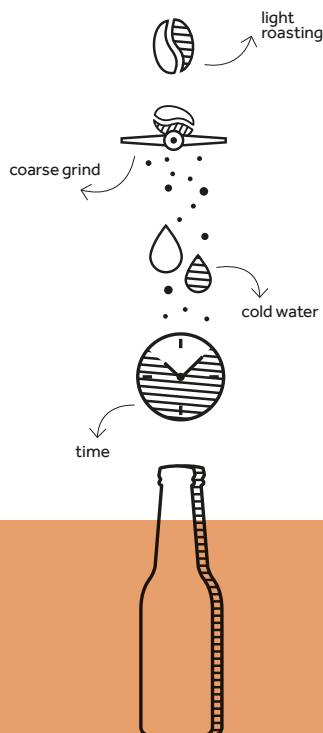
After the harvest, Wildbacher is still treated like a prince: it sleeps a long sleep (at least 3 years) in purpose-built oak barrels, and continues to rest for 12 months in the bottle before revealing to the world its scents of berries and blackberries, wild flowers and aromatic herbs.

A great little masterpiece of winemaking that, at last, has an image worthy of its characteristics.



"In the blue sky of the first days of autumn, hovering at the top of a hill, four white houses, around them the sloping vineyards, spent after the harvest. Silence, a light breeze, the smell of must... I walk among the rows, under the sky, up to the oak woods... Years ago, that day I saw Col Sandago...."

Martino Zanetti



Hausbrandt Cold Brew Coffee: same pleasure, new size

A light roasting, a coarse grinding and a long, slow cold infusion. These are the secrets that allowed us to create a new way to taste coffee: cold, plain or in creative mixes. Hausbrandt Cold Brew Coffee comes from the renowned Single Origin 100% Arabica Ethiopia Sidamo and is offered to customers in a compact, elegant bottle.





Precisely because of the way this drink is enjoyed and consumed, we have created an ad hoc packaging: from the 33 cl size to 25 cl, perfect for an intense, strong tasting. The new single-dose size also encourages you to drink it as it is, perhaps with just a slice of orange and a little ice.

All the mixology recipes in our Hausbrandt Cold Brew Coffee recipe book by Bruno Vanzan can be perfectly reproduced with the new 25 cl size, maintaining the fragrance and aroma of this exclusive drink.

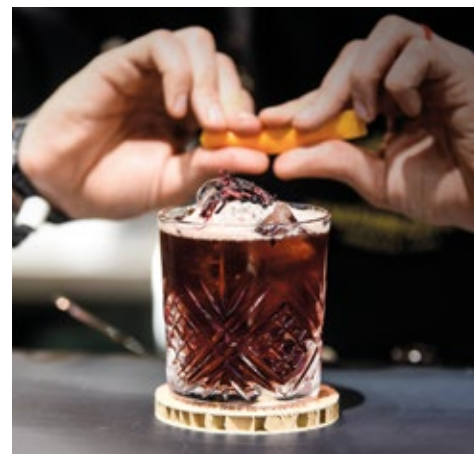
Why do customers enjoy our Cold Brew Coffee so much and why has it become the star in many cocktails? The scent of citrus, flowers and spices brings your mind to sunny, earthy African highlands, while softer notes on the palate suggest a bitter cocoa and spice aftertaste.

ORIGIN: ETHIOPIA



COCKTAILS

BREW AMERICANO
BREW FASHIONED
BREW JULEP
GINGER JAZZ
CITRIC BREW
BERRYCINO



discover all the
video recipes



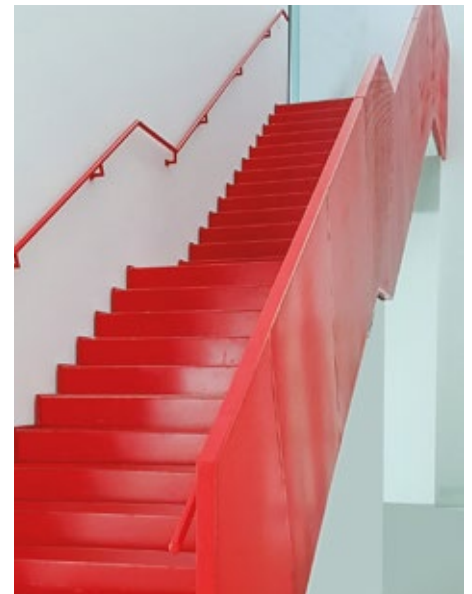
Academia HTS. A new training challenge



Our Group's goal is to become an increasingly useful and complete partner for our customers and not just a supplier of excellent products.

It is in this perspective that HTS 1892 spa has created **Academia HTS, a reference point for growth and training** in the art of hospitality. The topics covered in our training academy are of course related to our products; therefore, professional advancement courses on the knowledge and service of coffee, beer, wine and tea will be put in the foreground. However, we are already broadening our horizons to propose specialization courses in the entire food & beverage sector and, more generally, in the world of hospitality.

We have chosen the name **Academia HTS** precisely for this reason: to inspire all those who participate in our courses to a constant personal and professional growth in different fields. The logo also suggests this mission: a staircase (taken from the stairs leading to the classrooms in our



logistics center) that embodies the very meaning of our training activity: allowing the students to follow their own journey towards increasingly ambitious goals.

Academia HTS's courses have been designed to be attended in person, in our headquarters in Nervesa and in our offices in other cities, but also via the Internet, on-demand or through live webinars. For this purpose, the Academy also hosts spaces and a structure for the creation of video content. The web streaming option allows us to reach our customers and partners at any time and anywhere in the world.

The ambition that guided the birth of Academia HTS is leading us to establish important partnerships with institutions, bodies and organizations that represent world excellence in the field of training, with the aim of further increasing the value of our offer.

The digital side of the Hausbrandt Group

“The growth of the Internet will slow drastically [...] By 2005 or so, it will become clear that the Internet’s impact on the economy has been no greater than the fax machine’s”.

It was 1998 when Nobel Prize winner for economics and New York Times columnist Paul Krugman wrote this sentence in an article, proving that even Nobel Prize winners can be wrong. Since that time, the ability to connect and share information with the world has increased exponentially, affecting all areas of our lives.

Today, the Internet is an integral part of our lives and of how we, as well as companies, communicate.

Hausbrandt Trieste 1892 has chosen to always be attentive to technological evolution as well as to the evolution of the market, and in recent years it has developed a widespread network of digital communication tools. The challenge is to always stay up to date, and it is by no means easy, as changes in this area occur with much greater frequency and intensity than in offline communication. What is “in fashion” or works today, for example, may become outdated in the next quarter and this forces a constant monitoring and updating.

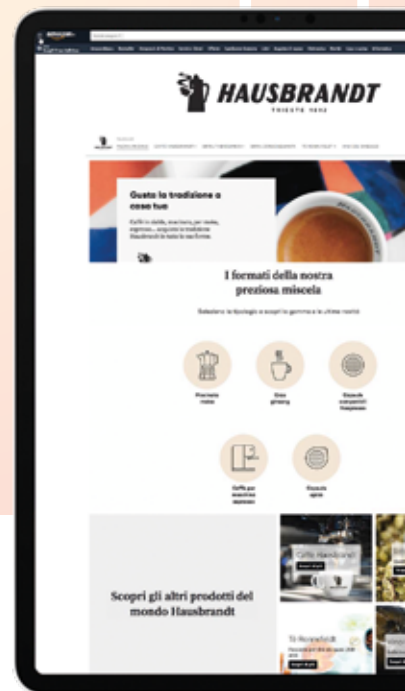
What is there in our “digital ecosystem”?

Three institutional websites, one for each brand. At the moment we also manage the two websites of the Austrian and Slovenian companies, which however will soon be made independent, maintaining only the general coordination and verification of compliance with the guidelines.

Social media accounts: we have activated and manage accounts on the main social media platforms for each brand, including Zerocinquanta, the new line of unfiltered beers. For each of them we have identified the target audience, the right language and the most suitable content to trigger engagement and dialogue with users.

E-commerce: our online sales website is centrally managed and results are constantly monitored. We are very attentive to functionality and usability (i.e. how the user can find information and carry out the purchasing actions) and we constantly improve performance, even with minimal changes in the layout, colors or texts.

amazon.it



How do we approach the market in the digital age?

The choice to devote resources and energy to these communication channels does not only lie in the search for more sales. We want, first of all, to be present for users and to use all avenues to support our commercial policy.

During the second half of 2020 we decided to think of differentiated offers for what is the largest marketplace in the world, Amazon. As sellers in this platform, which is increasingly used and relevant, we have always shown precision

and punctuality, receiving positive customer reviews, and this gave us the opportunity to enter the Prime program as suppliers, which requires very high organizational standards.

Finally, since September, thanks to an agreement with Italia On Line, Alibaba's official partner for Italy, the entire H.TS 1892 spa product range (coffee, wine and beer) is also available on the largest b2b trade platform in the world, present in about 190 countries and serving 18 million customers, with its own online store, to best represent our peculiarities.

The daily challenge is to increasingly integrate online/offline activities to offer our consumers product and purchase experiences that go beyond mere consumption, as well as ensuring that channel differences are not perceived. All the various touch points contribute to the brand story, without showing differences in tone, language, image and proposal.

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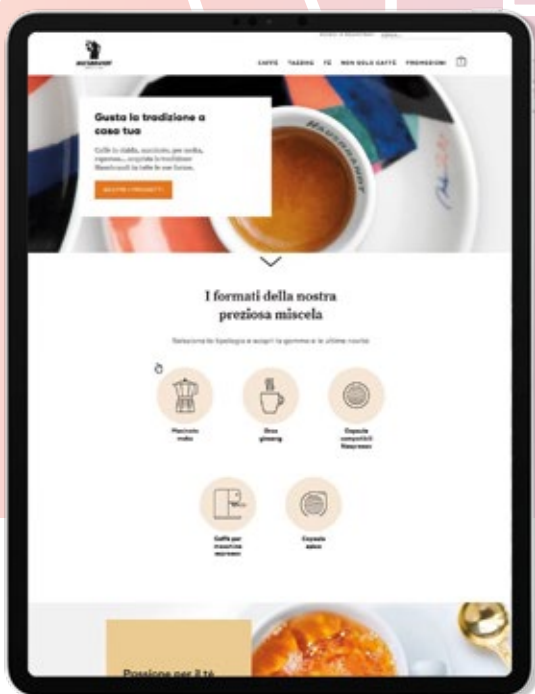
E-COMMERCE
hausbrandt.it/shop

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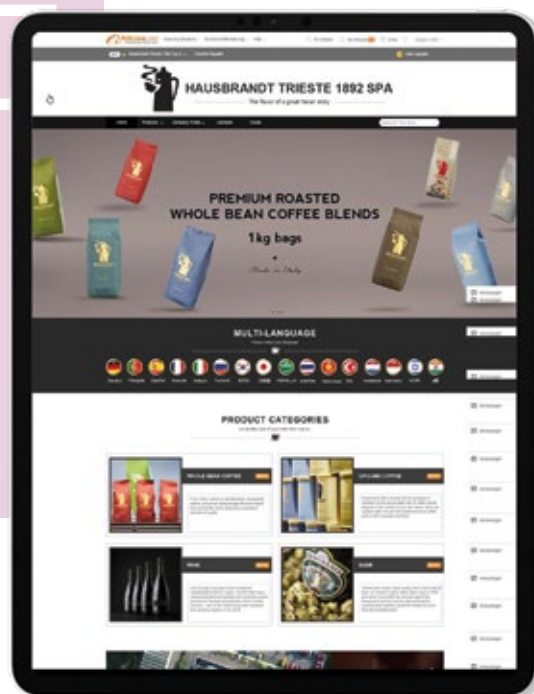
SOCIAL PROFILES
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colsandago
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INSTITUTIONAL WEBSITES
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colsandago.it
zerocinquantita.beer



shop.hausbrandt.it



alibaba.com

Many ways to experience Christmas



This year has put all of us to the test, and the joy of celebrating the Christmas holidays with friends and family has been felt more than usual: the desire to be together, respecting others at the same time. The Hausbrandt group decided to interpret Christmas in different ways, all creative but with different moods, capable of intercepting everyone's feelings.



Elegant and *Sophisticated* with Hausbrandt

With Hausbrandt pastry products, we have dressed with refinement and good taste the tables of those who have chosen to surround themselves with sweetness. A selection of sophisticated delicacies, created in collaboration with master pastry chef Iginio Massari and choosing the best raw materials, were enclosed in boxes with noble colors and golden details.

These precious cases were the prelude to refined and

unforgettable tastings: like the **Panettone Cioccolato Bianco e caffè**, which blends the aroma of Arabica Gourmet Columbus coffee with the freshness of candied lemon peel, or the **Panettone Specialità Delice**, which combines a soft dough with orange paste and a crumbly hazelnut icing.

A blaze of festive flavors that have made every moment of celebration elegant and special.



Playful and *Charming* with Theresianer

Reindeer silhouettes, soft white snow and copper details. What could be more Christmassy than our **Theresianer Winter Beer**? Slightly spicy, with a scent of dried fruit and roasted notes, it is a perfect companion for evenings in front of the fireplace. But to celebrate Christmas in a worthy way, Theresianer thought of special gift boxes to give and to treat yourself. Wooden cases containing our top beers, the tasting case of the new **Zerocinquanta** line, the **Bierbrand** cases with our distillate: our customers were spoiled for choice. The most original proposal was once again this year the **Advent Calendar**, a fun gift box filled with surprises, to wait for Christmas in a different way.





Bold and *Lively* with Col Sandago

Sparkling or rosé? Red or white? All of Col Sandago proposals were welcomed and joyfully shared during the festive days just passed.

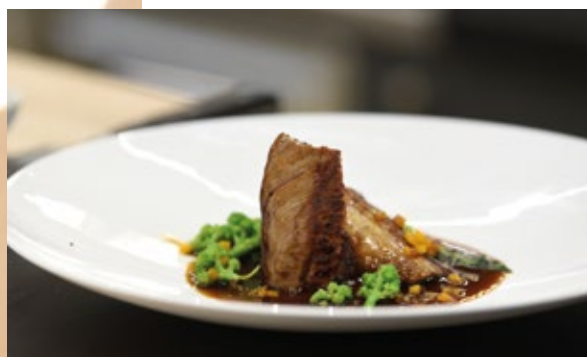
The most popular aperitif is **Wildbacher Brut Rosé**: its shade of pink became a surprising protagonist which then gave way to its wide range of fruity and floral aromas. **Wildbacher** is the red that accompanied many cordial meetings and banquets, together with **Camoi**, the pure Merlot that convinces all palates. What about the toasts? The **Proseccchi D.O.C.G.** from Col Sandago filled many raised glasses with their golden reflections, and the most solemn moments were often sealed by one of our precious Magnum bottles whose stylized relief design recalls the lines of Martino Zanetti's painting "Prospettiva 1".

A rich range of proposals that has been able to make many moments of sharing and celebration lively and pleasant.



Alessandro Borghese, creative flair meets quality coffee





The collaboration with Alessandro Borghese has been pleasantly renewed for 2020.

His creative verve, histrionic character and ability to evaluate and choose the best raw materials has led to the continuation of a fruitful collaboration with our Hausbrandt brand, innovative and always attentive to quality. We sealed this friendship with a wonderful participation of the Chef in the Sigep fair, which took place from 18 to 20 January 2020. It was precisely the cooking show held by Borghese that filled our stand on the first day, an event during which a delicious "Hausbrandt-based" dish, "lamb loin with coffee", was prepared live.

The collaboration with Alessandro Borghese did not stop with his pleasant presence at the Sigep fair, but continued throughout the year with interesting product placement projects also (but not only) in television contexts.



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Watch the video
on YouTube



A photograph of Alessandro Borghese, a man with long dark hair, a beard, and glasses, wearing a white chef's coat. He is smiling and leaning on a dark surface. In the background, there is a brick wall with a red neon sign that says 'BK'S' and a shelf with various kitchen items like jars and a teapot.

Hausbrandt back on TV with Alessandro Borghese

The exciting collaboration with the histrionic Alessandro Borghese also resulted in the sponsorship of Kitchen Sound,

his original video encyclopedia of Italian cuisine to the rhythm of music. The TV show, aired on Sky from 25th May, Monday to Friday, proposed traditional or revisited recipes, combined with the musical tastes of the protagonist.

Our coffee blends showed up in Borghese's kitchen in their new and colorful packaging: Gourmet Columbus 100% Arabica and Espresso 100% Arabica coffee cans.



Moreover, our Gourmet Columbus was the protagonist of the chef's coffee breaks.

In some ABKS episodes, Alessandro Borghese hosted pastry artist Andrea Tortora, who, in addition to tasting our blends together with the host, created a special coffee-based recipe, the Maritozzo (a sweet bun typical of the Lazio region) with coffee-flavored white ice cream.

RECIPE

MARITOZZO

Here is the recipe, combining the sweetness of the Maritozzo with the aroma of our

**GOURMET COLUMBUS
100% ARABICA COFFEE**

INGREDIENTS

1000 g Milk

400 g Coffee beans

200 g Whipping cream

50 g Powdered milk

180 g Sugar

30 g Honey

DIRECTIONS

Bring the milk to 40 °C, add the coffee beans and infuse for 24 hours. Store in the refrigerator at 4 °C. Filter, weigh again, then add fresh milk up to 1000 g of weight.

Bring the coffee infusion and the cream to 40 °C, add all the powders and the honey (previously mixed well), then bring to 85 °C. Cool immediately, whisk together with the blender and let it cream. To be used alone or to fill the Maritozzi.

Hausbrandt and the Easter cakes

What better pairing than dessert and coffee? This year we chose to take part in the special edition of “Dolci di Pasqua”, a TV show dedicated to pastry making with Sal de Riso and Andrea Tortora, two of the greatest Italian Master Pastry Chefs, aired on Sky Uno and NOW TV, and in rerun on TV8.



GOURMET COLUMBUS
100% ARABICA COFFEE



ESPRESSO



The format consisted in two special episodes, in which the two master pastry chefs hosted each other at their labs. The goal was to tell their own story and to narrate their art through the creation of typical Easter cakes from Southern and Northern Italy.

Sal De Riso fascinated the audience with the traditional Pastiera, the Neapolitan Easter cake par excellence. De Riso reinterpreted this delicacy with personal variations (such as the “Soffiato di Pastiera”). Andrea Tortora, on the other hand, amazed everyone with his reinterpretation of the colomba pasquale, the famous dove-shaped cake, self-deprecatingly called “Uovo di Tortora” (“Tortora’s egg”, “tortora” also means “dove” in Italian). Even the traditional chocolate egg was proposed in a personal and innovative way, both for the ingredients chosen and for the decorations.

Hausbrandt accompanied the master pastry chefs Sal de Riso and Andrea Tortora during the two episodes. We provided some of our specialties for tasting, two blends: **Espresso** in beans, a coffee with a sweet and enveloping taste, medium-bodied and with pleasant floral hints, and our **Gourmet Columbus** 100% Arabica ground for moka, with a unique recipe and a precious combination of notes of bitter cocoa and licorice root.

The combination of our aromatic, intense coffees and the sweet delicacies prepared by the masters created a meeting with a happy ending, to be enjoyed during the Easter period and beyond.



Theresianer, quality is rewarded once again this year

36

96 95 94 94



300 • 50 • 12
BEERS CATEGORIES COUNTRIES

Over 300 beers competing in 50 different categories, from 12 participating countries. These are the numbers of the fourth edition of the prestigious “Berlin International Beer Competition”. An international stage where our Theresianer beers conquered the highest steps of the podium for the second year in a row.

The most ambitious result was achieved by our **Premium Pils**, which obtained the “**Double Gold Medal**”, a special award given by the judges only when a beer definitely convinces the whole jury, with a score of 96 points.

Other Theresianer specialties received major awards: **Gold medals** for **Vienna** (with 95 points), **Senza Glutine** (94 points) and **Bock**

(94 points). Bronze medals for **IPA** (with 90 points), **WIT** (90 points again), **Strong Ale** and **Premium Lager** (both scoring 89 points).

Another result we are very proud of is having obtained the “**Italian Brewery of the Year**” award for the second consecutive year, confirming our daily commitment and care towards our work and the quality of our products. Only the passion for what we do and a scrupulous selection of raw materials allow us to reach these quality levels, acknowledged throughout Europe.





Colour
Vibrant red

Aroma
Generous and intense, with notes of berries, herbs and sweet spices

Flavour
Elegant and vigorous, well-structured and tannin-rich with good acidity in the finish that makes it refreshing

Serving suggestion
An ideal accompaniment to savoury meat dishes, braised meat, feathered game and aged cheeses

Serving temperature
18 °C

Alcohol content
13% vol

Acidity
5,6 g/l



ROSSO
88/89,99 POINTS



Colour
Deep rose

Aroma
Generous, fruity and floral, with distinct notes of wild strawberry and rose petal

Flavour
Dry, harmonious, balanced and lingering, with nose-palate harmony in the finish

Serving suggestion
Perfect as an aperitif, it is an ideal accompaniment to light vegetable hors d'oeuvres and fresh cheeses. Also excellent with marinated raw fish

Serving temperature
8 °C, chill just before serving

Alcohol content
12% Vol

Acidity
6,5 g/l



GOLD
90/94,99 POINTS



Aroma
Full, with fruity and floral notes

Flavour
Dry and harmonious, savory, pleasant and lingering

Serving suggestion
Excellent as an aperitif wine, suitable as an all-around wine, particularly with delicate dishes and fish

Serving temperature
8 °C

Alcohol content
11,5% vol

Acidity
6-6,5 g/l



ROSSO
88/89,99 POINTS

Col Sandago, excellence wins the most prestigious awards

We had no doubts about the quality of Col Sandago wines, but seeing the passion for viticulture, the love for winemaking and the care with which we make our excellent wines recognized by one of the major international awards, really makes your eyes shine.

At the 2020 Merano Wine Festival, over 7000 Italian and foreign wines were tasted and judged, and the labels that demonstrated the highest quality and character were awarded the "WineHunter Award". Col Sandago has also earned prestigious awards, proving once again that research and passion can be perceived even by simply tasting a glass. It was Wildbacher who conquered the international jury, winning two prizes, together with the classic and always appreciated Nature:

GOLD AWARD to Wildbacher Brut Rosè: a refined sparkling wine obtained with the Charmat method from the Central European grape variety of the same name. Its bright pink color and rich aromatic background with notes of wild strawberry and rose conquered

the judges, who were then surprised by the balanced taste development, perfect for a refined aperitif.

ROSSO AWARD to Wildbacher IGT Rosso: a unique wine, with a limited and precious production, particularly suitable for aging. Obtained from a grape variety of Styrian origin, over the years its aromas mature, becoming austere and warm thanks to its intense red color, which resembles that of a garnet. How can you resist the gem of the Col Sandago house?

ROSSO AWARD to Nature Prosecco Superiore D.O.C.G. Rive di Susegana Extra Brut: obtained exclusively from Glera grapes, it draws a delicate minerality precisely from the clayey soils rich in sandstone from which it is born. Its color is a bright straw yellow and it has managed to charm the judges with its fruity and floral aroma and its dry, very savory taste.

Another achievement for our cellar which, year after year, has refined its techniques to reach very high, award-worthy levels.

Mostra del cinema di Venezia 2020



MOSTRA INTERNAZIONALE
D'ARTE CINEMATOGRAFICA
LA BIENNALE DI VENEZIA 2020

2 / 12
SEPTEMBER 2020

40

I



Hausbrandt and Theresianer among the stars at the 77th Venice Film Festival

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In this very peculiar 2020, in which every moment of encounter was also seen with a certain reasonable apprehension, we were happy to support with our presence a historic appointment not only for Venice, but for the whole world of international cinema.

From **2 to 12 September the Hollywood Luxury Lounge** was a place of relaxation, privacy and intense moments of taste for all the stars and personalities of the international film culture. An important stage to let the guests experience our idea of hospitality and taste our best products.

Coffee enthusiasts had the opportunity to try the best Hausbrandt blends in Epica® capsules: **Espresso, Gourmet, Decaffeinato** and **Ginseng coffee**. Those looking for a different, fresh drink discovered (or confirmed) our **Cold Brew Coffee, 100% Single Origin Ethiopia Sidamo, in the new 0.25 l format**, an exceptional washed coffee, perfect alone or to make cocktails with an intense, aromatic flavor.





Our presence at the 77th Venice Film Festival was **under the banner of sustainability**. We chose to offer recyclable and low-impact materials for the tasting of our products.



During the gala dinners we proposed the exclusive **Theresianer beers**, created by the skilled hands of the best master brewers: from **Lager's roundness** to **Wit's refreshing character and fruity taste**, from **Pils' clarity and brightness** to **IPA's hints of flowers and citrus and bitterness**, to **Bock, a low fermentation beer** of a deep amber color, dense and with a marked malty character.

The latest born **Zerocinquanta** could not miss this important stage, since it owes its whole identity to the stage and the spotlights (theatrical ones, this time). "They are such stuff as dreams are made on! Their intense aroma is enclosed in the space of a sip". This is how Shakespeare would describe them.

Otello, Amleto and Cordelia are **vigorous**, dramatic beers: they take their name from the famous Shakespearean personas that inspired their distinctive character: Othello, Hamlet and Cordelia.

Our presence at the 77th Venice Film Festival was **under the banner of sustainability**. We chose to offer recyclable and low-impact materials for the tasting of our products: coffee stirrers, beer cups, take away cups and lids were made from a certified biodegradable and compostable material, while the take-away cup tray was made from strong recyclable cardboard.



The art of Martino Zanetti awarded in Venice

The constant search for beauty by Martino Zanetti, the artist, has been recognized by the Marco Polo award, which aims to highlight those who improve our lifestyle and the health of our territory with their works and their commitment. Zanetti's work has been recognized as significant not only because it can bring aesthetic satisfaction but also because it acts on the deepest mechanisms of the viewer, thus bringing a well-being that involves all the senses.

The motivation that accompanied the award was:

Because art and those who pursue it are the true guardians of beauty and health

The award ceremony took place during the 77th edition of the Venice Film Festival, in the splendid setting of the Excelsior Hotel, where in his thanksgiving speech Zanetti reiterated the themes expressed in his poetics. An important occasion, for the man and the artist, once again underlining the ties that bind Martino Zanetti to the territory, to the people with whom he shares his professional and artistic activity, and to the environment that surrounds him.

