

TRADITION

experience the world of Hausbrandt Group

Fluid

Art and design for a
special coffee break

Theresianer Mezzo Litro

New route in the
same direction

Martin des Orsyn

New identity for the
Auteur Champagne

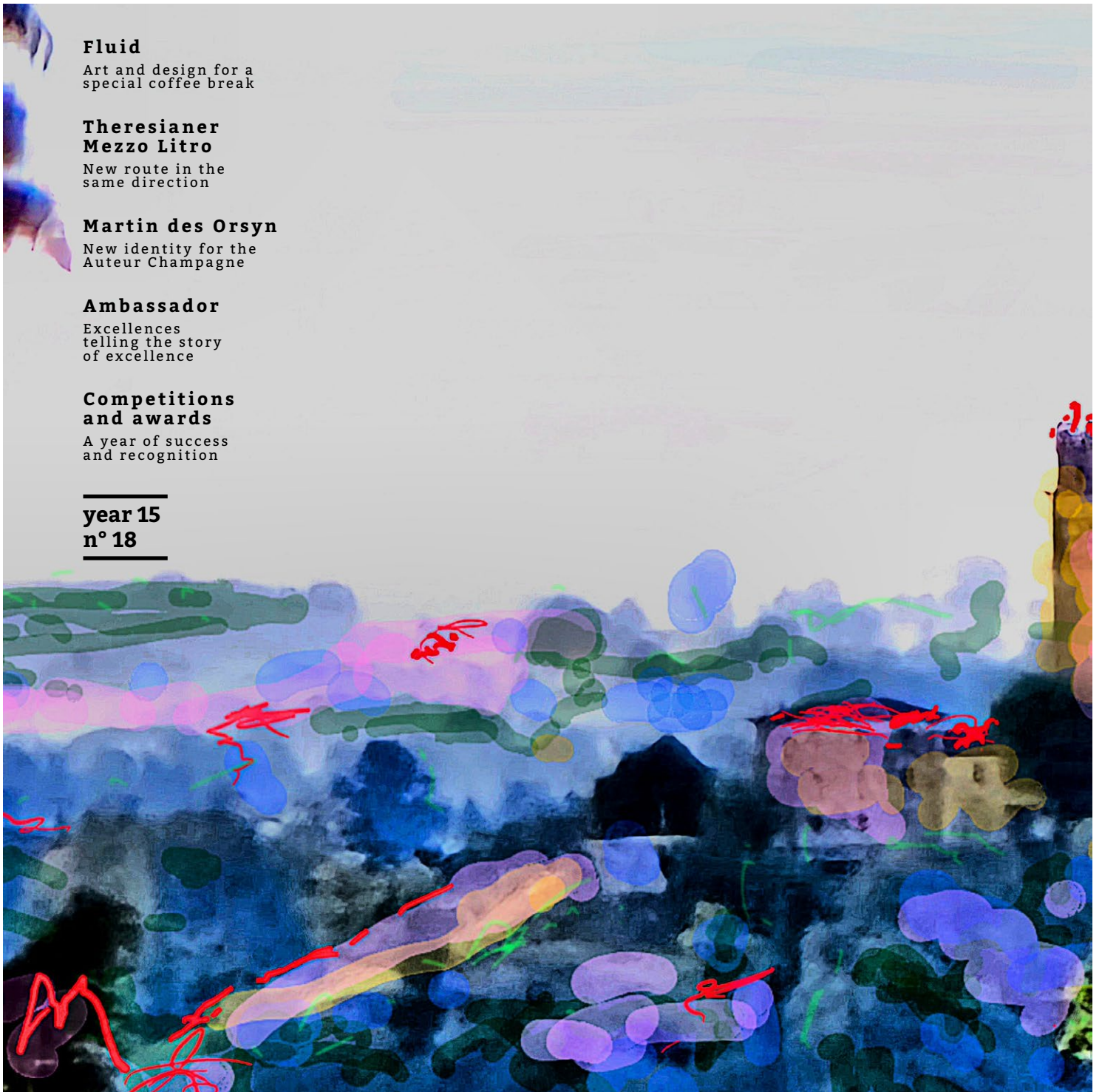
Ambassador

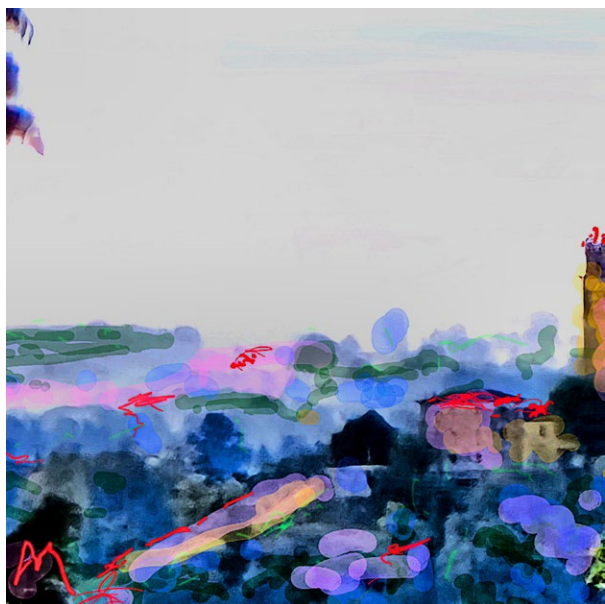
Excellences
telling the story
of excellence

Competitions and awards

A year of success
and recognition

year 15
n° 18





Cover

Landscape

Martino Zanetti
 October 2024
 Photo



TRADITION

this is our house organ.
 It tells about the things we do...
 reveals who we are.

“The difference between being and not being lies in affirmation.”



Feeling part of the Group, working with pride, and embracing a deep sense of belonging are fundamental pillars of our company. These values, recognized internationally, reflect a singular **vision** deeply embedded in every decision we make. At the Hausbrandt Group, we cultivate **culture**, infuse every product with our **soul**, and consistently bring forth a distinctive, **exclusive character**. The spirit of collaboration is at the heart of what we do, driving tangible results and shared successes - a true reflection of the dedication of every team member.

For me, it is a profound source of pride and satisfaction.

What truly matters is the quality that shines through every day: in the expertise of our technicians, the experience of our collaborators, and the teamwork that prioritizes excellence with courage and

conviction. We continue to strive daily to ensure our products deliver moments of delight for our customers while operating sustainably - for every person involved and for the planet.

The Hausbrandt Group, together with all its brands, draws its direction from the Hausbrandt Foundation, channelling a commitment to a **culture of excellence** and a global vision. Culture is an essential source of inspiration, and the pursuit of quality is the common thread connecting our production methods to the final customer experience. At the Hausbrandt Group, **culture** is reflected in our products, our environment, and our people. It is the lifeblood energizing every action we take.

Maïke Zaitz

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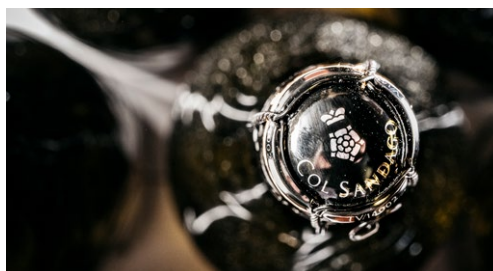


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NEWS FROM
THE GROUP

fluid

Artwork by *Markus Zentgraf*

HAUSBRANDT
COFFEE ART

Art and design
for a special
Coffee break



*"We live and walk the colour.
Colour runs our way."*

Martino Zanetti



A new design and a new graphic look characterise the Fluid line of cups and accessories, launched by Hausbrandt in 2024.

Softness and boldness, energy and dynamism are the dichotomies that best describe this new project by Martino Zanetti.

The design of the new Fluid cups is softened, rounded and creates the perfect conditions for coffee tasting and milk art, in a balance of forms that underlie welcome and pleasure features.

The cups, available in espresso or cappuccino format, the saucers and the milk jug, are characterised and embellished with a blaze of energetic notes of colour, which in a seemingly random way, create play of contrasts, threads of joy and creativity. The starting point is the works of Martino Zanetti and his continuous and deep

work on colours and their meanings. In the Fluid line, in addition to the red and black recalling and amplifying the identity of the Hausbrandt brand (and logo), we find yellow, a symbol of life, energy and vitality.

Free and bold brushstrokes, intense, vivid and strong colours, traits chasing, crossing and mixing each other in a seamless visual balance, create a truly unique line of porcelain, which is positioned on the market as yet another expression of Hausbrandt's creative and innovative character.

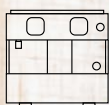


[Find them here](#)

NEWS FROM
THE GROUP



HAUSBRANDT LINE



HAUSBRANDT
MULTICAPS DELUXE

10

|



Excellence and
Convenience
at home and away

Hausbrandt reaffirms its commitment to the constant pursuit of quality and innovation with the launch of two coffee pod machines, made in collaboration with the prestigious Capitani brand: Line, intended for home use and ideal for room service in the professional sector, as well as Multicaps Deluxe, designed for professional use. Practical and compact, both feature an elegant and essential design.



Weighing only 2.8 kg and with a really compact size (33 x 10.5 x 23.3 cm), **HAUSBRANDT LINE** has a water tank capacity of 0.8 liters and provides space to collect 8 capsules. Thanks to its patented Epica® system, each espresso is made to perfection: with aromas and flavors that enhance the qualities of each blend. The state-of-the-art double chamber capsule preserves the fragrance of freshly ground coffee, as well as the scents and aromas of tea and other specialties.

MULTICAPS DELUXE (weighing less than 30 kg and measuring just 52x48x44 cm in size) is the ideal machine for the professional sector, particularly hospitality (in lounge areas, conference and event spaces, breakfast corners) and catering, with low consumption and high quality standards. Designed to ensure excellent extraction, it is easy to use thanks to its patented Epica® system and can be used with capsules from the single-origin 100% Arabica selection,

with the fine Hausbrandt blends, and with capsules for infusions and other beverages. The brand new Multicaps Deluxe ensures great functionality thanks to the convenient capsule loading system, the ability to adjust the length of the coffee, the option to use the hot water dispenser, the convenient capsule tray which holds up to 100 capsules, and the practical heated shelf above the machine for warming cups before serving.

Multicaps Deluxe is a professional machine with top-notch performance, built with a special focus on sustainability. Its casing is entirely made of metal, so as to reduce the use of plastic. It has a very high energy efficiency: ready to use after only 20 seconds of warming up, and it automatically turns off after 15 minutes of inactivity. Finally, it is built entirely in Italy, to ensure a short production chain, synonymous with excellence.



Capsule coffee machine with
patented EPICA® system

NEWS FROM
THE GROUP

THERESIANER MEZZO LITRO:

*new route
in the same
direction.*



MEZZO
litro



0.50

Find them here



Theresianer Beer continues its journey of great satisfaction, launching a new format for its most iconic beers at the beginning of 2024. The brand, in fact, addresses the needs of a bustling market with the new 0.50 Mezzo Litro format, a new chapter of Theresianer that, while maintaining its historical tradition, takes a contemporary route, always strictly linked to the safe haven of quality.

PREMIUM PILS, dry taste, persistent but delicately pleasant bitter note; **WIT**, fresh and sweet, with fruity notes and aromas of banana, pear and cloves; **INDIA PALE ALE**, with a distinctly bitter balanced character and an explosive scent of citrus and flowers; and **BOCK**, intense amber beer, dense with the low

fermentation German style, have been reborn with a new look, the Mezzo Litro.

Captivating, refined and decisive, the new Mezzo Litro format has been designed mainly for consumption in the best venues, and it is a demonstration of the company's spirit of innovation and the brand's ability to anticipate and interpret the most innovative trends of the out-of-home. The design of the product, in the new format, gives even greater emphasis to the essential graphics with a strong impact. The restyling of the Theresianer labels goes a step further: it combines the incisive and expressive illustrations of the 0.33 format with the shades already historically associated with the four beer styles, used here with full and lively tones, as backdrops that firmly embrace the bottles, to amplify the characteristics of each beer.

The communication for the launch of the new format proposes an effective and representative claim, linking words, images and mission of the brand in an indissoluble way: **new route, same direction**.



Find them here

MARTIN DES ORSYN

NEWS FROM
THE GROUP



CHAMPAGNE

MARTIN ORSYN

CHAMPAGNE
EXTRA BRUT
PREMIER CRU
VINTAGE 2018

L'ART DE
VIVRE

Dalla semplicità della natura,
l'armonia dell'arte

martindesorsyn.it

15

New identity
for the Auteur
Champagne

Revealing the secrets of a glass of Champagne is an experience going beyond just drinking. It is an immersion in a world of refinement, elegance and joie de vivre.



The nobility and freshness of a small bee become symbols of the new image of Martin des Orsyn, an iconographic representation of industriousness and craftsmanship, key elements in the production of the highest quality Champagne line.

The heraldic bee of San Dagoberto is the brand to which Martin des Orsyn is linked, which makes its image even more iconic with a repositioning of the product in a luxurious context and a dreamlike imagination. The link with Col San Dagoberto, the historic name of the hill on which Col Sandago stands today and the cellar of the same name, is strongly enshrined, but the bee is a symbol containing many meanings. In its symbolism, nature represents a continuous source of inspiration for the works of Martino Zanetti, and it is the demonstration of the perfect functioning of the cycle of life.

The colours and painting of the artist Martino Zanetti guide the choices for the new aesthetic vibe of the line, with an impactful chromatic force leading the brand to detach itself from the entire panorama of Champagne and to define its image in a decisive, engaging, enveloping way. The colours, dancing energetically but always elegant on the black background, tell the story of the four cuvées, enhancing the characteristic features of each and creating, already with the packaging, sensations and suggestions, to anticipate the tasting.



ALONG THE NORTHERN SLOPE
OF THE MONTAGNE DE REIMS
GROW
THE VINEYARDS THAT GIVE BIRTH
TO THE MARTYN DES ORSYN
CHAMPAGNE WINES.



— The territory —

The Montagne de Reims is one of the areas of the Champagne region.
A promontory between the Marne and Vesle rivers, rich in forests and
overlooking the city of Reims, where the Kings of France were crowned.
At that time it was customary for nobles to pay homage to the new ruler
with the precious wine produced in the region.

FOUR 100% PREMIER CRU



The shades of green recall **the freshness of Tradition**, a creamy Premier Cru, fresh and pleasant to taste, in which the personality of Pinot Meunier is expressed with determination. Intense yellow and golden reflections, the foam, fine and persistent, preludes to an unforgettable bubble.



The pink colour suggests **the elegance of Rosé**, the sophisticated and captivating alternative to the classic Champagne that from the vineyards of Montagna de Reims brings all its lively and explosive character. Rosy and bright, it has aromas of small red fruits and aromatic herbs.



Blue narrates the **nobility of the Grande Réserve**, the excellence of tradition, a cuvée that represents the best of the production of the Montagne de Reims and the Vallée de la Marne. With a lively effervescence, and a soft and enveloping taste, it surprises with its final perlage and its unmistakable elegance.



Last, certainly not in terms of importance, is the gold that enshrines the **exclusivity of the Millesimato Vintage 2018**. Maximum expression of the Montagne De Reims, it has a persistent and harmonious perlage. Fresh mineral notes, with aromas of croissants and bread, ripe pear and apricot.

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LABELS

A SENSORY

The new graphic appearance of the brand expresses in all its richness of details and in the harmony of the elements and textures, the complexity and ambition of the Martin des Orsyn project, reaffirming the positioning of the brand among the best proposals of Champagne. The choice of the new logo, the heraldic bee, is a renewed bond, indissoluble and inspiring, with nature that, wisely tamed, gives excellent fruits.

An ambitious project highlighting the successful alliance between the entrepreneurial vision of the brand and the wisdom of a small quarry in the Montagne de Reims. What stands out is the absolute quality of special wines, created from fine Pinot Noir, Chardonnay, Pinot Meunier grapes, born and grown in the valleys between the Premier Cru villages of Serriers and Chamery, up to the Vallée de la Marne.



JOURNEY.

NEWS FROM
THE GROUP



EASY ART

by

Martino Zanetti



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19

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A work of art
to enjoy

Creativity, charm and personality, the Limited Edition "Easy Art" by Martino Zanetti intertwines passion for aesthetics and love for good wine, in the name of luxury and art.

The playful elegance characterising the new Art Collection with fresh colours and dynamic flecks, recalls the expressive force of Martino Zanetti's works, which, as on a white sheet of paper, tells of suggestions and deep meanings thanks to the total immersion in colour and in the management of forms, between full and empty, between reality and feelings.



M

E

R





The wine enclosed in this art box is a sparkling wine, the result of the selection of the best Col Sandago grapes. With a bright yellow colour, it has a fine and persistent foam, a typically fruity aroma and a soft and harmonious taste. It is an excellent sparkling wine as an aperitif but suitable to be tasted throughout the meal, which lends itself particularly to being the protagonist of memorable moments, the centre of attention for festivities and events with a stylish character. Its bright, energetic and distinctive character, in fact, make it particularly suitable to become a precious gift.

W I N

The “Martino Zanetti Art Collection” project doubles its opportunity for creative expression with the autumn/winter version, which leaves light and bright tones to dive into colder, almost glacial palettes and sensations, typical of the season. “Easy Art” by Martino Zanetti is an ambitious and innovative idea that combines sight and taste, aesthetic experience and sensory immersion, with the aim of making the customer live truly unique moments, enjoying an exquisite wine and the charm of art.



T E R

A thousand and one ways to celebrate **CHRISTMAS**

Once again this year, the H.TS Group has carefully and creatively curated its offerings to ensure a wide selection of products and gifts for its Customers to celebrate the Christmas and New Year festivities. **Cakes, wines, special beers and magical gift boxes** have been crafted with care and love to create special moments.

All the sweetness of **HAUSBRANDT**

Traditional cakes and creative reinterpretations have transformed every moment of sharing into a sweet celebration.



NEW

PANETTONE CIOCCOLATO BIANCO E CAFFÈ

Gourmet Arabica coffee meets candied lemon peel in the delicious embrace of white chocolate. A beautifully designed wrapping with warm shades and golden details envelops it in a modern and refined package.



PANDORO

Unmissable, traditional, irresistible. Made with simple but fine ingredients, carefully selected and worked with passion, the Hausbrandt Pandoro is incredibly soft and fragrant.



PANETTONE SPECIALITÀ DELICE - with icing, without raisins

Made with orange paste from candied orange peels, Panettone Specialità Delice is aromatic and fresh, surprising the palate at every bite thanks to the contrast with the crumbly hazelnut icing featuring almonds and pearl sugar.



PANETTONE GLASSATO - with hazelnut icing, decorated with almonds

A shower of candied fruit and raisins, the aromatic notes of Madagascar vanilla, and a delicious hazelnut and almond glaze give each slice an inimitable flavor and superb crunchiness.



Flavors, packaging
and nuances
come together to create
the **SYMPHONY**
of Christmas.



SOGNO D'AMALFI - the citrus masterpiece by Master Pastry Chef Salvatore De Riso

A fluffy dough with white chocolate, peels from Amalfi lemons and a sweet limoncello-flavored cream, Sogno d'Amalfi is artisanally made in Master Salvatore De Riso's laboratory and adorned with cookie pralines covered in white chocolate and candied lemon peels. Its refined tin box, where the deep blue night sky is enriched with colorful mistletoe leaves and decorated fir trees, makes it a perfect Christmas gift.



The soft caress of white chocolate meets the strong aroma of Amalfi lemon.
PERFECT HARMONY.



COL SANDAGO, between sweetness and bubbles.

In addition to its must-haves dedicated to fine wines and all the moments worth celebrating, this year the brand has added an irresistible, mouthwatering idea.



PANETTONE COL SANDAGO

An exclusive novelty, signed by Master Pastry Chef Salvatore De Riso, reintroduces the traditional holiday cake with a unique twist. In this Panettone, sweet notes of vanilla, hints of Diamante cedar and candied orange peel meet the originality of sultana raisins soaked in Dagobertus Bianco Col Sandago in a fusion of heady scents and flavors.

The festive sparklings

Wildbacher Metodo Classico, a Extra Brut Sparkling Wine, **Wildbacher Rosé**, a Rosé Brut Sparkling Wine, **Undici** and **Costa dei Falchi**, both fine Superior DOCG Conegliano Valdobbiadene Proseccos, Dry and Extra Brut, have made the moments of sharing unique for wine enthusiasts, who were also able to choose the Magnum versions, with an exclusive packaging full of character (**Vigna del Cuc**, **Case Bianche**, **Costa dei Falchi**, **Undici**).



Gifts to taste

Wildbacher and Camoi Magnum have been enhanced by a refined wooden box, making them classy Christmas gifts.

Dagoberthus Bianco, a sweet white wine made from late-harvest grapes, and **Dagoberthus**, a sweet red I.G.T. Veneto wine from Wildbacher grapes, are, in their originality, exquisite bottles, perfect for giving and sharing.

For more important gifts, a selection of the best Wildbacher and Camoi labels are available in 6-bottle boxes, along with an elegantly designed case that also contains two tasting glasses.

Champagne Toasts

Rounding out Col Sandago's rich holiday range are the Martin des Orsyn proposals: **Tradition**, a brut aged for 24 months, **Rosé**, a brut aged for 30 months, and **Grande Réserve**, an extra brut aged for 48 months are also available in the magnum versions, offering a wide selection of the quintessential holiday wine.

 [Discover all box sets](#)

THERESIANER

and Christmas special editions



As every year, Theresianer makes the holiday season even more memorable by creating special editions all to be enjoyed, whether by beer enthusiasts or casual drinkers.

Seasonal beers all to discover



This year, **Winter beer** has a new “ambassador”: a little robin that adorns its new label and packaging. A symbol of life that resists winter, the robin brings with it all the good omens to accompany us from the old year to the new one. Winter Beer is an unfiltered top-fermented double malt beer, slightly spiced, with delicious scents of dried fruit and delicate roasted notes.

The seasonal and limited edition **Birra delle Feste** also comes in a white and blue packaging, reminiscent of snowy landscapes and winter skies. It is a rounded and full-bodied beer, with a delicate taste and a fruity aroma enriched by hints of tropical fruits and citrus.



Renewal,
REBIRTH
and joy for
the special edition.



WINTER BEER

Double malt beer
Unfiltered

Enclosed in an elegant package, Theresianer Winter Beer 2024 offers subtle hints of roast and spice, which are enhanced by aromas of dried fruit. To enjoy it in its extraordinary uniqueness, we suggest pairing it with aged cheeses with a strong character or with dark chocolate. Memorable also as a meditation beer.





BIRRA DELLE FESTE

**Limited edition
seasonal beer**

With persistent and compact foam, this beer has a deep golden color and a natural cloudiness typical of unfiltered beers.

Gift Box (to give and to treat yourself)

Theresianer has created many gift solutions for true connoisseurs. **Beer Box 0.33** offers a tasting sample of each product in our range: Premium Lager, Senza Glutine non filtrata, Premium Pils, Wit non filtrata, Vienna, IPA non filtrata, Pale Ale and Strong Ale.

Beer Box 0.50 Mezzo Litro collects the most distinctive unfiltered Theresianer beers, that is Premium Pils, Wit, IPA and Bock. But the big news for 2024 is the **Theresianer Gift Box Mezzo Litro edition**, which includes two exclusive beers from the 0.50 Mezzo Litro line accompanied by a personalized collectible kit. Finally, the **Christmas edition Zerocinquanta Trio**, featuring the unmissable Lager Guglielmo, the surprising malty Bock Hamlet and the intense IPA Cordelia, is a perfect gift to taste a masterpiece of brewing style in three acts.

Rounding out this rich holiday range are **Theresianer Bierbrand Gift**, the precious beer distillate accompanied by two elegantly designed and iconic tasting glasses, and **Theresianer Gin Gift**, paired with a set of two personalized balloon glasses, ideal for tasting the best cocktails.



[Discover all box sets](#)



↘
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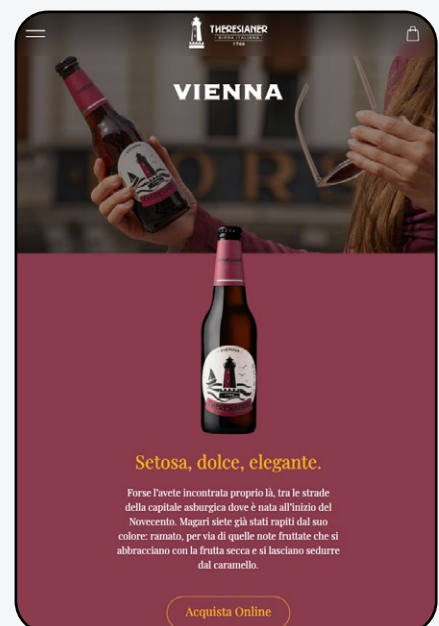
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martindesorsyn.it

NEW *Digital design* AT **HAUSBRANDT**

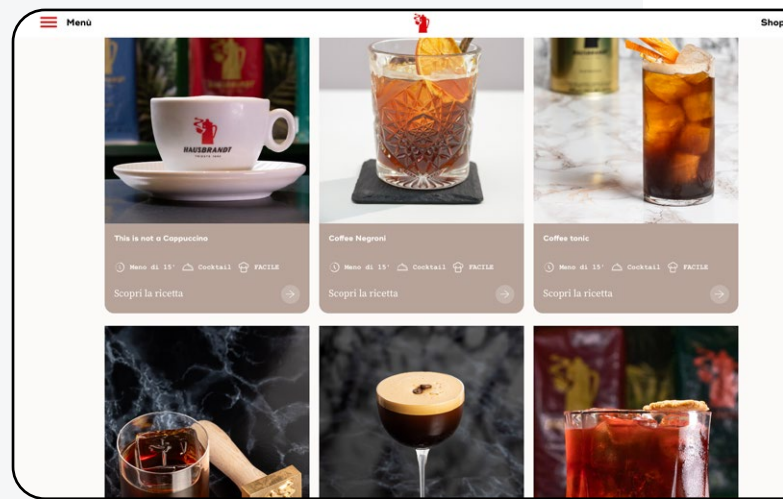
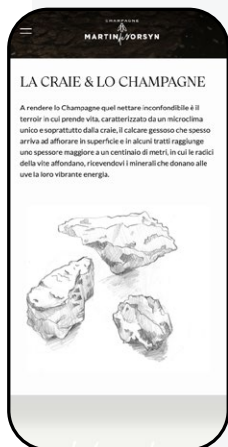
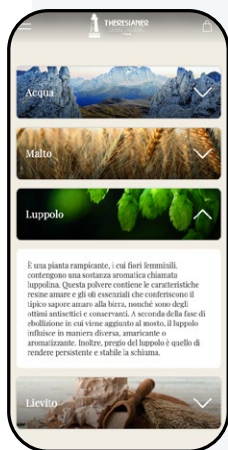
Big news in 2024 for the H.TS group, which has chosen to strengthen its online presence

with new websites and new communication strategies on the main social media. A major project that has an overarching vision and shared goals, while giving a very specific and unique image to each brand.

theresianer.it



Hausbrandt, Theresianer and Martyn des Orsyn have revamped their websites, creating a new “online home” for both private and business customers to discover their worlds. The main objective of the websites that have been launched this year is to immerse users in a comprehensive and enveloping experience that tells the story of the product, whether coffee, beer or wine, in a complete way: from organoleptic analysis to the production phases, passing through history and culture and ultimately leading to the consumption experience, with suggestions, ideas and recipes. A journey into taste and the art of drinking.



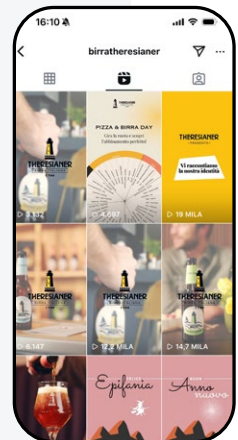
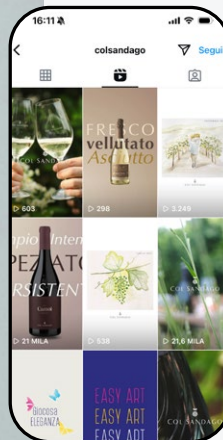
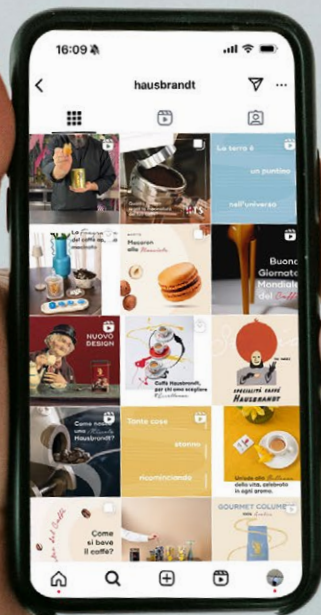
A JOURNEY INTO TASTE AND THE ART OF DRINKING.

In the development of these new websites, the user experience has always been prioritized; special attention has been paid to usability and the immediate access to all content. The creation of new photographic shots and illustrations rich in details, atmosphere and creativity has complemented this effort, resulting in information-rich and well-structured communication tools, tailor-made to effectively narrate the universe of brands. In addition to the websites already launched this year, the Col Sandago website and the Group's institutional website are also in the works and will maintain the same objectives.

THE DIALOGUE WITH CUSTOMERS CONTINUES ON SOCIAL PLATFORMS,

with strategies that mix information, engagement, entertainment and the culture of good drinking.

The well-curated images capable of building a strong and recognizable brand identity, the structured editorial plan that ensures a good frequency of publication and taking care of the interaction with users are also giving excellent results for the Zerocinquanta, Theresianer Gin and Col Sandago profiles, as well as the Hausbrandt, Theresianer and Martyn des Orsyn channels, which continue the communicative momentum initiated on the websites.



2024

FAIRS
2024

SIGEP

AN EXCELLENCE DATE FOR HAUSBRANDT

This year again Hausbrandt has confirmed its presence at the prestigious Sigep 2024 Exhibition, an international event dedicated to **ice cream, pastry, artisanal bakery and coffee.**

An important moment of meeting and discussion for all the brands of the group: Hausbrandt coffee, Theresianer and Zerocinquanta beer, Theresianer gin, Col Sandago wines and Martin des Orsyn champagne.

The 45th edition of Sigep was staged at the Rimini Exhibition from 20 to 24 January and, as every year, told the story of Italian excellence in food. It was an important moment of meeting and discussion for all the brands of the group (Hausbrandt coffee, Theresianer and Zerocinquanta beer, Theresianer gin, Col Sandago wines and Martin des Orsyn champagne) who were able to highlight the variety of their offer, the most interesting news and took the opportunity to dialogue with customers, suppliers and partners.

This year's stand is a hymn to Martino Zanetti's art that blends the power and involvement of colour with the essentiality of shapes. The cafeteria area was dedicated to the story of the Hausbrandt top blend, or **Gourmet 100% Arabica**, with spicy and citrus notes and **Gourmet Columbus 100% Arabica**, with a sweet and balanced taste, as well as **Academia**, a blend of fine coffees with a soft and intense taste, medium body and fine acidity and **H.Hausbrandt**, a sweet and spicy blend, with a hazelnut and cocoa aftertaste. In the corner dedicated to the taproom, both **Theresianer and Zerocinquanta beers** and the original **Theresianer Gin** were the protagonists. The Col Sandago brand, among the many labels presented, has reserved a special space for **Martin des Orsyn Champagne**.

Particular attention was paid to the two major innovations in the field of hotel and catering: the **new capsule coffee machines** and the **line of Fluid Coffee Art Collection collection cups**, a demonstration of Hausbrandt's increasing desire to guarantee a complete offer to its customers.



SIGEP
2024



**PASTRY CHEF
ROBERTO
RINALDINI**

**with Macarals in a special
Hausbrandt coffee edition**

The event calendar was also very rich during the exhibition **Pastry Chef Roberto Rinaldini** and his *Macaral* in a special edition at the Hausbrandt café revived the stand on 20 January, while the art of baking with **Chef Renato Bosco** took centre stage on 21 January. The latest news in the field of coffee cocktails was presented by **Barman and Flair World Champion Bruno Vanzan** on Monday 22. On 23 January, the pastry art of **Maestro**

Salvatore De Riso was staged and, to conclude, on Wednesday 24, visitors were interested in the meeting dedicated to the world of coffee with **Elia Burbello, Hausbrandt Coffee R&D and Trainer SCA**. To complete the presence of the brand at the exhibition, Hausbrandt was also the official coffee at the AMPI stand, the Accademia Maestri Pasticcieri Italiani (Italian Master Pastry Chefs Academy), with the excellent Academia blend.



BARMAN AND FLAIR WORLD CHAMPION BRUNO VANZAN

and the new coffee cocktails

CHEF RENATO BOSCO

Sweet and savory
with Theresianer beer



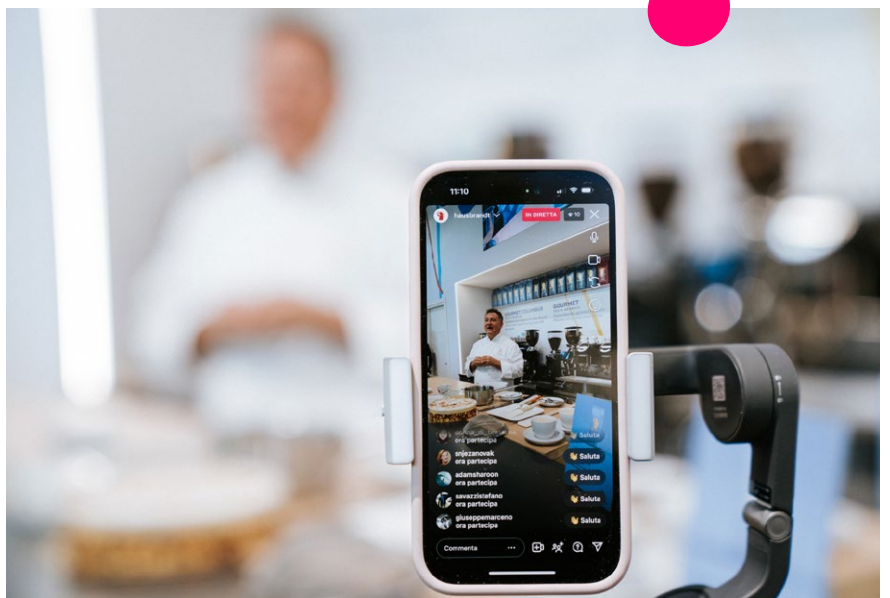
SIGEP
2024



MAESTRO SALVATORE DE RISO

and the art of pastry-making
par excellence

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SIGEP
2024



HAUSBRANDT
COFFEE R&S
COORDINATOR
& AUTHORIZED
SCA TRAINER

ELIA
BURBELLO

A story about the world of coffee!



BEER & FOOD ATTRACTION

*an exceptional
showcase for
Theresianer
and its novelties*

FAIRS
2024



An exhibition space expanded and redesigned to give greater communicative strength to the new image of the Theresianer brand was the meeting point for customers and suppliers during the **Beer & Food Attraction 2024** event, an appointment with the most complete national and international offer of beers, drinks, food and trends for the **Out of Home**.

From 18 to 24 February, the brand brought Theresianer novelties to the Rimini Exhibition centre, not only in terms of image, with the new label and coordinated image, but above all the **new "Mezzo Litro" (Half Litre) format**, which places the brand's beers at the centre of the panorama of the most innovative out-of-home proposals.



BEER & FOOD ATTRACTION

*An exhibition space
conceived to give greater
communicative strength
to the new image of the
Theresianer brand*



The lively areas dedicated to greenery and the essential and engaging design of the stand have helped to emphasise the visual impact of the new Theresianer labels, which with their rebranding and the use of colour have been able to renew and give greater character to the aesthetics of the bottles, without forgetting the history and the most authentic identity of the brand.

The **Mixology Circus**, the area dedicated to the world of mixing, has allowed us to enhance the properties and expressive possibilities of **Theresianer Gin** (much interest has been aroused by cocktails mixing gin and beer in an original way) completing the presence at the exhibition, demonstrating once again the richness of the group's offer and reaffirming its competence and wisdom in the use of excellent raw materials.

FAIRS
2024



VINITALY 2024:
PRESTIGIOUS
STAGE FOR A
GREAT DEBUT



VINITALY
2024

This year again the most important event dedicated to wine in Italy animated the Verona exhibition centre from 14 to 17 April, focusing on one of the most important national production sectors.

Col Sandago was the protagonist of the event with a stand with a dual personality: the minimalism of the background was enhanced by the illustration of the green hill of San Dagoberto with the group of houses of the Estate, always a symbol of the brand, and by a corner characterized by energetic colourful brushstrokes, anticipation of an important launch for Col Sandago.

The new Limited Edition “Easy Art” Martino Zanetti Art Collection was presented in preview precisely on the days of Vinitaly, thus ensuring a showcase of worldwide relevance to this new proposal.

“Easy Art”, special spring-summer 2024 edition, contains the main essence of Martino Zanetti’s artistic poetics: like a white canvas it houses all the dynamism of bright and intense colour lines, which seem random but which actually create harmonious colour palettes.

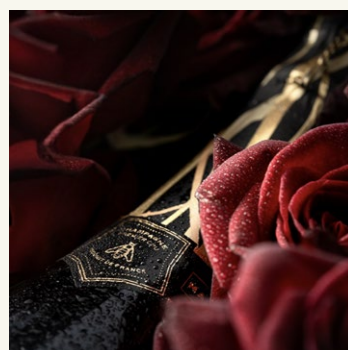
The wine is a lively and exclusive sparkling wine, which expresses the characteristics of the best white grapes with a fine and persistent foam, and a pleasant and fruity aroma.

The public of the exhibition grasped the originality of the proposal of the new Col Sandago creation, appreciating its design as well as the organoleptic quality, and confirmed an excellent welcome also to the other labels of the brand, which once again showed their potential in a highly competitive market such as that of wine.





From October 20 to 21, the most famous and prestigious Champagne labels shared the stage at the Modena Champagne Experience, now in its seventh edition and established as the reference Italian event for the world of champagne.



Champagne Martin des Orsyn takes center stage in Modena



Organized by Excellence SRL SIDI, the Italian Association of Distributors and Importers, the event brought together in the ModenaFiere venue the most prestigious maisons, a considerable number of producers and importers, and a host of enthusiasts and industry professionals, offering moments of discovery, tasting and masterclasses on the subject.

Martin des Orsyn had the honor of presenting its excellent products as well as its new image and graphic design, which perfectly blends innovation and tradition.

Much appreciated was the immersive sensory experience of tasting and storytelling, which allowed visitors to discover the Martin des Orsyn champagnes, a symbol of elegance and craftsmanship. A great success for the brand, which confirms itself as one of the most interesting proposals in the Italian champagne scene, captivating the public with its style and character.



EXCELLENCES *Telling* THE STORY OF EXCELLENCE

In the two-year period 2024-2025, the Hts Group reconfirmed important partnerships with prominent ambassadors in the Italian food & beverage scene. These collaborations, which result in shows, demonstrations, development of exclusive recipes and much more, allow us to reiterate the excellence of the Group's products, supported by the experience and expertise of professionals in each sector.

The partnership with Bruno Vanzan, bartender and creator of the art of mixology at international level, continues very fruitfully. In this 2024 there are 10 recipes developed by Vanzan, exclusive proposals designed by Vanzan using Hausbrandt coffee as a key element in the balance of aromas and flavours. Among the most original, the **"BIO EXPRESS"** cocktail combines the blend of **ORGANIC coffee, 100% Arabica**, with a sweet aroma and intense aftertaste, with Jamaican Rum, together with Liqueur with coffee and delicious Hazelnut Syrup; while

BRUNO VANZAN *Experimentation* AND CREATIVITY

the creative **"MARTINI ESPRESSO ai PopCorn"** uses Hausbrandt coffee and reinvents it in combination with Vodka, Liqueur with coffee and PopCorn syrup, with a PopCorn skewer as a decoration.

The world flair bartending champion, in the ranking of the Top10 bartenders in the world, has also created memorable blends with Theresianer Gin, which enhance its most fascinating features. **"Terra e Aria"** combines Theresianer Gin with the freshness of bergamot juice and Saccharum citrus oil, and then makes it unique with a cinnamon soda and raspberry air. While the **"Abbey"** cocktail offers Theresianer Gin with acidified beet juice, liquid sugar, beer velvet and a decoration of edible flowers. To promote and enhance Vanzan's creative work, a **cocktail menu and recipe book "Hausbrandt Coffee Cocktail"** has also been created, illustrating the most famous proposals of this artistic association.



ALL THE *Perfumes* OF MASTER SALVATORE DE RISO

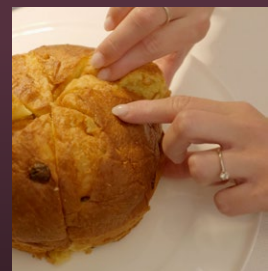
Also, this year, the **collaboration with the master pastry chef Salvatore de Riso** has brought excellent results and has seen Hausbrandt involved in exclusive events. The partnership with the Master chef, which Hausbrandt always renews with pleasure, is based on a shared vision: the high quality of raw materials is the basis of the idea of pastry and first-rate sensory experience. For this reason, we rely on the Master chef for some of the **sweet seasonal proposals signed by Hausbrandt, such as Sogno d'Amalfi and Panettone Col Sandago**, as well as participating as active partners in events curated by Salvatore de Riso. **"Profumo di Farina"** was a dinner organised **on 12 June by the Master himself in collaboration with Molino Colombo, in the heart of the wonderful Amalfi Coast**. The aim of the evening was to focus attention on Italian production excellence for a selection of attentive and passionate customers about good food, create opportunities to discover quality raw materials and enjoy meeting moments of conviviality.



The Hausbrandt Group, represented by **Dr. Arianna Zanetti** together with the Managers **Dr. Ruzza, Mr. De Luca and Mr. Tomaselli**, interpreted the evening with a series of all-round combinations. The best wines Col Sandago, Martin Orsyn Champagne, Theresianer beers and, of course, Hausbrandt coffee were the protagonists of the dinner, in the succession of the menu full of original proposals.

Any examples?

The bread stuffed with aubergine parmigiana paired with Col Sandago "Vigna del Cuc" Conegliano Valdobbiadene Prosecco Superiore DOCG - Brut; the *ndunderi di Minori alla cetarese* paired with Champagne Martin Orsyn Premier Cru "Grande Réserve" - Extra Brut - 48 months, to end with a sweet coffee *montanarina* cake with *dulce de leche* scented with Diplomático rum to be served with Col Sandago "Dagoberthus Bianco" wine or to be enjoyed with Theresianer Strong Ale Beer.



THERESIANER AND
RENATO BOSCO:

Protagonists ON TV AND INEVITABLE PARTNERS FOR GOURMET PAIRINGS

Alforno is the new cooking show dedicated to the world of bakery, a passion growing day by day throughout the country and gathering the interest of many TV and online viewers. The format includes a journey into the taste of bakery specialties and involves our **Ambassador Renato Bosco**, as well as co-stars Stefano Cavada and Andrea Tortora, and a host of food bloggers struggling with proposals for original baked goods.

Theresianer participates as witness of Italian beer quality and accompanies some of Renato Bosco's creations, made together with the guest food blogger of the episode, enhancing their quality and pleasantness. The special episodes with Theresianer alongside the king of contemporary pizza chef Bosco, were broadcast from 28 October to 1 November, from Monday to Friday at 6:50 pm, on Sky Uno and streaming on NOW.

But the partnership between Theresianer and *pizzaspecialist* Bosco is not all! There are many occasions that have seen a fruitful collaboration resulting in particular and unusual combinations, such as those proposed during the cooking show at the Sigep exhibition in which **Theresianer Vienna** accompanied the toasted multi-grain bread, served in a bowl with pumpkin cream, kefir, coffee powder and liquorice; while our **Theresianer Birra d'Inverno** has become the protagonist of the original Panettone accompanied with beer zabaione cream.

On 14 November, a shared tasting evening was staged in which Bosco gave prestige to its most original recipes, accompanying them with our Theresianer beers, a winning format already shot in the venues managed by the master of leavening and in his online special contents.



The Hausbrandt Group has always expressed a strong inclination to be social, to support artistic and cultural initiatives, especially if linked to the North East area. That is why even in this 2024 the Group's brands have been sponsors or protagonists of events full of charm and high impact.

EVENTS AND COLLABORATIONS: THE GROUP'S BRANDS IN THE LIMELIGHT

President Martino Zanetti hosted in the **splendid location of the Col Sandago** estate, with views of beauty on the UNESCO heritage hills, "Summer Aperitif", a unique event of its kind, capable of combining memory, history, art and beauty. On 27 June 2024, in the late afternoon, Valentina Gasparet of PordenoneLegge conducted an interesting **dialogue between Martino Zanetti and John Hemingway**, who recounted his grandfather Ernest's relationship with the Venetian land.

From the dramatic days of the war, and the wounding of the famous author in Fossalta di Piave, to the awarding of an award in Lignano Sabbiadoro, which Hemingway compared to Florida. A long story pervaded in every part by the longing of the protagonist's grandfather for a land that marked his youth. The event ended with a tasting of the best proposals of Col Sandago and Theresianer, warmed by a romantic sunset on the hills.

HEMINGWAY'S MEMORIES AT COL SANDAGO



THERESIANER GIN AT TRIESTE COCKTAIL WEEK



For the second consecutive year, Theresianer Gin was the protagonist, as well as the sponsor, of the innovative event dedicated to the world of cocktails, **Trieste Cocktail Week**.

The city, the brand's second home and the perfect stage for an event of this kind, is confirmed as a lively and engaging reference point for the world of mixing. From 9 to 15 September, events, masterclasses, competitions and the presence of top-notch guest bartenders took place on the city's venues and streets.

On September 9, with the **Secret opening party** organized in a secret location, the exhibition opened and Theresianer Gin was immediately at the centre of the mixology stations with the classic Gin Tonic and with Lighthouse 2, a cocktail made in

combination with Theresianer IPA. On September 10 at **Eatalian Tuesday**, an evening aperitif and DJ set in the spaces of Eataly, our Gin has confirmed an essential presence of the drink list, not only during the evening but throughout the week. Gin with aromas of hops, with notes of mandarin, grapefruit and cardamom was also the protagonist of the exclusive tasting event on **September 11 at Pier the Roof**, a restaurant overlooking the port and one of the most evocative locations in Trieste.



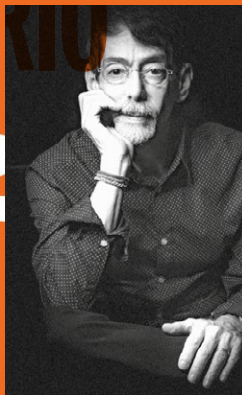
TREVISO SUONA JAZZ FESTIVAL®

EVENTS AND
SPONSORSHIP

ART AND CONVIVIALITY TO JAZZ NOTES

Once again this year, the **"Treviso Suona Jazz Festival"** saw the Hausbrandt Group participating enthusiastically as main sponsor. **From May 22 to 26**, the rich program of the event, now in its tenth edition, featured moments of entertainment and sharing centered around jazz music, in different corners of the city. On the **23rd**, **Hausbrandt and Theresianer** made one of the Festival's events even more convivial by offering some of their

excellent products for tasting. The **Hausbrandt** espresso coffee **was the protagonist at the conclusion of the event "Cinema and Jazz - The Oyster Princess"** at the Benetton Foundation Auditorium, an exclusive gathering where piano, percussion and sound effects captivated the audience and made the experience of savoring the unforgettable taste and smooth, rounded body of an espresso even more magical.



PARTNER

JAZZ

&

FOOD

24

TSJF

Finally, **Theresianer Beer**
accompanied the closing of the

“ALCHEMY OF MATTER”

Exhibition at Spazio Lazzari. To the notes
of Francesca Bertazzo Hart and Beppe
Pilotto, Theresianer Premium Pils and the
unfiltered IPA and Senza Glutine beers
captivated and delighted the crowd.

Cristina Bruniera
Sete, 2004



Discover the artist



**ALCHEMY
OF MATTER**
Exhibition

Enrico Marcato
Briccola piccola, 2023



[Discover the artist](#)

**ALCHEMY
OF MATTER**
Exhibition

Cristina Bruniera
Sete, 2004



Discover the artist

AMPI CONVENTION: HAUSBRANDT CONSOLIDATES ITS RELATIONSHIP WITH ITALIAN HAUTE PATISSERIE



Since 1993, AMPI (Academy of Italian Master Pastry Chefs) has been the ultimate expression of superior national pastry-making. Once again this year, Hausbrandt has been aiming to consolidate a relationship that combines the excellence of coffee with that of pastry masterpieces, becoming a **platinum partner of the Association and a sponsor of AMPI's XXVIII Public Symposium, held in Milan from October 5 to 7**. During this prestigious gathering, the role of the modern pastry chef was analyzed, between entrepreneurial development and the preservation of craftsmanship.

In this perspective, Hausbrandt's partnership fits well, as it shares the founding values of the association and the topics discussed at the convention.

Throughout the symposium, the brand delighted all participants with Epica® coffee capsules in the Gourmet 100% Arabica, Espresso and Decaffeinato blends, available at break times in a specially set up corner at the Chiostri dell'Umanitaria in Milan. An important occasion for both Hausbrandt and AMPI to reaffirm their commitment to enhancing Italian excellence in food and beverage.



TIRAMISU WORLD CUP: HAUSBRANDT COFFEE TAKES CENTER STAGE

Coffee is undoubtedly the essential ingredient of the world-famous tiramisu, even more so when we are in the presence of the best amateur pastry chefs at the renowned **Tiramisu World Cup, which took place from October 11 to 13 in Treviso, involving 400 competitors, 130 Judges and tens of thousands of visitors.** In 2024, Hausbrandt confirmed again its presence as an official sponsor at the table of all participants with **Moka 100% Arabica**. In addition to the coffee used to create these little masterpieces of sweetness, the competing pastry chefs were also provided with hats, a case of Gourmet 100% Arabica coffee

capsules, and a discount voucher for online purchase.

The jury also featured a judge for the **Hausbrandt award**, who evaluated the recipes of the semi-finalists (for the original recipe) and chose the creation that best highlighted the coffee. The selected contestant, Nadia Ceoldo, gained direct access to the finals and went on to win the competition for the original recipe. In addition to the prestigious award, this talented tiramisu artist also took home a gift box of Fluid cups and a visit to the Hausbrandt Group headquarters, which also hosted the winner of the creative recipe, Isabella Bucciol.

Among the participants were also four colleagues from Hausbrandt, who could not resist putting their knowledge of coffee to good use in a special recipe like that of tiramisu.

Especially interesting within the event was **Hausbrandt's Masterclass: "Italy in 25 Milliliters: History and Tradition of the Espresso Coffee,"** a journey between tradition and innovation, discovering what makes our way of experiencing and enjoying coffee unique. The masterclass, conducted by our trainer Ugo Ottolenghi, took place in the Borsa Room of the Treviso Chamber of Commerce on Saturday, October 12.

In the picture, Isabella Buccioli, winner of the creative recipe, and Nadia Ceoldo, who won the contest for the original recipe.



HAUSBRANDT AT THE PORSCHE GREEN CUP 2024, BETWEEN SPORTS AND PASSION FOR MOTORS

Excellence, pleasure and sharing are three themes that ideally connect a historical brand like Porsche with another historical name like Hausbrandt.

This connection was put into practice thanks to **Hausbrandt's sponsorship of the Porsche Green Cup 2024**. The circuit began on March 22 at Golf De Saint Donat and traveled through much of Italy, treading the best golf courses on the peninsula. The last stop was on October 17-19 at the Terme di Saturnia Golf, amidst olive groves and wellness, one of Tuscany's most impressive golf courses. It was in this setting that Hausbrandt

pampered participants during the golf sessions with two special blends chosen for the occasion: the fragrant, enveloping, rich **Espresso**, with flavors of biscuit, hazelnut and caramel, enriched by noble hints of spices, and **Gourmet 100% Arabica**, with a citrus aroma and warm spice notes, featuring an aftertaste of bitter cocoa and amaretto biscuits, providing a great balance of sensations. The two blends cheered and captured the attention of players and spectators alike during the days on the green. Hausbrandt accompanied all the stages of this incredible circuit, to strengthen its partnership with Porsche, sharing its values of sportsmanship and conviviality.

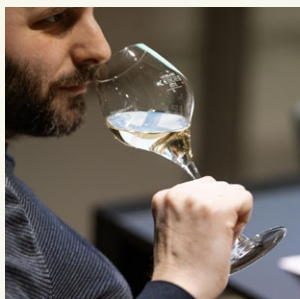


EVENTS



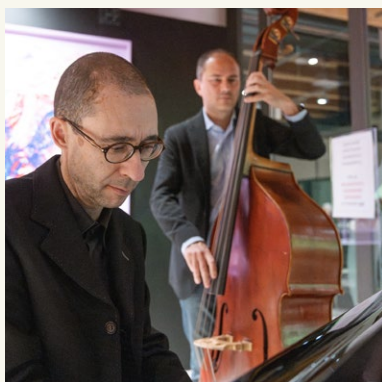
Winery Open

in San Martino



Col Sandago presents itself to the public

The celebrations of San Martino are the backdrop to the extraordinary opening of the Col Sandago winery. The doors of the production site opened to the public on **Sunday 10 November**, giving the public the opportunity to discover all the charm of the wines produced by the company, as well as the beating heart of production.



The wonder welcoming visitors does not stop there. In fact, Col Sandago, a wine jewel located in the heart of the D.O.C.G. of Conegliano Valdobbiadene Prosecco Superiore, has also fascinated visitors with an exhibition of some significant works by President Martino Zanetti, the perfect setting for a day of refinement and discovery of the world of Col Sandago.



The program of the day was very rich: the **guided tours in the Cellar** gave the opportunity to discover the entire production chain and to taste the D.O.C.G. sparkling wines, the Wildbacher Brut Rosé V.S.Q. and the limited-edition “Easy Art”. The **Wildbacher Experience** allowed visitors to experience a masterclass dedicated to the grape variety that in Col Sandago has found a place of choice: the Wildbacher, discovering the design of the rows and the methods for harvesting small bunches with compact and slightly pulpy grapes. After revealing its history, the participants tasted the maximum expressions of the vine: the Classic Method V.S.Q Extra Brut, the Wildbacher I.G.T., the Wildbacher Brut Rosé V.S.Q., the Dagoberthus Passito I.G.T. and exceptionally a vintage red wine.

Another particular and highly appreciated adventure was the **Champagne Experience**, a masterclass guided by the refined new Martin des Orsyn line of Champagne. A real journey of discovery of the French lands of Champagne, between the villages of Sermiers and Chamery, to learn about the uniqueness of the ancient champenoise method. In tasting, during the masterclass, the four Premier Cru Martin des Orsyn: Tradition Brut 24 months, Rosé – Brut 30 months, Grande Réserve – Extra Brut 48 months and Vintage 2018 – Extra Brut – 60 months for a unique sensory experience.

Many proposals have involved and captivated the numerous participants, enthusiastic to be able to experience in depth the love, passion and wisdom in the cultivation and production of excellent wines.



A YEAR *of success and recognition*

2024 has been a year full of satisfaction for the brands of the H.TS Group,

whose quality and innovation was recognized by prestigious awards. From the Hausbrandt Bio Arabica 100% coffee to Theresianer Gin, from the Col Sandago labels to the excellent Theresianer beers, many of the group's proposals were able to engage and captivate both audiences and juries at prestigious Italian and European events.





THE CAMALEONTE GUIDE

rewards Hausbrandt's innovation

The year 2024 could not have started with greater satisfaction for the Group's brands: right at the end of 2023, the **Eclectic Roastery Award** and an important recognition to the **Bio 100% Arabica blend** were given by **Guida del Camaleonte**, a guide to Italian coffees and roasteries that reviews the best blends and rewards the most deserving roasteries in Italy.

The awards were presented in January during the Sigep fair, in the presence of stakeholders, customers and suppliers. The recognition given to the Group highlights, as noted in the motivation for the award, that H.TS has

“the ability to diversify its offer in terms of products, demonstrating excellence in production areas that extend beyond coffee, such as wine, beer and gin”.

The tribute to the Bio 100% Arabica coffee, on the other hand, emphasizes the quality of the organic coffee made by Hausbrandt, whose beans are grown in selected plantations with full respect for nature and in accordance with processing standards for organic raw materials.

COL SANDAGO QUALITY *in the world*

The **Decanter World Wine Awards**, now in their 21st edition, continue to serve as a benchmark in international wine competitions. With more than 18,000 wines from all over the world, this year's event once again selected and awarded the best wines on the global scene.

Col Sandago achieved outstanding results: **two Bronze Medals** (with 88 points) for "Case Bianche" Conegliano Valdobbiadene Prosecco Ssuperiore DOCG - Extra Dry - 2022 vintage and for "Vigna del Cuc" Conegliano Valdobbiadene Prosecco Superiore DOCG - Brut - 2022 vintage.

Decanter World Wine Awards



CASE BIANCHE
Conegliano Valdobbiadene Prosecco
Superiore DOCG - Extra Dry

VIGNA DEL CUC
Conegliano Valdobbiadene Prosecco
Superiore DOCG - Brut

Falstaff Prosecco Trophy

Falstaff Prosecco Trophy

The **Falstaff Prosecco Trophy** and **Falstaff Sparkling Special**, competitions curated by Falstaff, a leading German-language wine magazine, also recognized the excellence of Col Sandago's offer.

The **Prosecco Trophy**, which recognizes the best Prosecco denominations at the European level, awarded an impressive 92 out of 100 points in the 2022 vintage category to "Case Bianche" Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - Extra Dry and "Undici" Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - Rive di Collalto - Dry; while "Vigna Del Cuc" Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - Brut and "Costa Dei Falchi" Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - Rive di Collalto - Extra Brut scored 90 points. In the **Brut Nature** section, "Antico" Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - Brut Nature 2021 vintage refermented in the bottle earned 89 points.



CASE BIANCHE
Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G.
- Extra Dry

UNDICI
Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G.
- Rive di Collalto - Dry



COSTA DEI FALCHI
Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G. -
Rive di Collalto - Extra Brut

VIGNA DEL CUC
Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G.
- Brut



ANTICO
Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G.
- Brut Nature



Falstaff Sparkling Special

Falstaff Wein Guide Italien 2025

The **Falstaff Sparkling Special**, which honors the best sparkling wine labels, awarded 92 points to both “Case Bianche” Conegliano Valdobbiadene Prosecco Superiore DOCG - Extra Dry and “Vigna Del Cuc” Conegliano Valdobbiadene Prosecco Superiore DOCG - Brut.

These high scores allowed the Col Sandago labels to appear in the online ranking of the Falstaff website in

both German and English, showcasing and promoting the best European entries.

Finally, the **Falstaff Wein Guide Italien 2025**, which selects the best Italian wine companies, awarded 3 stars to the Col Sandago winery.

The awards obtained by the Col Sandago labels do not end here.

The **WineHunter Award**, associated with the renowned Merano Wine Festival, conferred a *rosso* award to Wildbacher Colli Trevigiani IGT 2018 and Wildbacher Rosè VSQ, while Wildbacher Metodo Classico VSQ 2018 received a *gold* award.

WineHunter Award



Wildbacher Colli
Trevigiani IGT
2018

Wildbacher
Rosè VSQ



Wildbacher
Metodo Classico
VSQ 2018

CEREVISIA AWARD:

Excellence Award for Theresianer



2024 confirmed the **Cerevisia Award**, in its 11th edition, as the most important national competition that enhances and rewards the best Italian beer productions. Among the 140 labels from all over Italy there were also Theresianer beers, which were able to convince judges and experts.

The **Excellence Award, with the top of the podium and the highest score, went to Bock**, an unfiltered, bottom-fermented, dense beer with a deep amber color and a marked malty character. This award demonstrates the care and attention of the

Theresianer team towards continuous research, in the selection of excellent raw materials and in maintaining a method and process that combines tradition and innovation. This recognition confirms a positive trend for Theresianer, which had already brought home a similarly prestigious award at the close of 2023.

At the **European Beer Star 2023**, Theresianer's **Premium Pils** label was awarded the silver medal in its category during the awards ceremony that took place in Nuremberg at BrauBeviale, a leading trade fair for beer and beverage production and marketing in Europe.



AMPOLLA D'ORO 2024

Special mention awarded to Theresianer Gin

The new edition of the **Spirito Autoctono Guide**, conceived by Francesco Bruno Fadda, Lara De Luna and Federica Capobianco, now in its third edition, aims to spread the culture of good drinking, as well as to select the best labels in Italy.

The **Ampolla D'Oro special mention awarded to our Theresianer Gin** is a great source of pride for us. The house Gin convinced the experts not only for its quality but also for its focus on the local territory and its raw materials, for the craftsmanship with which it is produced and for the attention to environmental impact.

So many important achievements that motivate all the Group's brands to continue with commitment and passion to create high-quality products capable of competing (and winning) in internationally relevant contexts.



INDUSTRIA FELIX AWARD, for a 2024 ending on a high note



There could not have been a happier conclusion to this fulfilling 2024: Hausbrandt Trieste 1892 had the honor of receiving, for the second year in a row, the **High Budget Honor of the prestigious Industria Felix Award - Italy that competes.** According to the Cerved analysis, our Group was recognized as **one of the top Italian players in the agri-food sector**, for both its management performance and financial reliability. The award ceremony, which was attended with great pride by Arianna Zanetti, took place on December 12 in Milan, at Palazzo Mezzanotte, the headquarters of ELITE and Borsa Italiana. In addition to thanking the Committee for the award received, Ms. Zanetti emphasized that such an important recognition *"testifies - for the second year in a row - to the Group's solid market positioning."*

Thanks to proper resource management and an enlightened vision for the future, we are growing more competitive every day, even in a global scenario that is constantly evolving."

The Industria Felix Award, established in 1969, is one of the most prestigious Italian prizes dedicated to companies, highlighting entrepreneurial excellence and the spirit of innovation of the best Italian companies.

This is why we are particularly proud of it, as it is not only a seal of quality for our *know-how*, but also an ongoing stimulus for Hausbrandt and a drive to continue on the road to success and the pursuit of excellence.

President Martino Zanetti expressed his gratitude during the award presentation, reiterating the Group's vision and mission:



"Hausbrandt, with its long Mitteleuropean history, represents a heritage of tradition and quality in the world of coffee. We are proud to be a healthy, well-managed company with a solid market positioning. We look to the future with great optimism, strong in our intention to consolidate our international presence and to continue to offer our customers products of excellence."

Martino Zanetti

www.hausbrandt.it
www.theresianer.it
www.colsandago.it
www.martindesorsyn.it



