

Alisea

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www.alisea.it

It is by keeping recycling in mind that ALISEA has found an original collocation in the market, becoming the only operator that has made of Reuse and Recycling a form of corporate identity since 1994.

All the materials used in the production of our objects are treated with innovative processes of transformation, which guarantee quality standards identical to those of virgin materials. We provide our customers with ideas which we transform in objects using the most diverse recycling materials or material waste from industrial processes supplied by our customers. Objects that always tell a story, that of the

customers from whom they were born.

Alisea wants to be the driving force of supply chains that creates a contact between those who have materials but do not know how to use them with those who have the ideas, to contribute to the development of a world where nothing goes to waste. Unlike what happens in other recycling philosophies we do not want the previous life of a material to disappear in a new project identity.

The object of today's design maintains the memory of what it was in the past, because recycling is not a cheaper way to gain materials, but a creative stimulus that adds value to the project.

Cantina di Gambellara



www.cantinagambellara.com

At the end of the first millennium under the direction of the Benedectine monks, the grape growing in Gambellara had a great impulse, abandoning the old techniques learnt from the Roman Empire times.

During the centuries the art of winemaking improved quickly, reaching the present high quality now appreciated all over the world. In 1882 the expert Domenico Lampertico in its "Studies and news on the agrarian economy of Vicenza, Lonigo and Barbarano districts" writes about Gambellara: "we have to do a special mention to the grape growing in Gambellara, where since the high quality standards are famous all over the world."

Cantina di Gambellara was founded in 1947 by a group of 26 associated vine growers and it was the first cooperative winery in the Vicenza Province. The first harvest gave a few thousand hectolitres of wine; because of the good results there was a fast increase of the vineyard growing from 40 hectares to current 650 in only a few years, owned by 365 vine growers.

Forno Bonomi

www.fornobonomi.com



A bakery – like bakeries used to be, producing only bread – but adapted to modern technology.

The first Bonomi Family bakery opened in the mid-1800s, in the mountain village of Velo in the Province of Verona. Recent history has seen a modern company evolve, as the first producer at global level of Savoiardi, with the world as its target market and over the years managing to combine the historic production methods typical of the local confectionery tradition with the most modern technological plant.

Today, the company is situated in Roverè Veronese, which sits 940 metres above sea level on the edge of the Lessinia Regional Nature Park in the Province of Verona, near the Piccole Dolomiti mountain range. Amid green hills overlooking the entire plain of Verona, the facility covers an area of around 65,000 sq m, of which 20,000 sq m are indoors, and employs around 150 staff on a permanent basis, making it one of the leading businesses in the Lessinia community.

Vertours



www.vertours.com

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