





Company Mission to Estonia 2017

Bilateral Meetings with Estonian companies

Tallinn, 25th-26th October 2017

Pre-Registration Form

(da compilare in inglese e restituire a <u>internazionalizzazione@pn.camcom.it</u> entro il 28 luglio 2017)

Company Info

Company: VIGNA BELVEDERE

Street: Via Belvedere 8

ZIP Code: 33087

Town: Pasiano di Pordenone

Country: Italy

Website: www.vignabelvedere.it

Sector of activity: vine growing, wine producing (Prosecco DOC), agricultural crops.

Company Description: The Vigna Belvedere estate, with streams of cool and clear waters marking its boundaries, lies between the lagoon of Venice and the Carnic Alps, in the Province of Pordenone, in the region Friuli Venezia Giulia (North East of Italy).

The farm boasts a longstanding family ownership and a deeply rooted tradition of farming based on the respect for nature and the environment.

The present owner-manager, Elisabetta, supported by her son Andrea, has planted new vineyards with the introduction of a more modern approach to viticulture, paying great attention to the health and life of the vine, to ensure a high quality yield.

This recently planted vineyard covers 11 hectares, with both white and red grapes, and 8 more hectares are planted with Glera vines, selected to produce the Prosecco DOC (Registered Designation of Origin).

Contact Person

Title: Ms Elisabetta Cichellero Fracca

First Name: Elisabetta





Last Name: Cichellero Fra				
Last Name: Cichellero Fracca Elisabetta				
Position: owner				
Personal company e-mail: info@vignabelvedere.it				
Mobile phone during the mission: +39 348 2669495				
Telephone:				
Collaboration Profile				
Internacional experience				
Exportation to other countries		Yes □x No □		
If YES which countries?		Japan, UK, France, Denmark.		
%				
Are you present in the Est				
Are you present in the Estonian market? Where?		Yes ☐ No ☐x		
Your products				
Annual capacity of				
production	20/30	20/30.000 bottles		
	High	☐ Medium ☐		
Range of products				
	1	□ Dietributen trede ment. □		
	Low	x Distributor trade mark		
	Low	x Distributor trade mark		
What we offer:	Low	□x Distributor trade mark □		
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What are we looking for:	
Importers of Prosecco in the Nordic countries.	
Cooperation Interests	
Research & Development	☐ Manufacturing service
☐ Know-How exchange	Partnership for international
	development projects
x Sales	☐ Purchase
☐ Sales and Service Partner	☐ Joint Venture
Date	Signature