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WINES

"Since 2004 GF VINO Co. Ltd imports and sells premium wines, Menabrea, an Italian beer with 150 years of tradition, and Surgiva, an Italian glacier water. Like Leonardo da Vinci's saying, 'Wine is human culture, and excellent wine creates good culture,' GF VINO is a liquor specialist company dedicated to cultivating a refined wine culture."

"CONVEYING THE ESSENCE OF ITALIAN WINE: THE JOURNEY AND VISION OF GF VINO"

"GF VINO imports wines carefully selected from various wine-producing regions in Italy, introducing the true charm of Italian wines to customers in Korea. Each wine possesses a unique taste and aroma, shaped by the specific soil, climate, grape varieties, and long-standing traditions of its region. GF VINO aims to convey not only the story behind each wine but also the cultural background of the region it comes from.

Our company applies particularly strict standards in the wine selection process. Through close collaboration with local wineries in Italy, we are dedicated to discovering wines of the highest quality and delivering their unique characteristics and stories to our customers.

The wines imported by GF VINO come from various major wine regions across Italy and include a diverse range of types such as red, white, sparkling, natural, and non-alcoholic wines, catering to all preferences.

The goal of GF VINO is not merely to sell wine but to contribute to the spread and development of Italian wine culture in Korea.

We will continue to introduce high-quality wines that capture the essence of Italian wine, striving to provide our customers with the best wine experience."





"Founded in 1846, Menabrea's greatest strengths lie in its quality, tradition, and expertise developed over its long history. As a premium craft beer rooted in tradition, Menabrea boasts over 170 years of history and has won numerous awards at various beer competitions. These years of accolades and experience have solidified Menabrea's position as Italy's premier craft beer."

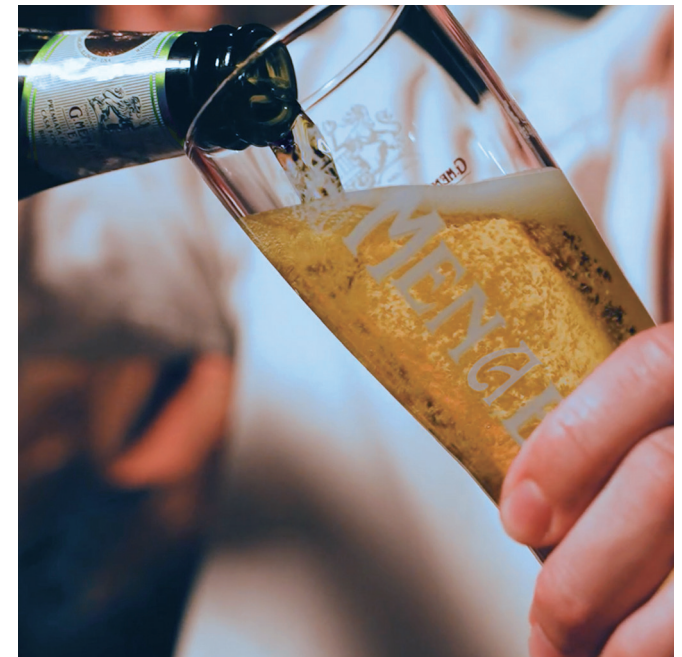
PREMIUM CRAFT BEER WITH 170 YEARS OF HISTORY

"Menabrea is more than just a beer: it is a masterpiece that encapsulates Italy's long-standing brewing tradition and the craftsmanship of its artisans. Produced in limited quantities each year, Menabrea is brewed using only the finest quality ingredients while adhering to a unique brewing method that has been refined over centuries.

This dedication to tradition combined with innovation results in a deep and complex flavor profile. Each bottle of Menabrea beer embodies Italian dedication and craftsmanship, offering those who drink it an experience beyond just a beverage. The subtle, rich aroma and the balanced harmony of flavors have garnered admiration from beer enthusiasts worldwide, earning multiple gold medals at various international beer competitions. These continuous accolades are a testament to Menabrea's outstanding quality and excellence, solidifying its position as a premium craft beer not only in Italy but also around the world.

As the exclusive importer of Menabrea in Korea, GF Vino is proud to bring this premium craft beer, steeped in Italian tradition, to domestic consumers. We are committed to providing our customers with the best beer experience, based on the exceptional quality and rich history of Menabrea.

Beyond simply distributing beer, we hope to share the rich Italian beer culture and the stories behind it. Through Menabrea, we aim to introduce Korean consumers to Italy's tradition and craftsmanship, guiding them into a new world of flavors they have yet to explore."



Surgiva

Surgiva Water is bottled when the natural Alpine glaciers melt, allowing the water to flow directly into storage tanks without any additional processing. Due to its low mineral content, it does not interfere with the original taste and aroma of food and wine, making it the official water of events organized by the Italian Sommelier Association, such as Gambero Rosso and Vinitaly.

Additionally, Surgiva avoids using colored bottles that are not visually identifiable and refrains from using plastic bottles to prevent potential contamination during distribution.

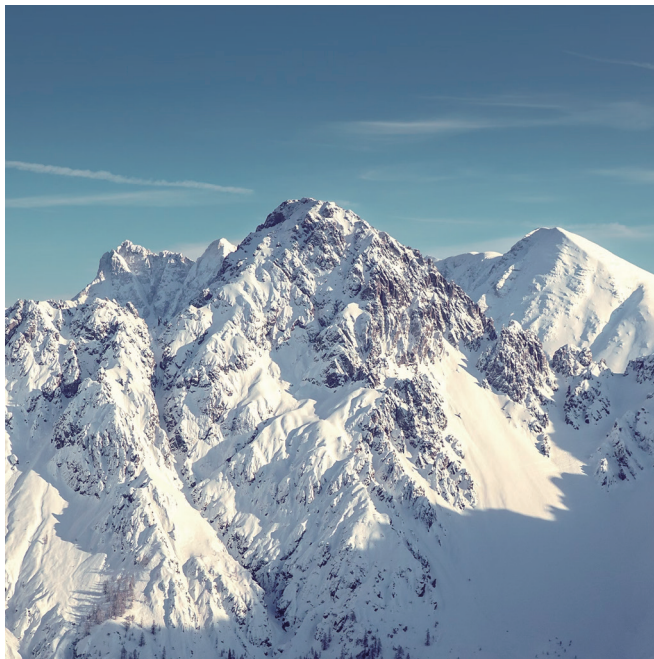
THE OFFICIALLY DESIGNATED WATER CHOSEN BY THE ITALIAN SOMMELIER ASSOCIATION.

Surgiva Water has been selected as the official designated water at prestigious events such as Gambero Rosso and Vinitaly, organized by the Italian Sommelier Association. This is because Surgiva harmonizes perfectly with high-end food and beverages, pairing exceptionally well with any dish or wine. Surgiva notably avoids using colored bottles that are not visually identifiable and does not use plastic bottles at all, ensuring the prevention of contamination during distribution. Thanks to such thorough quality control and meticulous care, Surgiva Water is globally recognized, and we are now eager to share its uniqueness with consumers in Korea.

Surgiva, a natural glacier water born in the heart of the Adamello Brenta Nature Park in the Alps, is bottled without any artificial processes during extraction, allowing you to experience the refreshing purity of nature in every sip.

With low mineral residue content, Surgiva does not affect the original taste and aroma of food, making it the premium water of choice for enjoying the finest meals and wines. It is also certified by the Italian Sommelier Association (AIS) as the optimal water for such experiences.

Through this premium water, we aim to support the best food and beverage culture, ensuring satisfaction for all customers who value luxury and quality. With Surgiva Water, you can elevate the elegance of any table.



ILILSIHOIL

'ILILSIHOIL' in Korean translates to "every day is a good day" in English.

It is a subsidiary funded by GF Vino, a lifestyle shop that aims to bring pleasant memories to your daily life like seasoning to a meal. Ililsihoil began with the hope that people's days would be filled with small happinesses, from starting the morning with a glass of water to unwinding in the evening with a glass of wine. Adding a touch of vibrancy to your day like a spoonful of seasoning, Ililsihoil strives to share new experiences of time and space that you have never encountered before.

SPECIAL MOMENTS OF DAILY LIFE WITH WINE.

Wine subscription is a representative service of 'ILILSIHOIL'. Customers can conveniently receive carefully selected wines at their homes every month, curated in collaboration with GF VINO. Not only does Ililsihoil provide wines, but it also offers a wine log diary with each wine, providing in-depth information about the wines. This diary contains detailed information about the wine of the month, tasting notes, and the history of the winery, giving customers the opportunity to explore the background and stories of the wines they enjoy.

Ililsihoil regularly hosts wine tasting events, providing opportunities for wine enthusiasts and new customers to directly experience and share their love for wine. These tastings are more than just events; they focus on deepening the understanding and appreciation of wine. Additionally, Ililsihoil enhances its promotion through SNS, striving to involve more people in this unique experience.

Beyond wine, Ililsihoil offers a variety of lifestyle products on its online shop to enrich customers' lives. This includes wine accessories and daily items designed to add a special touch to everyday moments. Through these diverse products, Ililsihoil contributes to making the small moments in customers' daily lives more special.



La Farinatta

DELI IN ITALY

La Farinatta is a naturalistic Italian deli shop that inherits the tradition of Buonasera, an Italian naturalistic fine dining restaurant loved for over 18 years in Dosan Park. "La Farinatta" is compound word from 'La Farina', and it offers a variety of deli menus centered around flour, the most familiar ingredient in Italy. To bring the fine dining experience into everyday life, La Farinatta provides delicately prepared menus for takeout at reasonable prices, not just for special occasions but for every day.

ITALIAN FINE DINING IN EVERYDAY LIFE: LA FARINATTA

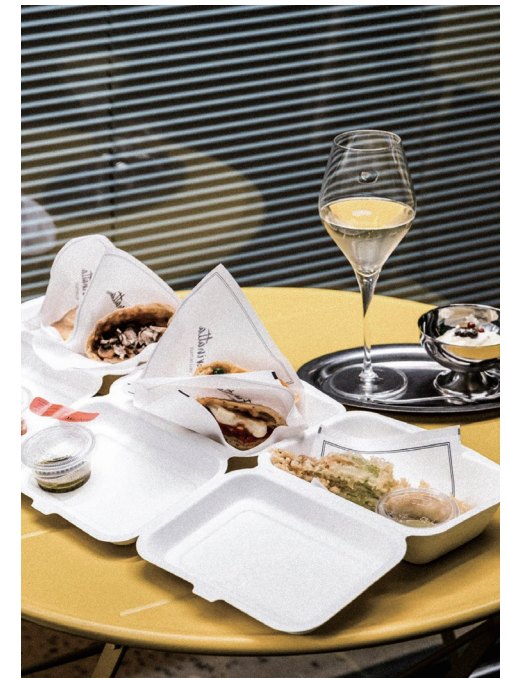
With the motto "Fine Dining Every Day," La Farinatta aims to allow customers to experience high-quality Italian cuisine at home. By maintaining the unique value and experience of fine dining, La Farinatta creates precious moments in daily life through more accessible and affordable deli menus.

Customers can now enjoy their own fine dining experience in their own space.

La Farinatta's deli menu offers Italian foods and wines, verified by its long-standing fine dining history, at comfortable prices. It provides takeout menus with delicate wine pairings, which can also be enjoyed on-site.

Helping to make every meal a special moment through naturalistic Italian cuisine, La Farinatta allows you to easily experience the true taste and essence of Italy at home.

One of La Farinatta's signature dishes, panzerotti, is a popular street food in central and southern Italy. It features a crispy fried exterior and a chewy, flavorful filling. Similar in appearance to calzone pizza but fried instead of baked, panzerotti offers a richer and more unique taste. Enhanced with various sauces and fillings, panzerotti is a delicacy worth trying.



buona Sera

IL RISTORANTE ITALIANO

Not only does it provide excellent food and service, but it also serves as a community cultural space where customers can share a common love and bond over Italian tastes and lifestyle. As a "fashion restaurant," Buonasera combined elements of modern and classic Italian culture, fashion, art, and music harmoniously, aiming to bring joy and entertainment to its customers. It has now transformed into 'La Farinatta.'

BUONASERA: ITALIAN MEMORIES OF DOSAN PARK, STORIES FROM THE PAST

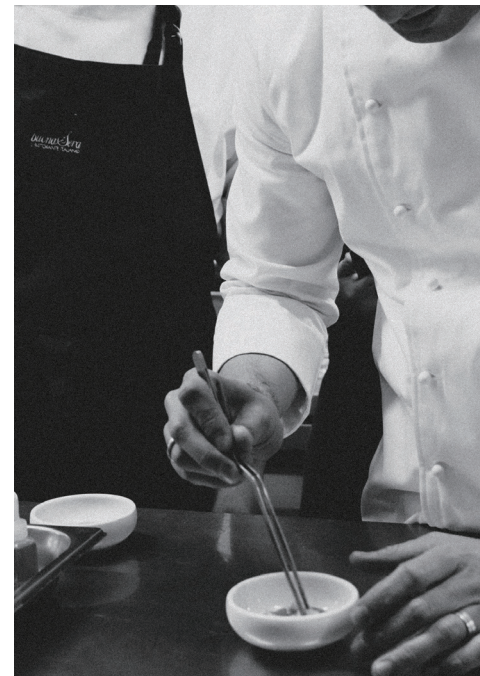
Buonasera established itself as a culinary hub in the Dosan Park area, going beyond being a mere restaurant. It was loved by many through its successful operations, remembered as a place that set the standard for Italian fine dining.

Now, moving forward with a new brand, it continues to explore the world of gastronomy. Buonasera's 18-year history symbolizes a tradition of high standards in Italian cuisine and service, offering a special gastronomic experience to many.

With top chefs, excellent service, and carefully selected ingredients, Buonasera showcased the essence of Italian cuisine at the pinnacle of fine dining in front of Dosan Park, making everyday special with its food and service. In 2020, Buonasera bid farewell and was reborn as La Farinatta.

Carrying forward the deep wine knowledge and experience built at Buonasera, La Farinatta will continue to offer the best wine and dining experiences to its customers.

Now, at La Farinatta, the legacy continues, welcoming customers with new flavors and experiences.



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