Casa di Vini

Casa Di Vini ltd

Your exclusive wines and foods supplier

Our brands

5 Stagioni

bindi
fantasia nel dessert

LUNDRA

DACASTELLO

Dal 1925 salumi
Veroni
Correggio Emilia

PAMPA
BEVERAGES

Bindi Products

- Story of Bindi begins with Attilio Bindi, a Tuscan restaurateur and founder of the company. Attilio arrives in Milan with his family in 1946 and decides to open a small pastry shop in historic via Larga, with sons Romano and Rino. Armed with just his bike, Attilio launches a speedy home delivery service that covers most of the city and, in so doing, creates a brand-new way to enjoy and consume sweet treats.

- Casa di Vini had fantastic opportunity to collaborate with one of the Bindi chefs and create a pairing of our Prosecco and Muscato d'Asti with Bindi Pistachio end ricotta and Millefoglie cakes during Vinitaly in 2023. We loved the philosophy of Bindy and asked to join Bindi family by becoming a partner and distributor of Bindi products in the UK.







Bakery









Sweet
Cornetti & Co
Vegan
For the pastry chef
Krapfen & Co
Regional specialities

Savoury
Pizza & Co
Focaccias
Bread
Aperetivo



CORNETTO REB. PLAIN GLAZED

ART. 3012518

85 g/pc | 50 pcs/box | 22-24 min. | 175 °C



CORNETTO REB. PLAIN

ART. 3012522

85 g/pc | 50 pcs/box | 22-24 min. | 175 °C



CORNETTO REB. APRICOT

ART. 3012571

With apricot chunks

105 g/pc | 50 pcs/box | 22-24 min. | 175 °C



CORNETTO REB. CREMA

ART. 3012572

With custard and cream

105 g/pc | 50 pcs/box | 22-24 min. | 175 °C



CORNETTO REB. CHOCOLATE

ART. 3012645

With dark chocolate

105 g/pc | 50 pcs/box | 22-24 min. | 175 °C



RE CORNARETTO EXTRA CIOCREAM

ART. 3012264

95 g/pc | 55 pcs/box | 22-24 min. | 175 °C



BUTTER CROISSANT PLAIN

ART. 3012981

21% butter

80 g/pc | 40 pcs/box | 15-18 min. | 170 °C



CORNETTO REB. PISTACHIO

ART. 3013130

85 g/pc | 50 pcs/box | 20/22 min. | 175 °C



CORNETTO PISTACHIO

ART. 3012377

95 g/pc | 40 pcs/box | 22-24 min. | 175 °C



Almond filling

CORNARETTO ALMOND

ART. 3012276

75 g/pc | 50 pcs/box | 23-24 min. | 175 °C



Hazelnut and almond cream

CIOKORIGO

ART. 3012448

95 g/pc | 55 pcs/box | 22/24 min. | 175 °C



Almond & hazelnut cream

SHELL CIOCREAM

ART. 3012098

90 g/pc | 60 pcs/box | 24-25 min. | 180 °C



PECAN NUTS PLAIT

ART. 3012921

100 g/pc | 48 pcs/box | 20/22 min. | 190-200 °C



Puff pastry apple slices

SFOGLIA ALLE MELE

ART. 3013157

100 g/pc | 45 pcs/box | 20 min. | 200-220 °C



VEGAN CORNETTO WHOLEMEAL PLAIN

ART. 3013215 PQV

65 g/pc | 45 pcs/box | 20-22 min. | 170 °C



VEGAN CORNETTO PLAIN

ART. 3012989

65 g/pc | 45 pcs/box | 22/24 min. | 175 °C



VEGAN CORNETTO APRICOT

ART. 3012986

80 g/pc | 45 pcs/box | 20-22 min. | 170 °C



VEGAN CORNETTO CIOCREAM

ART. 3012643

85 g/pc | 40 pcs/box | 22-24 min. | 170 °C



With grape sugar

VEGAN CORNETTO MULTIGRAIN ELDERBERRY & RASPBERRY

ART. 3012988

80 g/pc | 45 pcs/box | 22-24 min. | 175 °C



VEGAN CORNETTO CHARCOAL

ART. 3012987

65 g/pc | 45 pcs/box | 22-24 min. | 175 °C



VEGAN SAVOURY CORNETTO MULTIGRAIN

ART. 3112100

95 g/pc | 40 pcs/box | 22-24 min. | 175 °C



VEGAN CORNETTO MULTIGRAIN FIGS & ALMONDS

ART. 3012705

80 g/pc | 40 pcs/box | 22-24 min. | 175 °C



SAC A POCHE CHOCOLATE / CUSTARD / APRICOT

ART. 3062047 / 3062049 / 3062048

1000 g/pc | 6 pcs/box | ✓



SAC A POCHE RICOTTA

ART. 3062064

750 g/pc | 6 pcs/box | ✓





CANNOLO SHELLS

ART. 3032562 / MINI 3032563 / EXTRA MONO 3032564

24 g/pc	100 pcs/box	2,4 kg
13 g/pc	ca.200 pcs/box	2,60 kg
8-9 g/pc	ca.300 pcs/box	2,55 kg

Krapfen & Co.



KRAPFEN PLAIN
ART. 3032077

50 g/pc | 48 pcs/tray | √



KRAPFEN RED VELVET
ART. 3302123

65 g/pc | 24 pcs/tray | √



KRAPFEN APRICOT
ART. 3032068

60 g/pc | 48 pcs/tray | √



KRAPFEN CREMA
ART. 3032070

60 g/pc | 48 pcs/tray | √



KRAPFEN CIOCREAM
ART. 3032069

60 g/pc | 48 pcs/tray | √



KRAPFEN PISTACHIO
ART. 3032575

60 g/pc | 24 pcs/tray | √



SFOGLIATELLA NAPOLETANA

ART. 3012972 / MINI 3012973

110 g/pc
35 g/pc
50 pcs/box
ca. 171 pcs/box
40 min.
24/30 min.
180-190 °C
180-190 °C



LOBSTER TAIL-SHAPED PASTRY

ART. 3012979 / MINI 3012975

120 g/pc
25-28 g/pc
50 pcs/box
ca. 357 pcs/box
30 min.
25 min.
180-190 °C
180-190 °C



MINI PASTIERA NAPOLETANA

ART. 3032095

100 g/pc
24 pcs/box
2 hours



ZEPPOLE

ART. 3052218

120 g/pc
12 pcs/box
2 hours



SICILIAN BRIOCHE

ART. 3032520

90 g/pc
35 pcs/box
2-3 hours

Regional Specialities



MINI CASSATA SICILIANA
ART. 3032027

110 g/pc | 12 pcs/box | 2-3 hours



BABÀ WITH RUM
ART. 3252037

140 g/pc | 12 pcs/box | 3 hours



CANNOLO SICILIANO
ART. 3032116

120 g/pc | 10 pcs/box | 3 hours



FROLLA GRANDE
ART. 3012156

130 g/pc | 75 pcs/box | 30 min. | 20-25 min. | 180 °C



FOCACCIA RUSTICA

ART. 3102477

360 g/pc · 6 pcs/box · 30 min. at room temperature · 8 min. · 220 °C · 22 cm



FOCACCIA ITALIANA

ART. 3102480

360 g/pc · 6 pcs/box · 30 min. at room temperature · 8 min. · 220 °C · 22 cm



FOCACCIA CAPRESE

ART. 3102482

360 g/pc · 6 pcs/box · 30 min. at room temperature · 8 min. · 220 °C · 22 cm



FOCACCIA VEGETARIAN

ART. 3102478

360 g/pc · 6 pcs/box · 30 min. at room temperature · 8 min. · 220 °C · 22 cm



FOCACCIA WITH SPECK AND BRIE

ART. 3102481

360 g/pc · 6 pcs/box · 30 min. at room temperature · 8 min. · 220 °C · 22 cm



FOCACCIA FUMÉ

ART. 3102479

360 g/pc · 6 pcs/box · 30 min. at room temperature · 8 min. · 220 °C · 22 cm



SOFT BREAD

ART. 3402334

100 g/pc | 36 pcs/box | ∅ 15 cm



VEGAN

VEGAN WHOLEWHEAT SOFT BREAD

ART. 3422318

100 g/pc | 36 pcs/box | ∅ 15 cm



PANE TRECCIA

ART. 3402335

90 g/pc | 36 pcs/box | 16x9 cm