Our Products
LORENZO N° 1 • Organic - P.D.O. Valli Trapanesi

Type of oil: Extra Virgin Olive Oil
Variety of olives: monocultivar Cerasuola
Area of origin: western Sicily (P.D.O. Valli Trapanesi)
Altitude: medium hillside
Period of harvest: last week of October/ first week of November
Method of harvest: harvested by hand
Extraction system: continuous cold extraction (within 12 hours from the harvest) and separation by centrifuge; the oil is allowed to settle and then decanted naturally
Filtering method: Natural fibre filters
Certifying body: ICEA - C.C.I.A.A. TRAPANI
Appearance: a slightly dense oil, brilliant green in colour with golden yellow reflections
Aroma: spicy with a persistent herbaceous flavour
Taste: intense fruity flavour. Well-rounded taste with green tomato and almond finish
Use: to perfect great dishes, to enhance the flavour of all dishes of the Sicilian cuisine
Shelf life: 18 months

Lorenzo N° 1 is a high quality extra virgin olive oil obtained from the selection of the best olives from organic farming, grown in a P.D.O. (Protected Denomination of Origin) area. The olives used are the ideal ones to produce a P.D.O. Valli Trapanesi extra virgin olive oil, one of the most prestigious Sicilian P.D.O.s.
The result is a product with a very strong personality, with the typical fragrance that recalls the fresh fruit and with a pleasant almond aftertaste.

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From the best fruits of Central Sicily, like many precious emeralds hanging from the tree branches, we get this unique olive oil, a product of the faithfulness for organic farming and love for tradition. The result of so much scrupulous attention is Lorenzo N° 3, a precious extra virgin olive oil of a mild fruity flavour and a well rounded taste with light peppery finish. Excellent.
LORENZO N° 5 • from pitted olives

Type of oil: Extra Virgin Olive Oil
Variety of olives: monocultivar Nocellara del Belice
Area of origin: Central Sicily
Altitude: high hillside
Period of harvest: second week of October
Method of harvest: harvested by hand
Extraction system: initial stone-removal process (within 12 hours from harvesting) followed by continuous extraction of the olive pulp; then oil is allowed to settle and then decanted naturally
Filtering method: natural fibre filters
Appearance: a highly dense oil, bright gold in colour
Aroma: delicately spicy and floral
Taste: soft flavour of olives with noted creaminess
Use: to perfect great dishes and in place of cream to amplify flavours
Shelf life: 18 months

Lorenzo N° 5 is a simply unique oil obtained after much intense research: the careful selection of a single olive variety (100% Nocellara del Belice), the extraction process that gently removes the stone from the olive without harming the pulp, then under careful observation, the pulp is pressed at very low temperatures using an Alfa-Laval mill. The stone removal process eliminates the bitter component of the olive, thereby creating an intensely golden oil of noted creaminess with a delicately spiced aroma.

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LORENZO GIFT BOX

Type of oil: Extra Virgin Olive Oil

Variety of olives: Lorenzo N° 1: organic - P.D.O. “Valli Trapanesi”. 100% Cerasuola
Lorenzo N° 3: organic - P.D.O. “Val di Mazara”. 100% Biancolilla
Lorenzo N° 5: from pitted olives. 100% Nocellara del Belice

Area of origin: Sicily
Altitude: medium-high hillside
Period of harvest: second or last week of October/first week of November
Method of harvest: harvested by hand
Extraction system: continuous cold extraction (within 12 hours from the harvest) and separation by centrifuge; the oil is allowed to settle and then decanted naturally
Filtering method: natural fibre filters
Certification body: U.E. (ICEA) C.C.I.A.A. di Trapani AGROQUALITÀ
Shelf life: 18 months

Use: To perfect great dishes, to enhance the flavour of all dishes of the Sicilian cuisine.

Use: To use on all seafood dishes and on salads.

Use: To perfect great dishes. To use in place of cream to amplify flavours.

PACKAGING

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On a warm Summer evening, drinking a glass of a good white wine, Manfredi Barbera finds out that his old friend, with whom he was having a drink, cultivates a small organic olive grove planted by one of his ancestors with a rare variety of olives called Gioconda (Mona Lisa). The Gioconda variety, with Spanish birth, was brought in the Gardens of Canalotto by the Borbons (kings of Sicily) at the end of 1700’s. This olive immediately adapted to the mild climate of the hills nearby Trapani but it did not cover a large area. Perhaps because the Gioconda (Mona Lisa) is essentially a table olive and with the obsolete techniques used in Sicily for crushing the olives, the oil obtained from it did not produce a quality that could compete with the Nocellara del Belice. Manfredi Barbera, who loves challenges and is also a great expert of oil, in 2012 decided to try to produce extra virgin olive oil from Gioconda olives with the modern technique of pitting olives that he already uses for the production of the several times award-winning Lorenzo n° 5. Thus was born the extra virgin olive oil Giardini di Canalotto, a limited edition blend (more or less 3000 bottles) of Nocellara del Belice and Gioconda. To try with all fish courses, salads and raw vegetables.
Aurum Mundi: a product of true gourmets.
Aurum Mundi is the outcome of careful research involving the coupling of both Sicilian and transplanted Apulian cultivars, which come from olive groves directly controlled by our company. The end result is a fragrant extra virgin olive oil ready to surprise the most refined palates with its marked fruitiness and at the same time a sweet and round consistency.
LE SOSTE DI ULISSE

Type of oil: Extra Virgin olive Oil  
Variety of olives: 50% Biancolilla, 50% Nocellara  
Area of origin: central Sicily  
Altitude: high mountainside  
Period of harvest: 4th week of October  
Method of harvest: harvested by hand  
Extraction system: milled by stone rolls; continuous alfa-laval cold extraction  
Filtering method: filtered

Appearance: a slightly dense oil, golden green in colour  
Aroma: intense with grassy aromas, decisive and fresh  
Taste: intensely fruited taste with hints of fruit and spices and a light almond aftertaste  
Use: in the preparation of sauces, on raw fish and in vegetable soups  
Shelf life: 18 months

This extra virgin olive oil is the result of a cooperation with the best Chefs of the restaurants participating to the “Soste di Ulisse” association. It is obtained from the selection of the best olive varieties, typical of the “Valli Siciliane”. Biancolilla and Nocellara are in fact varieties with distinctive features for their density, colour, fragrance and flavour and they have their most intense extolling in this oil.

The result is a fruity oil full with hints of fruit, spices and a light sweet almond aftertaste.
Generally a single-variety, “Selezione Storica”, our production top selection, may change from one year to the next. Our goal is always select only the best oil produced each year at our experimental mill. Since 2011 we have chosen a selection of 100% Nocellara olives milled at our experimental mill and bottled in our exclusive Storica bottle, the replica of the first glass bottle used for the first time in history by Manfredi Barbera Sr. in the early 1900’s. The result is a soft pressing that gives the product a great morbidity although using very green Nocellara olives, therefore with a high content of antioxidants. Always faithful to our motto: Tradition and Technology.

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SELEZIONE SPECIALE

Type of oil: Extra Virgin Olive Oil
Variety of olives: 100% Biancolilla
Area of origin: Southern Central Sicily
Altitude: high mountainside
Period of harvest: November
Method of harvest: harvested by hand
Extraction system: milled within 12 hours from harvest; continuous extraction and separation by centrifuge; the oil is allowed to settle and then decanted naturally
Filtering method: natural fibre filters
Appearance: a fairly dense oil, golden in colour with tones of jade
Aroma: delicate yet balanced with persistent herbaceous hints
Taste: well-rounded taste with almond finish
Use: on all seafood dishes, bruschetta, vegetable soup; recommended on cous cous and on preparation of desserts
Shelf life: 18 months

Monocultivar or blended, “Selezione Speciale” changes from one year to the next. Our goal is always select only the best production out of the oils produced each year by the mills members of our consortium.
The result is an oil with an extremely complex taste yet at the same time pleasingly rounded. Its delicate flavour consents its use in the preparation and refinement of top dishes.

PACKAGING

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GIARDINI DEL PARADISO • Organic

Type of oil: Extra Virgin Olive Oil
Variety of olives: 50% Biancolilla, 30% Nocellara, 20% Cerasuola
Area of origin: Central Sicily
Altitude: high hillside
Period of harvest: November
Method of harvest: harvested by hand
Extraction System: milled by stone hammers within 24 hours from the harvest; extraction by continuous system
Filtering method: natural fibre filters
Certification body: European Union (ICEA)
Appearance: a slightly dense oil, green in colour with golden yellow highlights
Aroma: delicately spicy
Taste: a light fruitiness with a sweet almond finish
Use: salads, raw vegetables, vegetable soups and vegetarian dishes
Shelf life: 18 months

“Giardini del Paradiso Organic” derives from absolutely chemical-free terrains, which hold marvellous olive groves of the “Ogliarola” variety, giving the consumers an Extra Virgin Olive Oil of absolute purity. The olives are crushed with ancient grinders of granite and extracted by simple centrifugation. Staying true to tradition, this is the product of the love towards organic agriculture, guaranteeing authenticity and excellence.

PACKAGING

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*No necktag for this size.
Grown in best olive groves of the Trapanese Valleys, the highly prized Extra Virgin Olive Oil is brought to life through the gentle crushing of “Biancolilla” and “Nocellara of the Belice” olives. The combination of these meticulously selected cultivars resulted in an extra virgin olive oil that is smooth and golden yellow in colour, exquisitely aromatic. Its medium fruited flavour leaves with an aftertaste of tomato and green apple.
CASTELLO DI RESUTTANA • P.D.O. “Val di Mazara”

Type of oil: Extra Virgin Olive Oil
Variety of olives: 80% Biancolilla, 10% Cerasuola, 10% Nocellara
Area of origin: Central Sicily
Altitude: high hillside
Period of harvest: November
Method of harvest: harvested by hand
Extraction system: milled within 24 hours from the harvest, continuous extraction; the oil is allowed to settle and then decanted naturally
Filtering method: natural fibre filters
Certification body: European Union (AGROQUALITÀ)
Appearance: amber-green coloured olive oil with goldyellow highlights
Aroma: a delicate perfume with herbaceous aromatic notes and green tomato hints
Taste: medium fruitiness with hints of green tomato and sweet almond
Use: raw and marinated fish, fresh cheeses, vegetable soups
Shelf life: 18 months

This unique product is brought to your table by more than 5000 olive growers, 12 oil mills and a focus on quality. From the mountains surrounding Palermo up to the hills in the province of Agrigento, our consortium members guarantee the best of the best.

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*No necktag for this size.
**Tamper-proof nozzle size.
MADRE MONTAGNA - P.D.O. “Monte Etna”

Type of oil: Extra Virgin Olive Oil P.D.O. “Monte Etna”
Variety of olives: 100% Nocellara Etnea
Area of origin: Eastern Sicily
Altitude: high hillside
Period of harvest: November
Method of harvest: harvested by hand
Extraction System: milled within 24 hours from the harvest, continuous extraction; the oil is allowed to settle and then decanted naturally
Filtering method: natural fibre filters
Certification body: European Union (AGROQUALITÀ)
Appearance: jade green in colour with golden yellow reflections
Aroma: delicate with mild herbaceous flavour
Taste: medium fruity flavour with green tomato and almond finish
Use: marinated and raw fish, fresh cheese and vegetable soups
Shelf life: 18 mesi

The traditional terraces and stone walls in lava stone mark in an unmistakable way the wonderful landscape of the P.D.O. Monte Etna. The windy climate and volcanic soil are peculiarities that can give the Etna oil unique characteristics. Obtained from olives of the “Nocellara Etnea” variety, this strong personality oil, has a golden-yellow colour with green highlights and a fruity taste with a slight feeling of bitterness and pungency. Appropriate when cooking grilled fish, vegetables and vegetable soups, it is equally suitable raw on bruschetta and fresh vegetables.

### PACKAGING

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*No necktag for this size.
**Our Tempio dell’Ulivo extra virgin olive oil contains all the personality of the “Nocellara del Belice” olive variety, the queen of all Sicilian cultivars. The production of this precious olive oil is carried out in the Belice Valley, in the western part of Sicily in an area among the provinces of Palermo, Trapani and Agrigento. It is characterized by a green colour with golden reflections and a scent of freshly squeezed olive with hints of fresh grass. A fruity, pleasantly spicy olive oil with a hint of almond, artichoke and green tomatoes.**

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*No necktag for this size.
**Tamper-proof nozzle size.
The countryside of the Monti Iblei (Iblean mountains) presents a varied scenery of nature and colours where the cultivation of the olive is one of the most widely used agricultural landscapes. Here are grown the most valuable varieties of olives in Sicily. From the famous Tonda Iblea, we obtain a high-quality extra virgin olive oil green in color and with a pleasant fresh fragrance, with notes of green tomato and freshly cut wet grass. It is a medium fruity olive oil with persistent herbal notes and a spicy aftertaste that leaves a perfect balance in the mouth.

Ideal with boiled vegetables and grilled meats, red meat and roast.

<table>
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*No necktag for this size.
### Giardini del Paradiso (Organic)
“Giardini del Paradiso Organic” derives from absolutely chemical-free terrains, which hold marvellous olive groves of the “Ogliarola” variety, giving the consumers an Extra Virgin Olive Oil of absolute purity. The olives are crushed with ancient grinders of granite and extracted by simple centrifugation. Staying true to tradition, this is the product of the love towards organic agriculture, guaranteeing authenticity and excellence.

### Baglio delle Saline (P.D.O. Valli Trapanesi)
Grown in best olive groves of the Trapanese Valleys, the highly prized Extra Virgin Olive Oil is brought to life through the gentle crushing of “Biancolilla” and “Nocellara of the Belice” olives. The combination of these meticulously selected cultivars resulted in an extra virgin olive oil that is smooth and golden yellow in colour, exquisitely aromatic. Its medium fruited flavour leaves with an aftertaste of tomato and green apple.

### Castello di Resuttana (P.D.O. Val di Mazara)
This unique product is brought to your table by more than 5000 olive growers, 12 oil mills and a focus on quality. From the mountains surrounding Palermo up to the hills in the province of Agrigento, our consortium members guarantee the best of the best.

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**ESPOSITORE CERTIFICATI**

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<th>Extra Virgin Olive Oil</th>
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<td>Cultivar:</td>
<td>Giardini del Paradiso: Organic. 50% Biancolilla, 30% Nocellara, 20% Cerasuola</td>
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<td>Baglio delle Saline: P.D.O. “Valli Trapanesi”. 80% Cerasuola, 10% Biancolilla, 10% Nocellara del Belice</td>
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<td>Madre Montagna: P.D.O. “Monte Etna”. 100% Nocellara Etnea</td>
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<td>Tempio dell’Ulivo: P.D.O. “Valle del Belice”. 100% Nocellara del Belice</td>
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<td>Masserie dell’Altopiano: D.O.P. “Monti Iblei”, 100% Tonda Iblea</td>
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<td>Filtering method:</td>
<td>natural fibre filters</td>
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<td>Shelf life:</td>
<td>18 months</td>
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**Madre Montagna** (P.D.O. Monte Etna)
The traditional terraces and stone walls in lava stone mark in an unmistakable way the wonderful landscape of the P.D.O. Monte Etna. The windy climate and volcanic soil are peculiarities that can give the Etna oil unique characteristics. Obtained from olives of the “Nocellara Etnea” variety, this strong personality oil, has a golden-yellow color with green highlights and a fruity taste with a slight feeling of bitterness and pungency. Appropriate when cooking grilled fish, vegetables and vegetable soups, it is equally suitable raw on bruschetta and fresh vegetables.

**Tempio dell’Ulivo** (P.D.O. Valle del Belice)
Our Tempio dell’Ulivo extra virgin olive oil contains all the personality of the "Nocellara del Belice" olive variety, the queen of all Sicilian cultivars. The production of this precious olive oil is carried out in the Belice Valley, in the western part of Sicily in an area among the provinces of Palermo, Trapani and Agrigento. It is characterized by a green colour with golden reflections and a scent of freshly squeezed olive with hints of fresh grass. A fruity, pleasantly spicy olive oil with a hint of almond, artichoke and green tomatoes.

**Masserie dell’Altopiano** (P.D.O. Monti Iblei)
The countryside of the Monti Iblei (Iblean mountains) presents a varied scenery of nature and colours where the cultivation of the olive is one of the most widely used agricultural landscapes. Here are grown the most valuable varieties of olives in Sicily. From the famous Tonda Iblea, we obtain a high-quality extra virgin olive oil green in color and with a pleasant fresh fragrance, with notes of green tomato and freshly cut wet grass. It is a medium fruity olive oil with persistent herbal notes and a spicy aftertaste that leaves a perfect balance in the mouth. Ideal with boiled vegetables and grilled meats, red meat and roast.

**Packaging**

<table>
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<th>Code</th>
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<tbody>
<tr>
<td>CB074</td>
<td>750 ml bottle</td>
<td>8002591811166/18002591811163</td>
<td>12 bottles (weight = kg 14,86)</td>
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<tr>
<td>CB072</td>
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<td>12 bottles (weight = kg 6,30)</td>
<td>24 cs/120 cs</td>
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<tr>
<td>CB054</td>
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<td>12 bottles (weight = kg 14,86)</td>
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<td>18 cs/72 cs</td>
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<tr>
<td>CB052</td>
<td>250 ml bottle(*)</td>
<td>8002591904974/28002591904974</td>
<td>12 bottles (weight = kg 6,30)</td>
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<tr>
<td>CB064</td>
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<td>12 bottles (weight = kg 14,86)</td>
<td>13 cs/52 cs</td>
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<tr>
<td>CB062</td>
<td>250 ml bottle(*)</td>
<td>8002591904981/28002591904986</td>
<td>12 bottles (weight = kg 6,30)</td>
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<tr>
<td>CB063</td>
<td>500 ml bottle(*)</td>
<td>8002591905056/28002591905058</td>
<td>6 bottles (weight = kg 5,40)</td>
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<tr>
<td>CB34</td>
<td>750 ml bottle</td>
<td>8002591904752/18002591904759</td>
<td>12 bottles (weight = kg 14,86)</td>
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<td>CB32</td>
<td>250 ml bottle(*)</td>
<td>8002591905001/28002591905005</td>
<td>12 bottles (weight = kg 6,30)</td>
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<tr>
<td>CB35</td>
<td>750 ml bottle</td>
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<td>12 bottles (weight = kg 14,86)</td>
<td>13 cs/52 cs</td>
<td>18 cs/72 cs</td>
<td>135 cm</td>
</tr>
<tr>
<td>CB32</td>
<td>250 ml bottle(*)</td>
<td>8002591905025/28002591905025</td>
<td>12 bottles (weight = kg 6,30)</td>
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<td>135 cm</td>
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<tr>
<td>CB33</td>
<td>500 ml bottle(*)</td>
<td>8002591905063/28002591905067</td>
<td>6 pezzi (weight = kg 5,40)</td>
<td>29 cs/116 cs</td>
<td>45 cs/180 cs</td>
<td>135 cm</td>
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<tr>
<td>CB34</td>
<td>750 ml bottle</td>
<td>8002591904769/18002591904766</td>
<td>12 bottles (weight = kg 14,86)</td>
<td>13 cs/52 cs</td>
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<tr>
<td>CB32</td>
<td>250 ml bottle(*)</td>
<td>8002591905018/28002591905017</td>
<td>12 bottles (weight = kg 6,30)</td>
<td>24 cs/120 cs</td>
<td>31 cs/155 cs</td>
<td>135 cm</td>
</tr>
</tbody>
</table>

*No necktag for this size.
**Tamper-proof nozzle size.
NOVELLO

Type of oil: Extra Virgin Olive Oil
Variety of olives: 40% Cerasuola, 40% Biancolilla, 20% Nocellara
Area of origin: West central Sicily
Altitude: mid hillside-plains
Period of harvest: September-October
Method of harvest: harvested by hand
Extraction system: milled within 12 hours from the harvest; continuous extraction and separation by centrifuge; the oil is allowed to settle and then decanted naturally
Filtering method: unfiltered
Appearance: a dense oil, jade-green in colour
Aroma: a penetrating aroma of the olive fruit and finely aromatic
Taste: a rounded taste, an intense finish reminiscent of the actual olive
Use: for all kinds of rustic dishes, bruschetta, bean soups, and Sicilian dishes
Shelf life: 18 months

The flavour of “Novello” will remind you of healthy green olives. Its fruity aroma, with a slightly spicy aftertaste, will be noticeable until the end of June. Afterwards, the product will tend to soften, becoming sweeter and more harmonic.
A blend of a variety of Sicilian and Apulian cultivars for a golden yellow oil with a light and persistent aroma of fresh fruit. It is ideal for vegetable soups and all meat dishes. Moreover, its peculiar flip-top bottle recalls the oldest Sicilian tradition.
IL BIOLOGICO

Type of oil: Extra Virgin Olive Oil
Variety of olives: Ogliarola, Cerasuola, Biancolilla, Coratina
Area of origin: Sicily and Apulia
Altitude: high hillside-mountainside
Period of harvest: November-December
Method of harvest: harvested by hand
Extraction system: milled within 12 hours from harvest; continuous extraction and separation by centrifuge; the oil is allowed to settle and then decanted naturally
Filtering method: unfiltered
Certification body: European Union (ICEA)
Appearance: a slightly dense oil, green in colour with golden yellow highlights
Aroma: delicately spicy
Taste: a light fruitiness with a sweet almond finish
Use: salads, raw vegetables, vegetable soups and vegetarian dishes
Shelf life: 18 months

"Il Biologico" derives from terrains where no pesticides or fertilizers are used. This oil is milled within 12 hours from harvest and it is extracted by simple centrifugation, so it is the product of the love to tradition and to organic agriculture in order to ensure authenticity and excellence.

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<td>8002591202575/18002591202572</td>
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<tr>
<td>CB213</td>
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<td>CB215</td>
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<td>8002591904424</td>
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</table>
Non Filtrato

- **Type of oil:** Extra Virgin Olive Oil
- **Variety of olives:** Ogliarola, Cerasuola, Biancolilla, Coratina
- **Area of origin:** Sicily and Apulia
- **Altitude:** hillside
- **Period of harvest:** November-December
- **Method of harvest:** harvested by hand
- **Extraction System:** milled within 24 hours from harvest; continuous extraction and separation by centrifuge; the oil is allowed to settle and then decanted naturally
- **Filtering method:** unfiltered
- **Appearance:** a fairly dense oil, golden yellow in colour
- **Aroma:** a light aroma yet persistent of fresh fruit
- **Taste:** medium fruity taste with an almond finish
- **Use:** in mixed salads and vegetable soups, it is an optimal “universal”
- **Shelf life:** 18 months

Only real olive oil experts know how to find the right blend of different cultivars to obtain a perfect oil with an unparalleled taste. With a straightforward taste and an intense aroma, this product may be considered as an authentic olive juice.

### PACKAGING

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<td>CB105</td>
<td>1 L bottle</td>
<td>8002591101045/18002591101042</td>
<td>12 bottles (weight = kg 16.80)</td>
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<tr>
<td>CB106</td>
<td>3 L tin</td>
<td>8002591904738/38002591904739</td>
<td>4 tins (weight ≤ kg 12,29)</td>
<td>14 cs/56 cs</td>
<td>18 cs/90 cs</td>
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FILTRATO

Type of oil: Extra Virgin Olive Oil
Variety of olives: various local
Area of origin: Southern Italy
Altitude: mid hills, plains
Period of harvest: November-January
Method of harvest: harvest by hand
Extraction system: milled within 24 hours from harvest; continuous extraction and separation by centrifuge; the oil is allowed to settle and then decanted naturally
Filtering method: natural fibre filters
Appearance: a fairly dense oil of crystal-clear golden yellow
Aroma: light yet persistent aroma of fresh fruit
Taste: medium fruitiness with an almond finish
Use: raw to finish all Italian dishes, in the preparation of sauces and in frying
Shelf life: 18 months

The secret of this excellent oil lies in the master blending of the finest olives produced in the southern regions of Italy. After the olives have been cold-pressed, the oil is filtered through natural fibre cloths in order to eliminate residue. The outcome is a crystal-clear oil, with a penetrating aroma and a light peppery flavour.
Olive oil is one of the key ingredients in traditional cooking, an essential element of the Mediterranean diet, with an undisputed nutritional value that shows us the way to the right balance between health and taste, for a proper diet in harmony with a healthy lifestyle. To obtain this oil we choose the best fruits, the most fresh and the result is an oil with a low acidity, high nutritional values and fragrant taste... a Premium Selection!

This is an unfiltered oil with penetrating aroma and a soft and slightly fruity flavor on the finish, ideal for all the typical dishes of Sicilian and Mediterranean cuisine.
Alive in the ancient Sicilian dialect means olives. To obtain this oil we choose the best fruits, the most fresh and the result is an oil with a low acidity, high nutritional values and fragrant taste... an “alive” extra virgin olive oil!
A perfectly balanced blend that embraces the sweetness of the Spanish Arbequino, the freshness and roundness of the Greek Koroneiki and the persistent fruitiness typical of the Apulian Coratina. The result in an oil of great clearness and penetrating aroma, with a delicate and fragrant taste.
CLASSICO

Type of oil: Extra Virgin Olive Oil
Variety of olives: Various local varieties
Area of origin: Apulia, Peloponnesse, Spain
Altitude: medium hillside - planes
Period of harvest: November - January
Method of harvest: harvested by hand
Extraction system: milled within 24 hours from the harvest; continuous extraction and separation by centrifuge; the oil is allowed to settle and then decanted naturally
Filtering method: natural fibre filters
Appearance: bright green in colour with golden yellow reflections
Aroma: light yet persistent aroma of fresh fruit
Taste: fruity yet sweet with a light almond aftertaste
Use: sauces and in general all food preparations
Shelf life: 18 months

Olive oil is one of the key ingredients in traditional cooking, an essential element of the Mediterranean diet, with an undisputed nutritional value that shows us the way to the right balance between health and taste, for a proper diet in harmony with a healthy lifestyle. The Classico is an extra virgin olive oil obtained from olives that have been selected in the best period of the harvesting. This is an oil with a soft and slightly fruity flavor on the finish, ideal for all the typical dishes of Sicilian and Mediterranean cuisine.

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<td>500 ml</td>
<td>bottle</td>
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<td>12 bottles (weight = kg 9,70)</td>
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<tr>
<td>CB315</td>
<td>1 L</td>
<td>8002591904882/18002591904889</td>
<td>12 bottles (weight = kg 16,80)</td>
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<tr>
<td>5 L</td>
<td>Pet</td>
<td>8002591904905/48002591904903</td>
<td>2 pieces (weight = kg 9,30)</td>
<td>20 cs/80 cs</td>
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<td>136 cm</td>
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</table>
The Mediterranean, cradle of ancient civilizations, carries in her womb a precious gift, the olive tree. This secular plant has always been an indispensable element of the local landscape and a key resource for the economy of the Mediterranean populations. This precious gift is one of the key ingredients in traditional cooking, an essential element of the Mediterranean diet, with an undisputed nutritional value thanks to the chemical composition and organoleptic characteristics, enhanced when used as a condiment. It shows us the way to the right balance between health and taste, for a proper diet in harmony with a healthy lifestyle. This is an oil with a soft and slightly fruity flavor on the finish, ideal for all the typical dishes of Sicilian and Mediterranean cuisine.

**TIPO FAMIGLIA**

- **Type of oil:** Extra Virgin Olive Oil
- **Variety of olives:** various local varieties
- **Area of origin:** blend of EU and non-EU extra virgin olive oils
- **Altitude:** hillside
- **Period of harvest:** November-January
- **Method of harvest:** mechanical
- **Extraction system:** continuous
- **Filtering method:** natural fibre filters
- **Appearance:** golden green in colour
- **Aroma:** of mature olives
- **Taste:** delicate with a light fruity finish
- **Use:** all dishes, either raw or cooked
- **Shelf life:** 18 months

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<tr>
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<td>5 L Pet</td>
<td>8002591904912/48002591904910</td>
<td>2 pieces (weight = kg 9.30)</td>
<td>20 cs/80 cs</td>
<td>24 cs/96 cs</td>
<td>136 cm</td>
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</table>
“Tipo Famiglia Biologico” (organic) derives from absolutely chemical-free terrains, which hold marvellous olive groves, giving the consumers an extra virgin olive oil of absolute purity. Staying true to tradition yet meeting the most modern quality standards of production, this is the product of the love towards organic agriculture, guaranteeing authenticity and excellence.

An oil with a high nutrition values, bright green colour, delicate flavour and slightly fruity. It is ideal for all the dishes of Mediterranean and Sicilian cuisine.
TIPO ALBERO

Type of oil: Olive Oil
Variety of olives: various local varieties
Area of origin: Southern Italy
Altitude: plains
Period of harvest: January-February
Method of harvest: mechanical
Extraction system: continuous extraction
Mixture: 40% extra virgin olive oil, 60% refined olive oil
Appearance: a fairly dense oil, golden yellow in colour
Aroma: delicate
Taste: prevalent taste of almonds
Use: in food preparations, either raw or in cooking, optimal for frying and to make mayonnaise
Shelf life: 18 months

A harmonious blend of the most refined olive oils and the most valuable extra virgin olive oils, “Delicato” is aromatic and a delight to the palate. Its extremely delicate flavour and aroma retain all the beneficial and salutary properties of the olive and represents the hallmark of excellence of its kind.

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<td>CB137PET</td>
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<td>2 pieces (weight = kg 9.30)</td>
<td>20 cs/80 cs</td>
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<td></td>
<td>136 cm</td>
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</table>
AROMATIZZATI

Type of oil: 100% Naturally Flavoured Extra Virgin Olive Oil
Variety of olives: various local variety
Area of origin: Southern Italy
Altitude: mid hillside
Period of harvest: December
Method of harvest: harvested by hand
Extraction system: continuous extraction; the oil is allowed to settle and then decanted naturally
Filtering method: natural fibre filters
Infusion method: the oil is flavoured with natural extracts
Assortment: Agrumi di Sicilia, Aglio e peperoncino, Erbe aromatiche mediterranee
Use: 
- **Agrumi di Sicilia**: to use fish carpaccio and fresh salads;
- **Aglio e Peperoncino**: to use raw on spaghetti with fresh parsley and Parmigiano (or Grana or goat cheese);
- **Erbe Aromatiche Mediterranee**: to use on mixed salads or to a defining touch to barbecued foods

Shelf life: 36 months

The new “Aromarizzati” Barbera are obtained following the classic recipe of our flavoured oils: extra virgin olive oil and natural extracts.
“**Agrumi di Sicilia**” is the ideal finished seasoning for fish carpaccio or salads.
“**Aglio e Peperoncino**” is the ideal seasoning for “spaghetti alla carrettiera”, a popular Sicilian pasta recipe.
“**Erbe Aromatiche Mediterranee**” completes and enhances the natural flavours of salads and grilled fish or meat.

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<td>Green 250 ml bottle(*)</td>
<td></td>
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<tr>
<td>CB192AP</td>
<td>Red 250 ml bottle(*)</td>
<td></td>
<td>12 bottles (weight = kg 6,30)</td>
<td>24 cs/120 cs</td>
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<tr>
<td>CB192AS</td>
<td>Yellow 250 ml bottle(*)</td>
<td></td>
<td>12 bottles (weight = kg 6,30)</td>
<td>24 cs/120 cs</td>
<td>31 cs/155 cs</td>
<td>135 cm</td>
</tr>
</tbody>
</table>

*Tamper-proof nozzle size.
“Olio Santissimo!!!” is obtained from extra virgin olive oil with red chilli pepper in infusion for a period of about three months. Just a touch of “Olio Santissimo!!!” brings out the peppery notes in any kind of dish for an unmatched combination of spicy and savoury flavours.