



# PRODUCTS CATALOGUE 2023



Alicos was born from the land, traditions and tastes of Sicily. With a fervent desire to help the whole world experience the beauty and goodness of the island, our mission has been clear and decisive since day one: to help care for the health and well-being of every person around the world.

Bringing together Sicilian culinary tradition and inventive flavour combinations to naturally select and create the best products, enriched with age-old traditional recipes and authentic, high-quality ingredients.

### Our certifications:



## READY-MADE SAUCES AND CONDIMENTS



## READY-MADE CHERRY TOM. AND DATTERINI TOM. SAUCE

**Description:** A sauce produced by mixing cherry tomatoes and datterini tomatoes, a selection which gives this sauce truly unmatched subtlety and sweetness.

This particular sauce is ready to eat as it does not require any cooking. You can use it to dress pasta or cold dishes. This allows you to get creative in the kitchen and come up with your own fresh tomato-based recipes.

The end result will surprise you, because it tastes as if you'd just made it yourself. And when you pour it out, you'll be able to fully appreciate its intense aroma, typical of freshly cooked Sicilian sauces.

**Ingredients:** Cherry Tomatoes 55%, Mini Plum Tomatoes 42%, extra virgin olive oil, basil, salt.

**Size:** 330g bottle - 660g bottle - 3 kg bag in box

**Items per box:** 12 (330g) - 9 (660g) - 2 (bag in box)

**Shelf life:** 30 months



## READY-MADE CHERRY TOMATO AND PEPPER SAUCE

**Description:** When cherry tomatoes meet peppers, a new sweet and delicate taste is born. The beauty of a ready-made sauce that will surprise you with its intense aroma as well as its truly original flavour.

Its ingredients break the mould of a simple tomato sauce, giving you something unique that you can combine with pasta to create an authentic and tasty dish.

**Ingredients:** Cherry Tomatoes 78%, sweet peppers 18%, extra-virgin olive oil, basil, salt.

**Size:** 330g bottle

**Items per box:** 12

**Shelf life:** 30 months



## CHERRY TOMATO PUREE

**Description:** Cherry tomatoes and round tomatoes come together to create this exquisite purée, made exclusively with carefully selected raw ingredients of the highest quality.

An authentic sauce ideal for those who love to personalise their condiments, adding a passata with an intense taste full of natural goodness.

In addition to its unique flavour, what makes this sauce special is how well it lends itself to being personalised – towards the end of cooking – with spices and condiments to taste.

This allows you to make your passata even more unique and pair it with a wide range of dishes.

**Ingredients:** Cherry tomato 70%, tomato 30%, salt.

**Size:** 330g bottle - 660g bottle - 3kg bag in box

**Items per box:** 12 (330g) - 9 (660g) - 2 (bag in box)

**Shelf life:** 30 months



SENZA  
GLUTINE  
GLUTEN  
FREE



### READY-MADE ORTOLANA SAUCE

**Description:** This sauce is sure to bring to mind the wonderful aromas of a home vegetable garden.

Genuine through and through and excellent with pasta, this sauce is characterised by its delicious ingredients, ranging from aubergines to peppers, and from celery to onions and carrots. All sautéed so that the sauce can attain the sweet and subtle taste that is sure to amaze even the most careful and discerning of palates.

This sauce is ready to use quickly and easily. And as soon as you pour it into the dish, you'll immediately notice the distinctive aromas emanating from it, as well as the delicate complexity of its colour and flavour.

**Ingredients:** Cherry tomatoes, aubergines, sweet peppers, extra-virgin olive oil, onions, carrots, salt, celery, vinegar, basil.

**Size:** Bottle 350g - Jar 970g

**Items per box:** 12 (350g) - 6 (970g)

**Shelf life:** 30 months



SENZA  
GLUTINE  
GLUTEN  
FREE



### READY-MADE PICCANTELLO SAUCE

**Description:** Made by combining fresh and dried tomatoes, this ready-made piccantello sauce is characterised by the typical piquant notes of chilli pepper. This ingredient brings a lively edge to the taste of a sauce enriched with other hearty aromas such as capers, basil, oregano, rosemary and extra-virgin olive oil.

Ideal for those who love intense and spicy flavours, you can easily make a particularly tasty pasta dish with this sauce. Enjoy something unique and different with this excellent alternative to traditional sauces.

**Ingredients:** Cherry tomato 40%, tomato 35%, sundried tomato, Extra Virgin olive oil, capers, oregano, basil, rosemary, salt.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months



SENZA  
GLUTINE  
GLUTEN  
FREE



### READY-MADE CAPER AND OLIVE SAUCE

**Description:** Featuring capers and olives, this ready-made sauce is as Mediterranean as they come. Tomatoes combine with fresh capers, green olives and a handful of other simple ingredients that help make this a well-rounded sauce.

Its typically Sicilian flavour comes through in the first mouthful, bringing to the table all the goodness of a sauce with fresh, distinctive and inviting aromas.

Excellent with both hot pasta and cold dishes, the caper and olive sauce is a versatile ingredient for any culinary combination that requires tomatoes and more.

**Ingredients:** Cherry tomato 45%, Tomato 43%, Capers 5%, Olive 5%, Extra Virgin olive oil, Basil, Vinegar, Sugar, Salt.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months



SENZA  
GLUTINE  
GLUTEN  
FREE

**READY-MADE ARRABBIATA SAUCE**

**Description:** Arrabbiata, a ready-made sauce with piquant flavours. A sauce born out of the union of tomatoes and chilli peppers, adding a lively edge to the simple taste of fresh tomato that will delight lovers of spicy food.

Whether you want to combine it with hot pasta or cold dishes, the goodness of this particular sauce shines through. It can make every recipe unique, bring harmony to your dishes, and add an even tastier finishing touch to your meals.

**Ingredients:** Cherry tomato 50%, Tomato 46%, Extra Virgin olive oil, Basil, Red Hot Chilli Pepper, Salt.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months


 SENZA  
GLUTINE  
GLUTEN  
FREE

**READY-MADE SAUCE WITH TUNA**

**Description:** A ready-made sauce that brings together the best of sea and land with its notes of tuna and capers. This is the main standout feature of this product, which is Mediterranean through and through.

Prepared with care the old-fashioned way, this sauce is ideal for seasoning starters and main courses, adding a touch of distinctive flavour to your dishes.

With its intense taste, it brings a quirkiness that makes it perfect for those who love more unusual tomato sauces and enjoy experimenting with new adventures in the kitchen.

**Ingredients:** Cherry tomato 46%, Tomato 40%, tuna 7% (THUNNUS ALBACARES) extra Virgin olive oil, capers, sugar, wine vinegar, salt, basil.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months


 SENZA  
GLUTINE  
GLUTEN  
FREE

**READY-MADE MARINARA SAUCE**

**Description:** A sauce that bears a seafaring name but conceals a soul closely bound to the land. This is marinara sauce ... rich in aromatic ingredients ranging from black pepper to oregano, and from garlic to basil and chilli. A combination of unique aromas and flavours which bring to life this balanced and highly popular sauce.

As you savour it paired with meat or seafood starters and mains, you'll be transported by the traditional scents of a Sicilian vegetable garden, where aromatic herbs grow in abundance ready to season authentic and timeless dishes.

**Ingredients:** cherry tomato 45,6%, tomato 45,6%, extra virgin olive oil, sugar, salt, basil, garlic, oregano, pepper, chili pepper.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months




**READY SAUCE WITH MUSHROOM AND TRUFFLE OIL**

**Description:** Rich in the scented notes of white truffle oil and porcini mushrooms, this sauce is a tale with a scent of good earth. The one where the juiciest red pulp, the fleshy barks of truffles and the silky mushrooms are born.

This ready-made sauce is a concentrate of flavours where other simple ingredients also meet: garlic, extra virgin olive oil, onion, salt and basil. All Sicilian products, the result of competent cultivation.

Is so that you will experience a perfect sauce for a pasta that wants to conquer the most curious palates, in love with a cuisine that knows how to offer new combinations.

**Ingredients:** Cherry tomato 44.3%, tomato 44%, porcini mushroom (*boletus edulis*) 5%, white truffle oil (*tuber magnatum pico*) 1.8%, sugar, onion, extra virgin olive oil, salt, basil, garlic.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months


**READY SAUCE ALLA NORMA**

**Description:** A poem of fragrances that whets the appetite. This is what ready-to-use tomato sauce alla Norma looks like. A condiment that transports your senses to where it is prepared: to the hottest and most authentic Sicily, where vast expanses of tomatoes colour the scorching earth red.

And then there is the unmistakable flavour of aubergines mingling with the hints of extra virgin olive oil, the goodness of salted ricotta and fresh basil. A symphony of taste that will steal your heart, so good and easy to use in the kitchen as a pasta seasoning. Because it's a ready-to-use sauce, and in just a few minutes, you can prepare a tasty first course like few others.

**Ingredients:** Cherry tomato 43.8%, tomato 43.3%, aubergine 9%, extra virgin olive oil, salt, basil, salted ricotta cheese (cow milk, rennet, milk whey, salt), sugar.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months


**PRESERVES**

**SPICY CAPULIATO (SUN-DRIED TOMATO PÂTÉ)**

**Description:** This tasty and spicy condiment, capuliato, is made from a combination of dried tomatoes, capers and chilli. A simple story made of simple things: fresh and genuine ingredients, aromas of times gone by, and an intense colour as deep as only tomato interlaced with chilli can be.

Its spicy spirit brings a touch of original Mediterranean personality to any dish, whatever culinary feast you're creating: appetisers with slices of toast, fried eggs, or pasta and rice dishes.

**Ingredients:** Sundried tomatoes 56%, extra-virgin olive oil, capers 9%, salt, wine vinegar, chili peppers, oregano.

**Size:** Jar 90g - jar 190g - jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months



SENZA  
GLUTINE  
GLUTEN  
FREE**SUN-DRIED TOMATOES IN OIL**

**Description:** Sun-dried tomatoes in oil will take you on a journey of the senses connecting you to Sicily's hottest tradition. In the summer, the fruits are harvested and then dried to reach another level of flavour: the classic taste of sun-dried tomatoes in oil.

The long and slow preservation process – enhanced by our extra-virgin olive oil – makes them unique-tasting, soft, delicate, and perfect for appetisers or as a garnish for cold dishes.

Immerse yourself in one of the many sides of the island's culinary tradition, where the red of the tomatoes brings to mind the warm tones of the scorching countryside cultivated to grow them.

**Ingredients:** Sundried tomatoes 63%, extra virgin olive oil, salt, garlic, basil, oregano, wine vinegar.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**NONNA PEPPA'S ARTICHOKE**

**Description:** An age-old and original recipe, this precious preserve comes from our beloved grandmother Peppa's interpretation. Only she knew the secret to making artichokes taste so good.

The ingredients are very simple: artichokes with olive oil, wine vinegar, salt, garlic and mint. Authentic products that you pick from the garden, ready to work their magic at the dining table right away.

In addition to their truly unique flavour, what makes them special is their ability to enhance any appetiser or cold dish, recalling the hearty eating habits of years gone by.

**Ingredients:** Artichokes 65%, extra virgin olive oil, wine vinegar, salt, garlic, mint.

Acidifier: citric acid, anti-oxidant: l-ascorbic acid.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**ARTICHOKE PÂTÉ**

**Description:** Creaminess and freshness: these are the delicious hallmarks of an all-natural preserve like artichoke pâté. Despite its simplicity, its softness will delight the taste buds of fine diners.

This spread brings simple and inviting goodness to any appetiser, enriching it with notes of artichoke mixed with olive oil, wine vinegar, salt, garlic and chilli.

A little miracle from the island's culinary tradition for your Sicilian-style dishes.

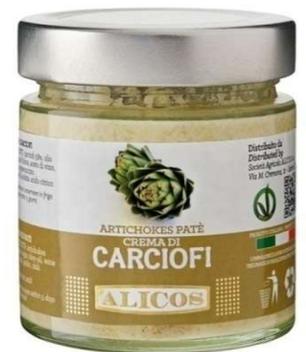
**Ingredients:** Artichokes 64%, extra virgin olive oil, salt, wine vinegar, chilli pepper, garlic.

Acidifier: citric acid, anti-oxidant: l-ascorbic acid.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months



SENZA  
GLUTINE  
GLUTEN  
FREE**PISTACHIO PESTO**

**Description:** There's nothing better than pistachio pesto to take your imagination on a journey to a place where fertile soil meets the deep green of its precious fruit: pistachios.

So crunchy and cultivated by priceless skilled hands, all their taste goes into our pesto. An authentic and delicious ingredient to accompany pasta, rice, meat and seafood dishes.

**Ingredients:** Pistachio 65%, extra virgin olive oil, salt, peppers.

**Size:** Jar 40g - jar 90g - jar 180g - jar 1000g

**Items per box:** 56 (40g) - 16 (90g) - 12 (180g) - 6 (1000g)

**Shelf life:** 18 months

SENZA  
GLUTINE  
GLUTEN  
FREE**WILD FENNEL PESTO**

**Description:** The wild fennel that grows freely in Sicily can be as essential as it is simple. This pesto is characterised by the wild soul of this fennel, its main ingredient.

The natural notes of this full-flavoured condiment will invigorate your dishes, whether they're simple or more complex.

This allows you to use it creatively in anything from appetisers to pasta and rice recipes, creating original culinary combinations that you can pair with other dishes. And there's nothing better than adding a sprinkling of toasted breadcrumbs to pasta with pesto.

**Ingredients:** Wild fennel 38%, extra virgin olive oil, sundried tomato, onion, wine vinegar, raisin, sugar, salt.

**Size:** Jar 90g - jar 190g - jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**CAPERS PESTO**

**Description:** With caper pesto, take a dip in the purest spirit of the Mediterranean. With a distinctive taste and an exquisite aroma, it can make your dishes even richer and tastier thanks to its hints of dried tomato, which offset the liveliness of the capers.

Whether it's with bruschetta, meat, pasta or rice, caper pesto is a timeless culinary tradition; it can be combined with a wide variety of dishes and is beloved by those who enjoy strong and original flavours.

**Ingredients:** Capers 45%, extra virgin olive oil, sundried tomato, wine vinegar, sugar, salt.

**Size:** Jar 90g - jar 190g - jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months



SENZA  
GLUTINE  
GLUTEN  
FREE**SEMI-DRIED CHERRY TOMATOES**

**Description:** These tomatoes are called semi-dried in oil precisely because they are only partially dried. This preserves their natural sweetness and softness, with a final result that will truly surprise you.

Cherry tomatoes are known for their unique flavour: the pulp is so full and delicious, you'll need more than just a taste!

From starters to cold dishes and from sides to mains, semi-dried cherry tomatoes will help you make your culinary creations unique and will delight your dinner guests, especially tomato lovers.

**Ingredients:** Semi-dry cherry tomato 65%, extra virgin olive oil, salt, oregano, basil, garlic, chilli pepper.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**COURGETTE PÂTÉ**

**Description:** Delicate flavour, intense green colour, light consistency and an inviting aroma: this is our courgette pâté.

Its versatility in the kitchen allows you to create anything from simple dishes such as classic bruschetta to more refined recipes, so you can serve up condiments that look for all the world like they were just made at home. And this is partly thanks to all its fresh ingredients, which will help make your dishes truly unique.

**Ingredients:** Zucchini 63%, extra virgin olive oil, onion, sugar, wine vinegar, basil, rosemary, salt.

**Size:** Jar 190g

**Items per box:** 12

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**ONION AND TUNA PÂTÉ**

**Description:** The land meets the sea with this pâté, creating a preserve with an intense sweet and sour taste. The result of mixing fresh onion, tuna and a handful of other ingredients, this delicate pâté goes perfectly with sliced bread or wood-fired pizza.

You can use it to make delicate culinary creations and delight the palate of those who love original and simply tasty flavours.

**Ingredients:** Onion 61%, extra virgin olive oil, tuna 10%, raisins, sugar, wine vinegar, salt.

**Size:** Jar 90g - jar 190g - jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months



SENZA  
GLUTINE  
GLUTEN  
FREE**CHILLI PEPPER PÂTÉ**

**Description:** With the lively flavour typical of piquant chilli peppers, this particular pâté is tough enough to please spice aficionados. Simply seasoned, what makes it unique is its lively and exuberant taste, ready to make its presence felt wherever you want to add it to your dishes.

In fact, chilli pâté is great as an appetiser but equally excellent to enhance pasta, rice and meat dishes. You can also combine it with mild cheeses to create that perfect balance between two opposing flavours that work brilliantly together.

**Ingredients:** Chilli peppers 82%, extra virgin olive oil, wine vinegar, salt, potato starch.

**Size:** Jar 90g - jar 190g - jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**SWEET PEPPER PÂTÉ**

**Description:** Pepper pâté is the perfect compromise to satisfy those who love both sweet and savoury. The sweetness of the peppers merges with the joys of all the other ingredients with a more eccentric flavour, bringing to life a pâté with a very distinctive taste.

You can combine it with boiled meats and cheeses, make it into a starter with toast, or use it as a side with meat-based main courses: the delicious combinations are endless.

**Ingredients:** Sweet peppers 86%, extra virgin olive oil, basil, parsley, salt, garlic, sugar, potatoes starch, wine vinegar.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**SICILIAN CAPONATA**

**Description:** Sicilian caponata is a tale of ancient aromas that take us back in time. They take us back to memories of Grandma's kitchen, with the smells of freshly cooked vegetables and warm bread just out of the oven.

An array of scents and flavours that intertwine like sensory textures, transporting us back to the land, where aubergines, tomatoes, oil, celery, olives, onions and capers come together harmoniously in a triumph of colours and aromas typical of Sicilian tradition.

Whether as a starter or a side, caponata is the perfect companion for lunches and dinners: a journey for the senses into the land of the sun.

**Ingredients:** Eggplant 39%, tomato sauce, extra virgin olive oil, celery 9%, onion 6,5%, olives, capers, wine vinegar, sugar, salt.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months



**GREEN OLIVE PÂTÉ**

**Description:** A purée of green olives, the fruit of the lands where Alicos' treasures come to life. Produced directly from Nocellara olives, this particular preserve has the colour and scent of boundless, unspoilt nature. Yes, because our olives come from trees whose fruits spring forth in a completely natural way. They grow in abundance to bring all the joy of genuine, authentic goodness to your dinner table.

Excellent spread on a slice of toast, green olive pâté is a delicious meal: simple, Sicilian through and through, and as typical as our cuisine and its traditional specialities can be.

**Ingredients:** Green olives 78%, extra virgin olive oil, parsley, mint, oregano, garlic, wine vinegar, salt.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

**BLACK OLIVE PÂTÉ**

**Description:** Its colour is dark and intense, just like the intense aroma of the black olives with which it is made. This pâté is so fresh that you can make out the typical scent of freshly squeezed olives.

Ideal as a starter, you can spread it on slices of toast for an appetiser with bite that will delight your guests with its simple yet surprising flavour. This refined pâté is sure to transport you to the olive groves of Sicily.

**Ingredients:** Black olives 78%, extra virgin olive oil, parsley, mint, oregano, garlic, wine vinegar, salt.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

**PESTO ALLA TRAPANESE**

**Description:** Enjoying pesto alla trapanese is always a trip back in time... Its recipe is centuries-old and takes us to the port of Trapani, where Genoese ships arriving from the East called in.

They brought with them the tradition of Ligurian *agliata* – a sauce made with garlic and walnuts. The dish was then reworked by the sailors of Trapani using the products of their land: tomatoes and almonds.

And whether you want to use it for cold or hot dishes or simply on toast, the flavoursome goodness of its ingredients is as enduring as the seafarers of days gone by.

**Ingredients:** Tomatoes 81%, extra virgin olive oil, almonds 3,5%, basil, wine vinegar, salt, garlic.

**Size:** Jar 90g - jar 190g - jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months



SENZA  
GLUTINE  
GLUTEN  
FREE**PESTO ALLA SICILIANA**

**Description:** Inspired by pesto alla trapanese, with the added intensity and bold flavours of dried tomatoes and chilli. Pesto alla siciliana takes you on a journey through the meandering tomato fields of Sicily's scorching summers.

Fragrant pulp and a bright-red skin give these treasures a dazzling beauty that comes through in the goodness of this pesto, which features them as the main ingredient.

From hot dishes to cold meals and bruschetta, the versatility of Sicilian pesto makes it a truly unique ingredient in your kitchen. You'll be amazed how dishes made with it can bring an original twist to the experience of hearty Sicilian cuisine.

**Ingredients:** Tomato 64%, sundried tomatoes, extra-virgin olive oil, almond, basil, wine vinegar, salt, garlic, chili pepper.

**Size:** Jar 90g - jar 190g - jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**PEPERONATA (FRIED SWEET PEPPERS)**

**Description:** This preserve concentrates all the taste of sautéed peppers combined with onion and capers. A dish that's typically Sicilian in flavour and is perfectly at home as a delicious starter or as an accompaniment for white or red meat.

Whatever the menu you've chosen for your dinner, with peperonata you can be sure to add a touch of originality, colour and freshness to your dishes.

**Ingredients:** Sweet peppers 70%, onion, extra virgin olive oil, caper, wine vinegar, sugar, salt.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

**PASTA SAUCE WITH SARDINES**

**Description:** From one of the oldest Sicilian recipes comes this dressing, a classic of the island's culinary tradition: sardines and wild fennel. A sauce that originates from 'cucina povera', the frugal food of the poor, with a simple yet delicious flavour and aroma.

Famous all around the world, it stands out for its taste, which is truly one of a kind thanks to the lingering flavour of the sardines. Combined with fennel and other simple ingredients, it allows you to easily whip up a first course by mixing everything with hot pasta.

And if you choose the classic busiate as your pasta shape, you'll be sure to enjoy a dish that is truly Sicilian through and through.

**Ingredients:** Wild fennel, wild fennel cooking water, salted sardines (sardine pilchardus) 12%, tomato paste, onion, anchovies fillets (engraulise encrasicolus), sugar, extra virgin olive oil, raisin, wine vinegar, salt, acidifier: lactic acid.

**Size:** Jar 90g - jar 190g - jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months



SENZA  
GLUTINE  
GLUTEN  
FREE**CRACKED AND SEASONED GREEN OLIVES**

**Description:** From the immense expanses of the precious Nocellara variety come these cracked and seasoned olives. A delicious starter or creative snack to bring a bit of colour to a simple but tasty break.

Doused in extra-virgin olive oil, you can savour their mix of different aromas and flavours that recall the scents of the countryside in autumn, under the centuries-old olive groves where they grow slowly and beautifully.

**Ingredients:** Olives, extra virgin olive oil, chilli pepper, garlic, parsley, oregano.

**Suggestions:** As appetizer, with the aperitif as side dish.

**Size:** Jar 290g - jar 1000g

**Items per box:** 12 (290g) - 6 (1000g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**GREEN COCKTAIL OLIVES**

**Description:** Autumn sees the production of these olives in brine. They are prepared as tradition dictates, with careful preservation and a special process – known as 'alla Castelvtranese' – that makes them sweeter. This opens up new possibilities for Nocellara olives: rather than being made into oil, they are prepared to be served with aperitifs and as appetisers. With their brilliant colour and crisp pulp, they bring a touch of liveliness to moments of carefree and convivial celebration.

**Ingredients:** Olives, salt, water. Corrector of acidity: lactic acid.

**Size:** Jar 570g (drained 340g) - Jar 1000g (drained 620g)

– Bucket 3,4Kg (drained 2,2 Kg)

**Items per box:** 12 (570g) - 6 (1000g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**SICILIAN OREGANO**

**Description:** Pure, natural, and grown at an altitude of 800 meters above sea level, our oregano is one of the most sought-after gems among the many spices grown in Sicily. Standing out for its intense aroma and natural properties, you can use it in the kitchen to add to your dishes and give them an extra dash of flavour.

Available in sachets of whole sprigs or crumbled in various sizes.

**Sizes:** Sprigs: 40g sachet

Crumbled: 50g sachet

500g sachet

**Items per box:** 30/40 (40g sprigs) - 50 (50g sachet) - 6 (500g sachet)

**Shelf life:** 18 months



### READY-MADE BRUSCHETTA MIXES



#### MIX FOR BRUSCHETTA WITH TOMATOES AND BASIL

**Description:** Fresh tomatoes, extra-virgin olive oil, basil, garlic and salt. A handful of simple ingredients for a unique symphony of flavour, the taste of basil with bruschetta. A topping that embraces the island's most authentic culinary traditions, bringing to mind the lively camaraderie of countryside picnics, when we come together in search of carefree fun and the memories of tastes from years gone by.

Saturated with the red hue of fresh tomatoes, basil bruschetta is a full-on experience of total immersion in the taste of green basil: the perfect topping and side dish.

**Ingredients:** Fresh tomato 87%, extra virgin olive oil, basil 1,5%, salt, garlic.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months



#### MIX FOR BRUSCHETTA WITH SUN-DRIED TOMATOES

**Description:** Bruschetta with sun-dried tomatoes is a vision of summer. With its intense flavour, it conjures up images of Sicily at its hottest, among the narrow streets of ancient villages where you can find expanses of tomatoes exposed to the sun...

Because it is here that they are prepared, among the twists and turns of a tradition that still endures and that makes us daydream of the scorching earth.

A blend of taste experiences: fresh tomato intermingled with its sun-dried counterpart and combined with capers, chilli, basil, garlic, rosemary, wine vinegar and salt to create a thing of delight and wonder.

**Ingredients:** Fresh tomatoes 78%, extra virgin olive oil, sundried tomatoes 6%, salt, capers, basil, wine vinegar, garlic, chili pepper, oregano, rosemary.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months



SENZA  
GLUTINE  
GLUTEN  
FREE**MIX FOR BRUSCHETTA WITH TOMATOES AND AUBERGINES**

**Description:** From the vegetable garden to the kitchen, and from the kitchen to the jar. Our aubergine bruschetta will surprise you, capable as it is of bringing with it all the fresh aromas of the vegetable garden where it grows. It preserves the plant's identity, the memory of those aromas, the care of the gardeners who made sure the aubergines grew heartily every day, with that fruity and flavoursome pulp that makes this condiment even more delicious and sought-after.

All this means you can prepare your bruschetta simply just as if you'd made the topping yourself, frying the chunks of aubergine and then seasoning everything with extra-virgin olive oil.

**Ingredients:** Fresh tomatoes 64%, eggplants 22%, extra virgin olive oil, basil, salt, garlic.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE**MIX FOR BRUSCHETTA WITH TOMATOES AND SWEET PEPPERS**

**Description:** Pepper bruschetta is an explosion of colours. Immersed in diced fresh tomatoes, these precious vegetables are fried and seasoned simply with extra-virgin olive oil and a few other authentic ingredients.

The end product is a light, tasty condiment, full of flavour and ideal for days spent at the dining table with friends or enjoying a picnic in the great outdoors.

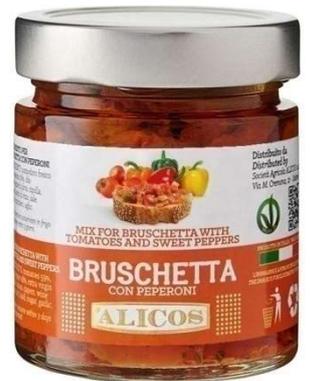
Spread it on bread and enjoy the pleasure of a crunchy mouthful mixed with delightful softness.

**Ingredients:** Fresh tomatoes 59%, sweet peppers 18%, extra virgin olive oil, onion, caper, wine vinegar, salt, basil, sugar, garlic.

**Size:** Jar 190g - jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

**MARMALADES - JAMS - CREAMS AND JELLIES****AMBER WINE JELLY with MARSALA FINE DOC wine**

**Description:** Jelly with Marsala wine is a very special type of jelly given its unique origins: a renowned Sicilian fortified wine that is one of the most prized in the whole of Italy.

This jelly – with the distinctive essence of Marsala – was created to take your dishes to a new level, imbuing them with the signature aromas of the wine with which it is made. It is therefore a popular choice among those who love more unique flavours as well as fortified wine.

Surprise your dinner guests by pairing this jelly with a wide range of dishes: from desserts to medium and strong aged cheeses, and from roasts to white meat all the way through to bresaola, salami, speck and bottarga. In short, an ingredient so versatile that you can let your imagination run wild in the kitchen and amaze even the most discerning dinner guest.

**Ingredients:** It can be used for the preparation of cakes or combined with mature or semi mature cheese, boiled and roasted meat, speck.

**Size:** Jar 40g - jar 110g (100ml) - jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months



**RED WINE JELLY with Nero d'Avola DOC SICILIA wine**

**Description:** With this jelly made with Nero d'Avola Terre Siciliane IGP wine, you can immerse yourself in the intense flavour of one of the island's most characteristic wines. With every ingredient tasty and genuine, this jelly is not just good: it's a real beauty. And this is thanks to the skilful craftsmanship that makes it, which sees precious grapes become excellent wine before being transformed into a spreadable jelly. A pleasure for the eyes, the mouth and the heart.

Make your dishes even tastier by adding a touch of uniqueness with this incredibly aromatic jelly, which is ready to pair with your culinary creations: desserts, cheeses, roasted meat, boiled game and grilled meat.

**Ingredients:** Nero d'Avola wine 65%, sugar 35%, gelling agent: pectin. Acidifier: Citric Acid.

**Size:** Jar 40g - jar 110g (100ml) - jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months

**FORTIFIED WINE JELLY with Zibibbo Terre Siciliane IGP wine**

**Description:** This jelly with Zibibbo wine is the product of one of the most renowned wines from the island of Sicily: Zibibbo. A fortified wine with an intense flavour, its characteristic notes bring to life this fine jelly with a typically Mediterranean colour.

Unique in both its aroma and its taste, you can combine it with cured meats and soft or young cheeses, or use it with roasts or boiled meat. This versatility makes the product a real gem for the cook who loves to experiment.

With it, you can make your dishes even more creative and give those who love original flavours the most pleasant of surprises.

**Ingredients:** Zibibbo wine 65%, sugar 35%, gelling agent: pectin. Acidifier: citric acid.

**Size:** Jar 40g - jar 110g (100ml) - jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months

**SICILIAN ORANGE MARMALADE**

**Description:** Its intense orange hue will plunge you straight into the aroma of Sicily's most sought-after citrus fruits: Ribera oranges. This orange marmalade is so authentic and sweet that it feels almost as if you're breathing in the distinctive scent of the fresh citrus fruits we use to make it.

Its delicate flavour infuses every dish with an almost refined deliciousness. This allows you to create perfect combinations in the kitchen, whether you want to pair it with cheese or simply spread it on slices of bread.

With its simplicity, it's sure to bring everyone together and delight those who are fond of oranges and have a sweet tooth.

**Ingredients:** Orange, sugar, Gelling agent: pectin. Acidifier: Citric Acid

**Size:** Jar 40g - jar 110g (100ml) - jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months





### SICILIAN LEMON MARMALADE

**Description:** Sicilian lemon marmalade is ideal for lovers of intense, lingering aromas. A delicacy as yellow as the Sicilian sun, it stands out for its sweet colour, its unique aroma, and a flavour with a traditional Sicilian character that makes an impression on the palate of anyone who tastes it.

Its soft and delicate texture allows you to spread it easily and create some truly delicious combinations with fruit, sweets, and various types of cheeses.

**Ingredients:** lemon, sugar, Gelling agent: pectin. Acidifier: Citric Acid

**Size:** Jar 40g - jar 110g (100ml) - jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months



### SICILIAN MANDARIN MARMALADE

**Description:** Sicilian mandarin marmalade tells a very sweet story that leads us straight to the iconic Tardivo di Ciaculli mandarins. This variety has a strong aroma and a high sugar content, which makes the marmalade particularly tasty and enjoyable with a wide variety of combinations: fruit, sweets, soft or hard cheeses, and bread.

As tasty as it is versatile, sampling this marmalade is guaranteed to be a pleasure for you and your guests. A simple, authentic product that is perfect for those who love flavours that evoke the land they came from, as well as all the freshness of the raw ingredients with which they are made.

**Ingredients:** Mandarin, sugar, Gelling agent: pectin. Acidifier: Citric Acid

**Size:** Jar 40g - jar 110g (100ml) - jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months



### BLACK FIG JAM

**Description:** Black fig jam is a sweet speciality with an unmistakable dark hue. When you open the jar, you release the aroma of its natural essence: the sweet and delicious scent of Sicilian figs.

With its delicate yet intense flavour, it offers a rich and unique taste experience. In fact, black figs are known for their sugary properties, making them a tempting treat for those with a sweet tooth.

You can spread this black fig jam, combining it with soft or medium-aged cheeses or with fresh fruit. A special and totally original way to add a sweet touch to a starter or snack.

**Ingredients:** Black figs, sugar, Gelling agent: pectin. Acidifier: Citric Acid

**Size:** Jar 40g - jar 220g

**Items per box:** 56 (40g) - 12 (220g)

**Shelf life:** 36 months





### INDIAN FIG EXTRA JAM

**Description:** This precious Indian fig jam is made from one of Sicily's most famous and traditional fruits. Its distinctive flavour will transport you straight to the fields where the plant's colourful fruits grow in abundance. On the palate, it has an immediately recognisable, succulent and full taste.

Simply perfect for spreading, you can combine this jam with soft or medium-aged cheeses, or combine it with fresh fruit or slices of bread. The result is a simple yet delightful taste experience that fruit lovers will particularly appreciate.

**Ingredients:** Indian's figs, sugar. Gelling agent: pectin. Acidifier: citric acid.

**Size:** Jar 40g - jar 220g

**Items per box:** 56 (40g) - 12 (220g)

**Shelf life:** 36 months



### ALMOND CREAM

**Description:** White, creamy, and very sweet: this is our extremely delicate almond cream, designed to spoil creative foodies who have a sweet tooth.

Made from Sicilian almonds, when paired with even the simplest sweets, it can make them as delicious as they are irresistible... And it's all thanks to the intense yet balanced flavour that makes it one of the most sought-after creams for pastry-making, whether at home or otherwise.

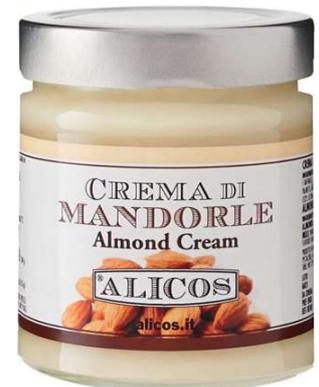
This means you can spread it on a wide variety of desserts, as well as on crepes, croissants, and sweet pizzas: an assortment of goodness where almond cream is always the star.

**Ingredients:** Sugar, vegetable fats oils (palm, palm kernel, sunflower, soy, rapeseed), almonds 20%, powder skim milk, powder milk whey, emulsifier (E322 -soya lecithin), natural flavour.

**Size:** Jar 40g- Jar 90g - Jar 190g

**Items per box:** 56 (40g) - 16 (90g) - 12 (190g)

**Shelf life:** 18 Months



### PISTACHIO CREAM

**Description:** Pistachio cream is the result of a creation that draws its inspiration from the lush green expanses of the countryside dedicated to cultivating this precious fruit.

Its unique flavour and intense aroma make this cream a very sweet and tasty treat, perfect as a filling in your desserts or for spreading on slices of bread, crepes, croissants, or sweet pizzas.

For pistachio lovers, the temptation really is endless. This is one of those creams whose versatility offers an opportunity to experiment with flavours from the more traditional to the totally novel, ranging across the wide array of recipes that combine well with pistachio.

**Ingredients:** Sugar, Pistachio 30%, vegetable fats oils (palm, palm kernel, sunflower, soy, rapeseed), powder skim milk, powder milk whey, emulsifier (E322 -soya lecithin), natural flavour.

**Size:** Jar 40g- Jar 90g - Jar 190g - Jar 1000g

**Items per box:** 56 (40g) - 16 (90g) - 12 (190g) - 6 (1000g)

**Shelf life:** 18 Months



**GREEN BRONTE PISTACCHIO PDO**

**Description:** The Bronte pistachio PDO cream is true sensory poetry. Made with the most famous pistachios in the world, its properties are immediately recognisable: intense taste, strong aroma, very creamy consistency.

A riot of sweetness that brings to mind the vast expanses of land cultivated with pistachio and the strong and aromatic flavour of these fruits with a green crunchy covering.

It is no coincidence that Sicilian confectionary is so delicious because it is excellent for preparing tasty sweets with a unique flavour.

In fact, Bronte pistachio cream helps boost your creativity in the kitchen. Or why not try it on a slice of bread for breakfast or a snack. Its versatility, after all, makes it the perfect treat at any time of day.

**Ingredients:** sugar, non-hydrogenated vegetable oils and fats (sunflower oil, coconut oil, cocoa butter), green Bronte pistachio PDO 20%, skimmed milk powder, whey powder, emulsifier: soy lecithin, flavours, colouring E141.

**Sizes:** 190g jar

**Pieces per box:** 12

**Shelf life:** 18 months

**SICILIAN ORANGE SYRUP**

**Description:** Made with concentrated 100%-Sicilian oranges, this syrup is a delight for the senses. Its warm colour brings to mind a classic Sicilian backdrop: immense expanses of orange groves in bright, natural tones.

Its aroma and flavour are typical of freshly picked oranges. A product that combines goodness and authenticity, perfect for a healthy diet rich in vitamin C.

You can use this orange syrup to make aperitifs, cocktails, cakes, summer drinks and salads. Alternatively, try it with fruit or fruit salad. A variety of combinations that can make your creations perfect for any occasion.

**Ingredients:** Orange juice 32%, sugar, orange peels, lemon juice.

**Size:** bottle 100 ml (130g) - bottle 250 ml (320g)

**Items per box:** 30 (100ml) - 12 (250 ml - 500 ml)

**Shelf life:** 24 Months

**ORANGE PEEL STRIPS**

**Description:** Made with peel from local oranges, this product is a delicate Sicilian speciality. Its consistency and taste recall all the naturalness of the orange groves from which it originates, allowing it to stand apart from typical jams and marmalades and allowing you to savour the uniqueness of a natural foodstuff full of flavour and versatile in combinations: fruit, desserts, cheeses, savoury recipes. A variety that brings tradition, goodness, freshness, authenticity and a desire to surprise to your dinner table.

**Ingredients:** orange juice, sugar, orange peel, lemon juice.

**Size:** Jar 140g

**Items per box:** 16

**Shelf life:** 36 months

**VEGAN SWEET CREAMS (lactose free - gluten free - palm oil free)**

SENZA  
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FREE



**Vegan PISTACHIO CREAM**

**Description:** This lactose-free and gluten-free pistachio cream was created to bring a masterful touch of sweetness to those who love pistachio treats and follow a vegan, gluten-free or lactose-free diet.

Its goodness is rooted in the raw ingredient we choose to produce it: only carefully selected pistachios, to ensure an end result that lives up to your expectations and is quite simply excellent.

Any dessert made with a great pistachio cream will not only be tasty and authentic – it can't help but be a divine treat capable of amazing even those with the most discerning palates.

**Ingredients:** Pistachio 28%, sugar, vegetable oil and fats (extra virgin olive oil, cocoa butter, sunflower oil in variable proportions), vegetable fiber inuline.

Turmeric E100 – Chlorophyll E141 Colouring.

**Size:** Jar 40g - Jar 90g - Jar 190g

**Items per box:** 56 (40g) - 16 (90g) - 12 (190g)

**Shelf life:** 18 Months



SENZA  
GLUTINE  
GLUTEN  
FREE



**PISTACHIO CREAM in a tube**

**Description:** Very good in essence, in a unique packaging, the vegan pistachio cream in a tube is the only green colour that tinges the palate with infinite sweetness.

Lactose and gluten-free, this authentic cream is perfect for vegan, gluten-free and lactose-free diets. Furthermore, it is made exclusively with selected, high quality pistachios.

What's more, in addition to standing out for its goodness and healthy aspect, the pistachio cream in a tube is liked precisely because it is easy to consume: simply squeeze the tube and a delicious pistachio fragrance comes out, ready to be used immediately.

You can add it to your desserts for an extra tasty touch, or simply spread it on a slice of bread. Its unique and intense flavour will leave you speechless and longing for more.

**Ingredients:** Pistachio 30%, sugar, vegetable oils (sunflower, extra virgin olive oil in variable proportions), cocoa butter, Inulin vegetable fibre. Colouring (curcumin E100 - Chlorophyllin E141).

**Sizes:** 100g tube

**Pieces per display box:** 30

**Shelf life:** 18 months





**Vegan ALMOND CREAM**

**Description:** This lactose-free and gluten-free almond cream is designed for those who need a product that has properties aligned with specific dietary needs. It therefore lends itself well to those who lead a vegan, gluten-free or lactose-free diet, or those who simply want a particularly authentic product that is as natural as possible without giving up the sweeter pleasures in life.

In addition, what makes this exquisite spreadable almond cream stand out most of all is its distinctive aroma, enhanced by extra-virgin olive oil: a feature that deeply entwines it with the nature of our olive groves and the essence of pure organic oil. Combine this cream with your sweet creations to bring a natural touch to your desserts, not to mention a truly unique and subtle flavour.

**Ingredients:** Almonds 33%, sugar, vegetable oil and fats (sunflower oil, extra virgin olive oil, in variable proportions), cocoa butter, vegetable fiber inuline, natural extract, vanilla.

**Size:** Jar 40g - Jar 90g - Jar 190g

**Items per box:** 56 (40g) - 16 (90g) - 12 (190g)

**Shelf life:** 18 Months



**Trio Box of 40g or 100g**

Trio box 40g - cod. 07B

Trio box 100g - cod. 07A

Available with different products combinations:

**Mixed tro:** pistachio cream, almond cream, pistachio pesto

**Jams trio:** Marmellata di arance, marmellata di limoni, marmellata di mandarini

**Wine's jelly tris:** red wine jelly, fortified wine jelly, amber wine jelly



**PISTACHIO SWEETS AND DELICACIES**

**PISTACHIO BRITTLE**

<p><b>Description:</b> Pistachio brittle is a sweet treat that allows the goodness of Sicily's fresh pistachios to shine through. A timeless recipe that has always captivated lovers of the sweetest flavours, and more besides. Made using an authentic method with just a few added ingredients, this brittle remains a unique delicacy like no other. You can enjoy it as a snack or serve it up as an alternative dessert.</p> <p><b>Ingredients:</b> Pistachio 50%, glucose syrup, sugar, hydrogenated vegetable oils (coconut-palm), dextrose, milk powder, emulsifier 322 (soy), fat milk powder.</p> <p><b>Size:</b> about 70 g brittle <b>Shelf life:</b> 4 Months</p>	
<p style="text-align: center;"><b>ALMOND BRITTLE</b></p> <p><b>Description:</b> This crunchy brittle is made directly by processing carefully selected almonds. Its goodness allows you to get reacquainted with all the flavour of fresh almonds in their sweetest form, bringing you a bar rich in taste and aroma that's excellent as a snack or an alternative dessert.</p> <p><b>Ingredients:</b> Almond 50%, Glucose syrup, sugar, hydrogenated vegetable oils (coconut-palm), dextrose, milk powder, emulsifier 322 (soy), fat milk powder.</p> <p><b>Size:</b> about 70 g brittle <b>Shelf life:</b> 4 Months</p>	
<p style="text-align: center;"><b>PISTACHIO, ALMOND AND HAZELNUT BRITTLES</b></p> <p><b>Description:</b> This pack containing pistachio, almond and hazelnut brittles is a little world of taste bursting with all the goodness of dried fruit. A mix of exquisite delicacies that will take you on a journey of unique flavours and aromas that are nonetheless typically Sicilian.</p> <p>Enjoy a taste experience with delicate and fragrant tones; savour the sweetest side of fruits transformed into delicious bars that you can eat as a snack or perhaps as the finishing touch to dessert.</p> <p><b>Ingredients:</b> If Almonds: Almonds 50% - If Pistachio: Pistachio 50% - if Hazelnuts: Hazelnuts 50%, Glucose syrup, sugar, hydrogenated vegetable oils (coconut-palm), dextrose, milk powder, emulsifier 322 (soy), fat milk powder.</p> <p><b>Size:</b> box of 200 g <b>Shelf life:</b> 4 Months</p>	
<p style="text-align: center;"><b>DOLCEMAESTA' AL PISTACCHIO</b></p> <p style="text-align: center;"><b>ARTISAN PANETTONE AND CREAM WITH 'PISTACCHIO VERDE DI BRONTE PDO'</b></p> <p><b>Description:</b> Pistachio Dolcemaestà is the product of skilful craftsmanship, made with mother yeast. Soft in consistency and sweet on the palate, the secret of its unmistakable taste lies in its being naturally leavened for 48 hours, which gives the dough a cultured aroma and pronounced airiness.</p> <p>To round out this picture of sublime goodness, it has a white chocolate and pistachio coating covered, in turn, with chopped pistachios.</p> <p>Savour this panettone, accompanying every slice with exquisite Pistacchio di Bronte PDO cream. A renowned Sicilian delicacy known all around the world.</p> <p><b>Size:</b> 850 g + 190g Jar  <b>Shelf life:</b> 4 months  <b>Items per box:</b> 6</p>	



### DOLCEMAESTA' ALL'ARANCIA

#### ARTISAN PANETTONE WITH CANDIED ORANGE PEEL AND MODICA CHOCOLATE CHIPS

**Description:** Orange Dolcemaestà is the product of skilful craftsmanship, made exclusively with mother yeast. Soft in consistency and sweet on the palate, the secret of its unmistakable taste lies in its being naturally leavened for 48 hours, which gives the dough a cultured aroma and pronounced airiness.

To round out this picture of sublime goodness, it has a crunchy white chocolate and orange coating enriched with candied orange peel and Modica chocolate chips. Two ingredients that shine through, creating a contrast of tastes that makes this soft panettone a true original.

With so much goodness in a single product, it will take you on a sensory journey of pleasure, with its aroma, softness and typically Sicilian flavours fully expressing its local roots.

**Size:** 850 g

**Shelf life:** 4 months

**Items per box:** 6



**ARTISAN COLOMBA AND CREAM WITH 'PISTACCHIO VERDE DI BRONTE PDO'**

**Description:** This pistachio colomba cake is the product of skilful craftsmanship, made with mother yeast. Soft in consistency and sweet on the palate, the secret of its unmistakable taste lies in its being naturally leavened for 48 hours, which gives the dough a cultured aroma and pronounced airiness.

To round out this picture of sublime goodness, it has a white chocolate and pistachio coating covered, in turn, with chopped pistachios.

Savour this colomba, accompanying every slice with exquisite Pistacchio di Bronte PDO cream. A renowned Sicilian delicacy known all around the world.

**Size:** 850 g + 190g Jar

**Shelf life:** 4 months

**Items per box:** 6

**ARTISAN COLOMBA WITH CANDIED ORANGE PEEL AND MODICA CHOCOLATE CHIPS**

**Description:** Colomba all'arancia is the product of skilful craftsmanship, made exclusively with mother yeast. Soft in consistency and sweet on the palate, the secret of its unmistakable taste lies in its being naturally leavened for 48 hours, which gives the dough a cultured aroma and pronounced airiness.

To round out this picture of sublime goodness, it has a crunchy white chocolate and orange coating enriched with candied orange peel and Modica chocolate chips. Two ingredients that shine through, creating a contrast of tastes that makes this soft Easter treat a true original.

With so much goodness in a single product, it will take you on a sensory journey of pleasure, with its aroma, softness and typically Sicilian flavours fully expressing its local roots.

**Size:** 850 g

**Shelf life:** 4 months

**Items per box:** 6



## EXTRA VIRGIN OLIVE OIL – HALYCOS

SENZA  
GLUTINE  
GLUTEN  
FREE



## HALYCOS EXTRA VIRGIN OLIVE OIL

**Oil description:**

A golden-yellow oil with subtle green tones, our extra-virgin olive Halycos is the product of a story that begins anew every year. A green treasure that is cold extracted from 100% hand-picked olives.

Rich in refined fruity and herbal scents, Halycos oil has a complex personality with vegetable hints of tomato and artichoke, recalling the most widespread species in the area where the olive groves thrive.

With a well-expressed profile that balances bitterness and spiciness, this oil has an absolutely unmistakable identity. In addition, its versatility in the kitchen makes it perfect combined with fish dishes, bean soups, vegetable salads and cheeses.

**Pairings:** Shellfish appetisers, vegetable salads, chicken salads, vegetables au gratin, bean soups, risotto with artichoke, prawn stew, grilled cuttlefish, fresh stretched-curd cheeses.

**Technical sheet:**

Variety: 100% Cerasuola

Location of olive groves: Salemi, Contrada Guardanciolo

Age: 92-year-old plants (planted in 1929)

Altitude: 300m above sea level

Growing system: Open-centre

Harvest period: From 11<sup>th</sup> October to end of October

Harvest method: By hand

Time from harvest to milling: Max. 8 hours (the olives harvested each day are pressed the same day)

Mill type: Continuous and cold milling

Oil type: Unfiltered

**Sizes:**

- 0.25 litre bottle
- 0.50 litre bottle
- 3 and 5 litre tin
- 0.75 litre bottle (on request)



## WINE

## GRILLO SICILIA DOC WINE

**Description:** Born from one of western Sicily's most renowned varietals, our Grillo DOC takes us on a journey through the scents of the vineyards where it springs to life. With its elegant straw yellow hue, it stands out for its aromas of fruit, sage, and bay leaf: characteristics that give it a rich and intense personality perfect for pairing with seafood dishes, particularly shellfish and anchovies.

Combine it with your culinary creations for a fully rounded taste experience.

**Grape variety:** 100% Grillo.

**Classification:** DOC.

**Production area:** North/western Sicily (Salemi hills).

**Soil:** Medium-textured, tending to clay soil.

**Altitude:** 150-350 metres above sea level.

**Training system:** Trellis.

**Average age of vines:** 10 years.

**Harvest period:** September.

**Alcoholic fermentation:** In steel vats at a controlled temperature of 16-18°C.

**Colour:** Straw yellow.

**Aroma:** Fruit, sage, and bay leaf.

**Taste:** Great rich and intense personality.

**Alcohol content:** 13.00% vol.

**Ageing:** 3/5 months in stainless steel vats and at least 2 months in the bottle.

**Pairings:** Perfect with fish, shellfish, anchovies and appetisers.

**Serving temperature:** 10/12°C.

**Size:** 0.75l bottle.

**Items per box:** 6 bottles.



## NERO D'AVOLA SICILIA DOC WINE

**Description:** Unique in its intense ruby-red colour, Nero d'Avola Sicilia DOC is a creation that stands out for its fruity aroma, particularly reminiscent of red fruit and spices. Its taste is soft and lingering and leaves no doubt about the wine's personality: an identity rooted in the lands of western Sicily – specifically in the Salemi hills, where the grapes that bring it to life are harvested in September.

Ageing takes around six months. During this time, every single drop is slowly transformed before reaching its final destination: the bottle and the glass.

Nero d'Avola pairs wonderfully with cheeses, dried fruit and pastries.

**Grape variety:** 100% Nero d'Avola.

**Classification:** DOC.

**Production area:** Western Sicily (Salemi hills).

**Soil:** Medium-textured, tending to clay soil.

**Altitude:** 150-350 metres above sea level.

**Training system:** Trellis.

**Average age of vines:** 10 years.

**Harvest period:** September.

**Alcoholic fermentation:** Maceration on the skins at a temperature of 24/26°C, racking and completion at a controlled temperature.

**Colour:** Deep ruby-red.

**Aroma:** Fruity, reminiscent of red fruit and spices.

**Taste:** Soft, intense, and lingering.

**Alcohol content:** 14.00% vol.

**Ageing:** In steel for about 1 year, then 3 months in the bottle.

**Pairings:** Pasta and rice dishes with meat sauces, baked pasta dishes, and red meat.

**Serving temperature:** Room temperature.

**Size:** 0.75l bottle.

**Items per box:** 6 bottles.



**MARSALA SUPERIORE DOLCE**

**Description:** Born from the union of three precious grape varieties - Catarratto, Grillo and Inzolia - Marsala Superiore comes to life in western Sicily in the late summer days of September, when the countryside welcomes the ripe grapes ready to become wine.

Its amber colour and its intense and lingering aroma with hints of oak are the distinctive trademarks of this wine. A classic that is stored in oak barrels for at least two years until it takes on the unique properties that make it full of flavour, soft and pleasantly sweet: perfect to serve with dessert.

**Grape variety:** Grillo - Inzolia - Catarratto.

**Classification:** DOC.

**Production area:** Province of Trapani.

**Harvest period:** End of September.

**Colour:** Amber.

**Aroma:** Intense and lingering, pleasant hint of oak.

**Taste:** Full and soft, pleasantly sweet.

**Alcohol content:** 18% vol.

**Sugar content:** 11% vol.

**Ageing:** Over 2 years in oak barrels.

**Bottle ageing:** Around 4 months.

**Pairings:** Ideal dessert wine.

**Size:** 0.75l bottle.

**Items per box:** 6 bottles.

**MARSALA SUPERIORE SECCO RISERVA**

**Description:** Intense, lingering and with a pleasant hint of oak, this dry Marsala Superiore is a sensory experience with a beguiling flavour.

From a vineyard where Grillo, Catarratto and Inzolia grapes meet, its light amber colour is reminiscent of the hues of the sun-drenched countryside and of nature at its most generous, full, warm and welcoming. Within lies all the beauty of a timeless love: love for good wine, for the island that gave birth to it, and for those who like to get together around a good bottle and lose themselves among the scents of its delightful aromas. What makes it unique is the production process: from the harvesting of the grapes to their processing, finishing with ageing in oak barrels for at least four long years, during which time the wine reaches new heights to offer you an incomparable taste experience like no other.

**Grape variety:** Grillo, Catarratto, Inzolia.

**Classification:** DOC.

**Production area:** Province of Trapani.

**Harvest period:** End of September.

**Colour:** Light amber.

**Aroma:** Intense and lingering, pleasant hint of oak.

**Taste:** Enfolding, dry and lingering.

**Alcohol content:** 18% vol.

**Ageing:** About 4 years in oak barrels.

**Bottle ageing:** About 4 months.

**Pairings:** Ideal with cheeses, dried fruit and pastries.

**Size:** 0.75l bottle.

**Items per box:** 6 bottles.



**ZIBIBBO FORTIFIED WINE**

**Description:** Intense, lingering and fruity: this is how our Zibibbo tastes on the palate. This fortified wine is one of our island's most celebrated, grown in the province of Trapani and typically chosen to accompany desserts, pastries and hard cheeses. It has a full, soft flavour that is pleasantly sweet and characterised by hints of honey, making it truly unique.

This special fortified wine is perfect for rounding off lunches and dinners with a flourish when serving dessert, bringing an elegant touch to the setting of the meal and to the palates of your guests.

**Grape variety:** 100% Zibibbo (Moscato di Alessandria).

**Classification:** IGP Terre Siciliane.

**Production area:** Province of Trapani (mainly in the area between the municipalities of Salemi and Marsala).

**Altitude:** Between 50 and 300 metres above sea level.

**Training system:** Trellis.

**Alcoholic fermentation:** Initial fermentation in stainless steel silos at a controlled temperature, halted by adding wine brandy.

**Harvest period:** End of August/September.

**Colour:** Light straw yellow.

**Aroma:** Intense, lingering, fruity.

**Taste:** Full and soft, pleasantly sweet with hints of honey.

**Alcohol content:** 16% vol.

**Sugar content:** 120g/l.

**Ageing:** 6 months in steel vats and 3 months in the bottle.

**Pairings:** Ideal dessert wine, pastries and hard cheeses.

**Size:** 0.5l bottle.

**Items per box:** 6 bottles.

**BUSIATA**

**Description:** Busiata is a stone-milled Sicilian durum wheat semolina pasta. Bronze-drawn and slow-dried, this pasta is a traditional speciality of the Trapani area. Its name derives from the term *busi*, which refers to the knitting needles once used to make the shape.

This is a very special pasta: its distinctive feature is the twisted shape that makes it great at holding sauces. The result is a unique product that's a real treat for the taste buds.

It is traditionally paired with pesto alla trapanese, but this pasta is particularly versatile in combinations and absolutely deserves to be tried with pistachio pesto, wild fennel pesto, and spicy capuliatu.

Bring one of Sicily's most famous pastas to your dinner table with busiata.

**Ingredients:** Sicilian durum wheat semolina, water.

**Cooking time:** 11 minutes

**Shelf life:** 24 months

**Size:** Pack of 500g

**Items per box:** 12 pieces




**BUSIATA LUNGA**

**Description:** Busiata lunga is a variant of the shorter form. Made with stone-milled Sicilian durum wheat semolina, this is a bronze-drawn and slow-dried pasta.

With its full-bodied consistency and great taste on the palate, busiata lunga lends itself well to being enjoyed with a wide range of traditional Sicilian dressings. This allows you to experiment with different sauces and toppings, whether with meat or seafood, to create pasta dishes packed with all the richness of hearty Sicilian cuisine.

**Ingredients:** Sicilian durum wheat semolina, water.

**Cooking time:** 11 minutes

**Shelf life:** 24 months

**Size:** Pack of 500g

**Items per box:** 12 pieces


**PALLET COMPOSITION**

Kind of jar or bottle	Box dimension cm	Pieces per box	n° of box per row	N° row	boxes per pallet	n° pcs per pallet	weight per box	Total weight pallet
<b>PALLET 100x120</b>								
190g jar Preserve & cream	28x21x8,5	12	19	15	285	3420	4,16	1185,6
190g jar Jam & jelly	28x21x8,5	12	19	15	285	3420	4,42	1259,7
90g jar	28x21x6,7	16	19	18	342	5472	3,2	1110
330g jar sauces	26,5x21x17,5	12	19	9	171	2052	5,9	1008,9
350g jar sauces	26,5x21x17,5	12	19	10	190	2280	6,89	1309,1
570g Jar (olives)	26x17x19	12	22	6	132	1056	10,2	1346,4
970g jar	32x22x17	6	16	9	144	864	8,6	1238,4
40g Jar	27,5x24x11,8	60	17	9	153	9180	6,585	1007,5
Oregano 40g	30X40X34,5	40	10	6	60	2400	1,8	108
Oregano 50g	30X40X23	50	10	9	90	4500	2,7	243
Halycos oil bottle 0,5 l	19x24,5x29	12	24	5	120	1440	10,8	1296
Halycos oil bottle 0,5 l Organic	13,8x19,5x31	6	40	5	200	1200	6,12	1224
Halycos oil bottle 0,25 l	17x22x25,5	12	29	7	203	2436	5,7	1157,1
Oil tin of 5 l	25x30x33,5	4	16	4	64	256	20,5	1312
Oil tin of 5 l	25x30x33,5	4	16	3	48	192	20,5	984
Pasta Busiata corta	30x40x25	16	10	8	80	1280	8,4	672
Pasta Busiata lunga	30x40x25	12	10	8	80	960	6,3	504
PanPistacchio	25x71x35	6	6	6	36	216	8,2	295,2
Pand'Arancia	25x71x35	6	6	6	36	216	6,2	223,2
Pistachio cream in a tube	19x26,7x21,65	30	19	10	190	5700	3,6	684

Kind of jar or bottle	Box dimensions cm	Pieces per box	n° of box per row	N° row	boxes per pallet	n° pcs per pallet	weight per box	Total weight pallet
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PALLET 80 X 120								
190g jar Preserve & cream	28x21x8,5	12	15	15	225	2700	4,16	936
190g jar Jam & jelly	28x21x8,5	12	15	15	225	2700	4,42	994,5
90g jar	28x21x6,7	16	15	20	300	4800	3,2	960
330g jar sauces	26,5x21x17,5	12	15	11	165	1980	5,9	973,5
350g jar sauces	26,5x21x17,5	12	15	11	165	1980	6,89	1136,9
570g Jar (olives)	26x17x19	12	17	6	102	1224	10,2	1040,4
970g jar	32x22x17	6	12	11	132	780	8,6	1135,2
Oregano 40g	30X40X34,5	40	8	6	48	1920	1,8	86,4
Oregano 50g	30X40X23	50	8	9	72	3600	2,7	194,4
Halycos oil bottle 0,5 l	19x24,5x29	12	19	6	114	1368	10,8	1231,2
Halycos oil bottle 0,5 l Organic	13,8x19,5x31	6	32	5	160	960	6,12	979,2
Halycos oil bottle 0,25 l	17x22x25,5	12	24	7	168	2016	5,7	957,6
Oil tin of 5 l	25x30x33,5	4	12	5	60	240	20,5	1230
Oil tin of 5 l	25x30x33,5	4	12	3	36	144	20,5	738
Pasta Busiata corta	30x40x25	16	8	8	64	1024	8,4	537,6
Pasta Busiata lunga	30x40x25	12	8	8	64	768	6,3	403,2
Pistachio cream in a tube	19x26,7x21,65	30	15	10	150	4500	3,6	540

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