

## Product Catalogue 2011

### HOT DRIED MINCED TOMATO

**Description:** by the combination among dried tomatoes, capers, and hot peppers the delicious product was born, which has the taste of Sicily.

**Ingredients:** Sun-dried tomatoes, extra-virgin olive oil, capers, vinegar, hot peppers, oregano, rosemary, sea salt.

**Suggestions:** As starter/appetizer. To spread on toasted bread or fried eggs. When you prepare pasta, it adds a special typical Mediterranean taste.

**Net weight:** Jar 180g - Jar 1000 g



### BECCAFICO SUN-DRIED TOMATOES

**Description:** Ancient Sicilian recipe, of which the most important ingredients are: dried tomatoes-filed with breadcrumbs, capers extra-virgin olive oil, capers, breadcrumbs and herbs. For this special preparation the product takes on a special and strong taste that marks it out among all the other dried tomatoes.

**Ingredients:** Dried tomatoes, extra virgin olive oil, capers, breadcrumbs, olives, basil, garlic, sea salt and hot peppers.

**Use's suggestion:** As appetizer, side dish or to decorate cold dishes.

**Net weight:** Jar 180g



### ARTICHOKES GRANDMA PEPPA

**Description:** It's an old recipe from Trapani. It was created by the grandmother of the owner. This recipe, made with simple ingredients, creates an extraordinary course where the taste of the artichokes is excited in a wonderful way.

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

**Suggestions:** As appetizer, side dish or to decorate cold dishes.

**Net weight:** Jar 180g



### ARTICHOKES CREAM

**Description:** Cream prepared with fresh artichokes, the taste is better together with extra virgin olive oil.

**Ingredients:** Artichokes, extra-virgin olive oil, sea salt, hot chilli pepper, garlic.

**Suggestions:** As appetizer, side dish or to decorate cold dishes.

**Net weight:** Jar 180g



### APPLES CAPONATA

**Description:** This recipe was discovered from old and poor "palermitana" cuisine at the end of XVIII century. The aubergine are replaced by apple, which creates in opposition to the other ingredients a delicate and light contrast. .

**Ingredients:** Apples, tomato, extra-virgin olive oil, celery, onion, olives, capers, pines kernel, sea salt.

**Suggestions :** As appetizer, side dish or to decorate cold dishes. It can be combined to the white meat and to cheese of medium ripening.

**Net weight:** Jar 180g



## Product Catalogue 2011

### PISTACHIO PATE'

**Description:** The simplicity of the ingredients does this pate unique of its kind. It's the ideal base of many fish and vegetable courses. It's very good on slices of toasted bread, as appetizer or titbit.

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

**Suggestions:** Very good spread on slices of toasted bread and to prepare first fish and vegetable courses.

**Net weight:** Jar 40g- Jar 90g- Jar 180g - Jar 1000 g



### WILD FENNELS PESTO

**Ingredients:** Wild fennel 40%, Extra Virgin Olive Oil 30%, dried tomatoes 20%, onion 5%, raisin, pepper, salt.

**Suggestion of use:** How appetizer, to smear on slices of toasted bread or as seasoning of first dishes.

**As a condiment for pasta dishes:** stir-fry the pasta by adding a little oil and seasoning. Serve in the dish sprinkled with toasted bread crumb

**Net weight:** Jar 180g - Jar 1000 g



### CAPERS PESTO

**Ingredients:** Capers 40%, dried tomato 35%, Extra Virgin Olive Oil 25%, garlic, vinegar, salt.

**Suggestion of use:** How appetizer, to smear on slices of toasted bread or as seasoning of first dishes.

**Net weight:** Jar 180g - Jar 1000 g



### CAPERS PASTE

**Description:** It 's a paste of capers with extra virgin olive oil. Delicate flavour, is good for croutons starters: a particular taste when used to flavour fish, sauces and condiments.

**Ingredients:** Capers 75%, extra virgin Olive oil 20%, garlic, vinegar, salt.

**Suggestion of use:** How appetizer, to smear on slices of toasted bread or as seasoning of first dishes

**Net weight:** Jar 180g - Jar 1000 g



### SEMI-DRY CHERRY TOMATOES

**Description:** Semi-dry cherry tomatoes to remain sweet and soft at the same time. The extra virgin olive oil exalts its taste.

**Ingredients:** Half-dried cherry tomato, extra virgin olive oil, basil, sea salt, garlic.

**Suggestions:** As appetizer, side dish or to decorate cold dish. It can be used in many recipes for the preparation of first and second course.

**Net weight:** Jar 180g – Jar 1000g



## Product Catalogue 2011

### PATE' OF COURGETTES

**Description:** The delicate taste of this pate seasons your garlic bread or you can create excellent and refined dishes.

**Ingredients:** Courgettes (zucchini), onion, extra-virgin olive oil, basil, garlic, rosemary, vinegar, sugar, sea salt.

**Suggestions:** As appetizer, spread on slices of toasted bread.

**Net weight:** Jar 180g - Jar 1000 g



### ONION AND TUNA PATE'

**Description:** From this unusual combination this pate, a sweet and sour and evolving taste, is born. It really melts in the month.

**Ingredients:** Onion, extra-virgin olive oil, tuna, wine's vinegar, raisins, sugar, sea salt.

**Suggestions:** As appetizer, spread on slices of toasted bread.

**Net weight:** Jar 180g - Jar 1000 g



### RED HOT CHILLI PEPPERS PATE

**Description:** Excellent to give a hot taste to every kind of recipe, or simply to season a slice of bread.

**Ingredients:** Red hot chilli peppers, extra virgin olive oil, vinegar, sea salt.

**Suggestions:** As appetizer spread on slices of toasted bread, or added to pasta or meat to give a hot taste. It can be combined with sweet cheese.

**Net weight:** Jar 180g - Jar 1000g



### SWEET PEPPERS CREAM

**Description:** This excellent product embellishes slices of bread. Moreover it can be used to prepare pasta and it can be combined with boiled meat or cheese.

**Ingredients:** Sweet peppers (86%), extra-virgin olive oil, vinegar, hot peppers, basil, parsley, oregano, garlic, sea salt.

**Suggestions:** As appetizer spread on slices of toasted bread.

**Net weight:** Jar 180g - Jar 1000 g



### SICILIAN CAPONATA

**Description:** Classical recipe of the Sicilian cuisine, prepared according to the ancient tradition and using only extra-virgin olive oil. Excellent to serve on a very warm slice of toasted bread.

**Ingredients:** Aubergine, tomato, celery, olives, extra virgin olive oil, capers, pine nuts, vinegar, salt and sugar.

**Suggestions:** As appetizer, side dish or to decorate cold dishes.

**Net weight:** Jar 180g - Jar 1000 g





OLIO E PRODOTTI TIPICI SICILIANI

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### GREEN OLIVES PATE'

**Description:** Obtained from the working of the olives "Nocellara" it has the smell and the taste of the olives just squared.

**Ingredients:** Green olives, salt, extra virgin olive oil. Acidulant: lactic acid.

**Suggestions:** As appetizer spread on slices of toasted bread.

**Net weight:** Jar 180g - Jar 1600 g



### BLACK OLIVES PATE'

**Description:** Obtained from the working of the olives "Nocellara", it has the smell and the taste of the olives just squared.

**Ingredients:** Black olives, salt, extra virgin olive oil. Acidulant: Lactic acid.

**Suggestions:** As appetizer spread on slices of toasted bread.

**Net weight:** Jar 180g - Jar 1600 g



### TRAPANESE PESTO DRESSING

**Description:** Typical Sicilian recipes indigenous to the area of Trapani.

**Ingredients:** Tomato 70%, extra virgin olive oil 20%, almonds, basil, garlic, salt, pepper.

**Suggestions:** Condiment ready to use is on hot pasta cold dishes.

**Net weight:** Jar 180g - Jar 1000 g



### READY-TO-USE SAUCE OF CHERRY TOMATO AND MINI PLUM TOMATO

**Description:** Ready-to-use sauce from the sweet and delicate taste gotten by cherry tomato and mini plum tomato.

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

**Suggestions:** Condiment ready to use is on hot pasta cold dishes

**Net weight:** bottle 330 g- bottle 1030 g



### CRUSCED AND SEASONED OLIVES

**Description:** Olives "Nocellara", seasoned with extra virgin olive oil and herbs.

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

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

**Packaging :** 500 g envelop – 1000 g envelop - Jar 300 g



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### COCKTAIL'S GREEN OLIVES

**Description:** Selection of olives "Nocellara" worked in pickle. Good with aperitif or appetizer.

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

**Suggestions:** As appetizer, as side dish or to decorate cold dishes.

**Packaging:** Jar 570g, drained 340 g - 1000g net bag



### DRY CHERRY TOMATO

**Description:** Naturally dried cherry tomato glass greenhouse with the heat of the sun.

**Ingredients:** Dry cherry tomato, salt. Corrector of acidity: citric acid.

Preservative: Potassium sorbate

**Suggestions:** As appetizer, as side dish or to decorate cold dishes.

**Net weight:** 100 g



### SICILIAN OREGANO

Sprigs of oregano produced in Sicily at a height of about 800 m. Intense aroma.

**Net weight:** 40 g springs



### ORANGE HONEY

**Description:** Honey of delicate taste. Best with cheese with strong taste, very good in preparing cakes and exquisite with fruit.

**Suggestions:** It can be used with cheese (as ragusano Dop and caciocavallo), fruit and to prepare cakes.

**Net weight:** Jar 40g - Jar 110 g - Jar 240g



### HONEY MIXTURE WITH PROPOLIS

**Description:** In addition to have a delicate taste that it is combined with cheese and fruit, this honey has a strong purifier action of the respiratory organs.

**Ingredients:** Sicilian honey of eucalyptus, carob syrup, propolis

**Net weight:** Jar 240g





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### HONEY AND STRAWBERRY CREAM

**Description:** Sicilian honey worked with strawberry pure, the combination, between honey and fruit, gives a delicate taste to this particular product. It is very good for breakfast and with cheese.

**Ingredients:** Sicilian honey, fruit purée.

**Suggestions:** It can be combined with fruit and cheese. It is used to prepare cakes.

**Net weight:** Jar 40g - Jar 110 g - Jar 240g



### FINE MARSALA D.O.C. FORTIFIED JELLY

**Description:** Creamy jelly is obtained by the "Marsala Superiore" wine. Good with mature or semi mature cheese.

**Ingredients:** Marsala Superiore wine 65%, sugar 35%, Yelling agent: pectin. Acidulant: Citric Acid

**Suggestions:** It can be used for the preparation of cakes or combined with mature or semi mature cheese, boiled and roast meat, speak, bottarga...

**Net weight:** Jar 40g- Jar 110 g – Jar 230g- Jar 1100 g



### NERO D'AVOLA RED WINE JELLY

**Description:** Creamy jelly is obtained using the wine "Nero d'Avola". It can be combined with cheese and cakes.

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

**Suggestions:** It can be used for the preparation of cakes or with different kind of cheese and meat coked in different way.

**Net weight:** Jar 40g- Jar 110 g – Jar 230g- Jar 1100 g



### ZIBIBBO DESSERT WINE JELLY

**Description:** Creamy jelly is obtained by the sweet wine. It can be combined with mature or semi mature cheese.

**Ingredients:** Zibibbo wine 65%, sugar 35% Yelling agent: pectin. Acidulant: Citric Acid

**Suggestions:** It can be used for the preparation of cakes or combined with mature or semi mature cheese and boiled and roast meat.

**Net weight:** Jar 40g- Jar 110 g – Jar 230g- Jar 1100 g



### SICILY'S ORANGES JAM

**Description:** The orange Jam is product in area of Ribera, Navel varieties.

**Ingredients:** Orange, sugar, Yelling agent: pectin. Acidulant: Citric Acid

**Suggestions:** From the delicate taste, it joins him to many cheeses.

**Net weight:** Jar 40g- Jar 110 g – Jar 230g- Jar 1100 g



## Product Catalogue 2011

### SICILY'S LEMON JAM

**Description:** It's prepared with Sicilian fresh lemon. It has a very strong and deep smell (like the peel of fresh lemon).

**Ingredients:** lemon, sugar, Yelling agent: pectin. Acidulant: Citric Acid

**Suggestions:** It can be combined with fruit and different kind of cheese.

**Net weight:** Jar 40g- Jar 110 g – Jar 230g- Jar 1100 g



### SICILY'S TANGERINE JAM

**Description:** It's prepared by "Tardivo" tangerine. It has a delicate and intense smell (like the peel of fresh tangerine).

**Ingredients:** Tangerine, sugar, Yelling agent: pectin. Acidulant: Citric Acid

**Suggestions:** It can be combined with fruit and different kind of cheese.

**Net weight:** Jar 40g- Jar 110 g – Jar 230g- Jar 1100 g



### BLACK FIGS' JAM

**Description:** Delicious and delicate Black Figs' jam with an characteristic taste

**Ingredients:** Black figs, sugar, Yelling agent: pectin. Acidulant: Citric Acid

**Suggestions of use:** Excellent for breakfast, it matches with medium mature cheese.

**Net weight:** Jar 230g – Jar 40g.



### MULBERRY JAM BLACKS

**Description:** Delicious jam produced by mulberry blacks. Delicate flavour and intense. It goes well with soft or medium cheese ripening. Especially with the fresh fruit, Panna cotta with unsurpassable.

**Ingredients:** Mulberry, sugar, Yelling agent: pectin. Acidulant: Citric Acid

**Net weight:** Jar 40g - Jar 240g.



### INDIANS FIGS JAM

**Description:** Jam obtained from the typical Sicilian fruit mixture, using the fruits white, orange and red. Mild taste. It goes well with soft or medium cheese ripening. Especially with the fresh fruit.

**Ingredients:** Indian's figs, sugar. Yelling agent: pectin. Acidulant: citric acid.

**Net weight:** Jar 230g –jar 40 g





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### PISTACHIO CREAM

**Description:** spread on the bread, it's very good for young and old people.

**Ingredients:** sugar, vegetable for fractional in this way, 30% Pistachio, pasteurized pro dard milk, lactose, protein of milk, lecithin, aroma.

**Suggestions:** spread on slices of bread or used for the preparation of cakes.

**Net weight:** Jar 40g- Jar 90g- Jar 180g - Jar 1000 g



### ALMOND CREAM

**Description:** Delicious cream to smear or to use in confectionery to garnish sweets or for crepes.

**Ingredients:** Sugar, vegetable oils and greases in part fractionated, almonds 20% skimmed-milk powder, Lactose, milk proteins, almond Flavouring. Emulsifier: soya lecithin.

**Net weight:** Jar 40g- Jar 90g- Jar 180g



### PISTACHIO CRUNCHY

**Description:** Delightful and unique nougat with pistachios

**Ingredients:** Pistachio, Honey and Sugar.

**Size:** about 70 g bar



### ALMOND CRUNCHY

**Description:** : Delicious and unique almond nougat flavoured with lemon peel

**Ingredients:** Almond, Honey, Sugar, Lemon peel.

**Size:** about 70 g bar

### BOX OF PISTACHIO AND ALMOND PASTRIES

**Description:** Box container for mellow little sweets of pistachio and little sweets of almond paste of taste delicate and fragrant.

**Almond Paste's Ingredients:** almond, sugar, honey, albumen and natural flavourings.

**Pistachio Paste's Ingredients:** Pistachio, sugar, honey, albumen and natural flavourings.

**Size:** box of 250 g



### BOX OF CRUNCHY PISTACHIO, ALMOND, HAZELNUT

**Description:** box containing soft snaps of pistachio, almond and hazelnut taste and fragrant.

**Ingredients:** 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.

**Size:** box of 200 g



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### PISTACHIO PANETTONE

**Description:** Pistachio Panettone. Ingredients: tender wheat flour, pistachio, butter, vegetable fat, fruitful, sugar, yolk baking powder. Emulsifying: E471, powdered milk, powdered yolk, natural flavourings

**Net weight:** : 900 g



### DOVE PISTACHIO

**Description:** Dove pistachio.

**Ingredients:** flour type 0, pistachio, butter, vegetable fat, fructose, sugar, egg yolk, sourdough natural powder. Emulsifiers: E471, whole milk powder, egg yolk. Natural aromas. **Net weight:** : 900 gr



### PISTACHIO OF BRONTE CAKE

**Description:** Delicious, pistachio of Bronte cake (pie) from taste unique, particular and intense.

**Ingredients:** pistachio, sugar, eggs, natural flavourings.

**Cream's Ingredients:** sugar, oil and vegetable fat in part divided, 30% of pistachio, powdered skim milk, protein of milk, emulsifier (lecithin).

**Size:** 600 g



### EXTRA VIRGIN OLIVE OIL

**Composition:** 100% Cerasuola.

The Oil is not filtered to preserving at the most the exceptional characteristics of aroma and deliciousness.

**Awards:** Gran menzione Sol d'Oro 2009, Gran menzione Leone d'oro dei mastri oleari 2009, Distinzione Orciolo d'oro 2008, Distinzione Orciolo d'oro 2008, Gran menzione Leone d'oro dei mastri oleari 2007, Orciolo d'oro 2007 - Orciolo d'Oro 2006 - Gran Menzione al Concorso Internazionale Sol d'Oro 2005

**Size:** bottle of 0.25l - 0.50 l - 3 l tin- 5 l tin



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OLIO E PRODOTTI TIPICI SICILIANI

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### WINE "GRILLO" IGT SICILIA

**Grape variety:** Grillo 100%.  
**Classification:** IGT Sicilia.  
**Production Area:** North West Sicily  
**Soil:** Sandy clays.  
**Height:** 60-150 meters over the sea.  
**Growing System:** Espalier.  
**Age :** Ten Years.  
**Harvest Time:** September.  
**Alcoholic Fermentation:** In Temperature controlled stainless steel tanks 16-18° C.  
**Colour:** Straw Yellow.  
**Bouquet:** Scent of fruit and spices.  
**Taste:** Great personality, riche and intense.  
**Alcohol:** 13,50% vol.  
**Aging:** 3/5 month in steel tanks and 2 months in bottles.  
**Serving Suggestions:** Perfect with fish, crustaceans, anchovies and introductory dishes.  
**Serving Temp :** 10/12 °C.  
**Format:** Bottle 0.75 lt



### WINE "INZOLIA" IGT SICILIA

**Grape variety :** Inzolia 100%.  
**Classification:** IGT Sicilia.  
**Production Area:** North West Sicily.  
**Soil:** Sandy clays.  
**Height:** 100-300 meters over the sea.  
**Growing System:** Espalier.  
**Vineyards Average Age:** 10 years.  
**Harvest Time:** September.  
**Alcoholic Fermentation:** At a controlled temperature in stainless steel tanks at 16-18° c.  
**Colour:** Light Yellow with greenish rim.  
**Bouquet:** Delicate, fruity, persistent and intense.  
**Taste:** Fresh, fruity, good and well-balanced.  
**Alcohol:** 12,50% by vol.  
**Aging:** 3/5 month in steel tanks and two months in bottles.  
**Serving Suggestions:** Sea food salads, fry vegetables and fish.  
**Service temperature:** 10/12 °C.  
**Format:** Bottle 0.75 lt





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### RED WINE "NERO D'AVOLA" IGT SICILIA

**Grape Variety:** 100% "NERO D'AVOLA".

**Classification:** IGT Sicilia.

**Production Area:** Sicilia North West.

**Soil:** Sandy clays.

**Height:** 100 300 meters over the sea.

**Growing System:** Esaplier.

**Age:** 10 years.

**Harvest Period:** September.

**Alcoholic Fermentation:** Maceration in steel tanks with skins at 24 – 26 ° C. racking and completion of fermentation with controlled temperature.

**Colour:** Intense ruby red.-Bouquet: Remember red fruit and spice.

**Taste:** Mellow, Intense and persistent.

**Alcohol:** 13,50% vol

**Aging:** 80% in steel tanks about one year, 20% in oak's butt for three months and also three months in bottle.

**Best With:** Combine with introductory dishes with meat sauces, -elaborate baked pasta dishes and red meats.

**Serving Temp :** Ambient temperature.

**Format:** Bottle 0.75 lt



### MARSALA SUPERIORE DOLCE DOC

**Grape Variety :** Grillo – Inzolia – Cataratto.

**Classification:** D.O.C.

**Production Area:** Province of Trapani.

**Harvest Time:** End September.

**Colour:** Amber.

**Bouquet:** Intense and persistent, pleasant oak's skin.

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

**Alcoholic Strength:** 18% vol.

**Sugar:** 11%.

**Aging:** At least two years in oak barrels.

**Fining:** 4 months in the bottle.

**Serving Suggestions:** Perfect dessert's wine.

**Serving Temp.:** 12-14°C.

**Format:** Bottle hold 750 ml. – box of 6 bottle



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### MARSALA SUPERIORE SECCO RISERVA DOC

**Grape Variety :** Grillo, Catarratto, Inzolia.  
**Classification:** DOC.  
**Place of Origin:** Province of Trapani.  
**Picking:** End September.  
**Colour:** Clear Amber.  
**Bouquet:** Intense and persistent, pleasant oak's skin.  
**Taste:** Full, dry and persistent.  
**Alcoholic Strength:** 18% by vol.  
**Aging:** At least four years in oak barrels.  
**Fining:** 4 months in the bottle.  
**Serving Suggestions:** Cheeses, dry fruit and dry stuff.  
**Serving Temperature:** 12/14° C.

**Formato:** Bottle hold 750 ml. – box of 6 bottle



### ZIBIBBO VINO LIQUOROSO IGT SICILIA

**Grape Variety:** 100% Zibibbo.  
**Classification:** I.G.T. Sicilia.  
**Production Area:** Province of Trapani.  
**Harvest time:** September.  
**Colour:** Pale Yellow.  
**Bouquet:** Intense and persistent.  
**Taste:** Full, mallow and pleasantly sweet.  
**Alcoholic Strenght:** 16% vol.  
**Sugar:** 12%.  
**Fining:** Six months in steel tanks and three months in the bottle.  
**Serving Suggestion:** Good dessert's wine, biscuits and hard cheeses.  
**Serving Temp.:** 8 - 12°C.

**Format:** Bottle hold 750 ml. – box of 6 bottles

