

PRESERVES & JARS



BOSANA OLIVES IN BRINE

INGREDIENTS

Sardinian Bosana olives, water, sea salt, lemon, bay leaves.

FEATURES

The flavors and preservatives used are all exclusively natural. By not using chemical preservatives, a film may form on top after a few months and it is therefore advisable to wash the olives with plain water in a sieve large enough and possibly placing them back in the jar with water and salt.

PAIRINGS

Mixed appetizers.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 200 g - 12 pieces per carton - 100 cartons per pallet

Bucket 3,5 kg - 1 pieces per carton - 50 cartons per pallet



FRATELLI PINNA. TASTE UNITES

For more than a century our oils have combined and enhanced the taste of the most refined dishes. Just as they have always been the symbol of our family bond, of that with the Sardinian tradition and with our territory.

Extra virgin olive oils that come from the best olives harvested and pressed with the most modern and innovative methods to preserve all the flavor of Sardinia, respecting the environment and natural resources.



Oil mill, olive groves and laboratory
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