

# GREEN OLIVES PÂTÉ

## IN EXTRA VIRGIN OLIVE OIL



**130 G**  
SMALL JAR  
COD. PROD  
PAIB130

PRODUCTION AREA	olive groves situated in the towns of Rocca Massima (LT)-Cori(LT)
EXPIRATION DATE	18 months
INGREDIENTS	white Itrana olives, extra virgin oil, salt
MODES OF CONSERVATION	keep in cool and dry place protected from light and heat sources. After the opening, it is suggested to keep it in the fridge
MANUFACTURING	old tradition recipe: after the harvest, the olives are kept in the pickle, they are subsequently destoned and minced, put into extra virgin olive oil and pasteurized. Natural product with no addition of additives, preservatives and other aromas
CULINARY MATCHES	essential for sauces and gravies, very good also as aperitif, spread on hot bread bruschettas
ORGANOLEPTIC CHARACTERISTICS	green colour, delicate and tasty flavour

# BLACK OLIVES PÂTÉ

## IN EXTRA VIRGIN OLIVE OIL



**130 G**  
SMALL JAR  
COD. PROD  
PGA130

PRODUCTION AREA	olive groves situated in the towns of Rocca Massima (LT) - Cori (LT)
EXPIRATION DATE	18 months
INGREDIENTS	Gaeta olives, extra virgin olive oil, salt
MODES OF CONSERVATION	keep in cool and dry place protected from light and heat sources. After the opening, it is suggested to keep it in the fridge
MANUFACTURING	old tradition recipe: after the harvest, the olives are kept in the pickle, they are subsequently destoned and minced, put into extra virgin olive oil and pasteurized. Natural product with no addition of additives, preservatives and other aromas
CULINARY MATCHES	essential for sauces and gravies, very good also as aperitif, spread on hot bread bruschettas
ORGANOLEPTIC CHARACTERISTICS	purple colour, gritty and savoury, typical of the D.O.P. olive

# SPICY BLACK OLIVES PÂTÉ

## IN EXTRA VIRGIN OLIVE OIL



**130 G**  
SMALL JAR  
COD. PROD  
PGP130

PRODUCTION AREA	olive groves situated in the towns of Rocca Massima (LT) - Cori (LT)
EXPIRATION DATE	18 months
INGREDIENTS	Gaeta olives, extra virgin oil, salt, Cayenne pepper
MODES OF CONSERVATION	keep in cool and dry place protected from light and heat sources. After the opening, it is suggested to keep it in the fridge
MANUFACTURING	old tradition recipe: after the harvest, the olives are kept in the pickle, they are subsequently destoned and minced, put into extra virgin olive oil and pasteurized. Natural product with no addition of additives, preservatives and other aromas
CULINARY MATCHES	essential for sauces and gravies, very good also as aperitif, spread on hot bread bruschettas
ORGANOLEPTIC CHARACTERISTICS	purple colour, gritty and tasty flavour, typical of the D.O.P. Gaeta olive, slightly spicy