



TECHNICAL DATA SHEETS OF OUR EXTRA VIRGIN OLIVE OILS HARVEST 2023



Ogni filare di ulivo è la biografia di un padre, di un nonno, di un bisnonno.
Nel nostro olio EVO c'è la nostra storia e la nostra passione.



Olio di Puglia IGP

PGI Olio di Puglia certified Extra Virgin Olive Oil is produced exclusively by pressing the company's Coratina variety olives. The olive groves, located in the municipality of Trani (sheets 71, 72, 73, 57, 86 and 87) are 70% grassed and worked for the remaining 30%, pruned and fertilized annually and irrigated using a drip irrigation system and under sub-irrigation.

Coratina is an Apulian variety present mainly in the north of Bari and in the BAT province. It produces an oil rich in polyphenols and vitamin E which gives a strong but pleasant bitter and spicy sensation on the palate.

Organoleptic analysis: on the nose it has a medium intense fruitiness of green olive with strong herbaceous hints, while on the palate it has a fresh, always pleasantly herbaceous flavor with almond and wrinkled notes. Bitter and spicy balanced and of medium intensity. At sight it has a golden yellow color with green reflections.

Pairings: raw on cooked and raw vegetables, to make bruschetta and with dishes based on legumes and vegetables, potage; excellent - thanks to its strong taste - to accompany soups and robust and well-structured first courses linked to the peasant tradition such as broad beans and chicory, orecchiette with turnip tops, orecchiette with baked tomatoes etc. but also on second courses of meat and with grilled vegetables.

Analisi chimica del	11/01/2024
certificato di analisi	2400955
Acidi Grassi Liberi	0,16
Numero di Perossidi	7,8
residui antiparassitari	0
polifenoli	602

Dichiarazioni Nutrizionali

valori medi per 100 ml

Energia 3389 kj/ 824Kcal

Grassi 91,6 gr di cui saturi 14 gr.

Colesterolo 0 gr.

Carboidrati 0 gr di cui zuccheri 0 gr

Proteine 0 gr.

Sale 0 gr.



Olio Extra Vergine di Oliva Schinosa

Extra virgin olive oil obtained from a blend of the varieties Nocellara etnea, Nocellara del Belice and Coratina, all grown in our own olive groves.

The olives are harvested at the beginning of October, at the right level of ripeness and separately for each cultivar, and taken immediately to the oil mill of the company, to be cold pressed with a two-phase continuous oil extraction (production line Amenduni spa), without adding water, and it is immediately filtered and stored under nitrogen.

It is a medium fruity green evo oil and it has a smell olive green fruity with hints of herbs and grassy notes.

It appears on the palate with a fresh taste with hints of green tomato and bitter almond.

Serving suggestions: on cooked and raw vegetables, for preparing bruschetta and dishes with legumes and vegetables, excellent to accompany soups and first courses with distinct flavors bound to farm tradition.

Food pairing: It is an extra virgin olive oil which, for its balanced taste, goes well with both simple dishes based on meat and fish and with more structured dishes, excellent for making pestos, accompanying sauces and mayonnaise.

Dichiarazioni Nutrizionali

valori medi per 100 ml

Energia 3389 kj/ 824Kcal

Grassi 91,6 gr di cui saturi 14 gr.

Colesterolo 0 gr.

Carboidrati 0 gr di cui zuccheri 0 gr

Proteine 0 gr.

Sale 0 gr.

	100 ml	100ml	250 ml	500 ml	500ml latta	3 lt	5 lt
contenitore	vetro	latta	vetro	vetro	latta	bag in box	bag in box
peso lordo	240gr		590gr	930gr	603 gr	2980gr	4900gr
dimensioni	4x4x18H			7x7x28H		17,5x10x22h	13,5x18x25,5h
numero X cartone	48	24	24	12			
peso cartone	12,125kg		14,7kg	11,6 kg	7,2 kg		
codice ean	8054701480229			8054701480021		8054701480274	8054701480304
cartoni per piano pedana(120x80)	8		10	10	10	48	32
bottiglie x piano pedana(120x80)	384		240	120	120		
cartoni per piano pedana (120x100)	9		12	15		60	42
bottiglie x piano pedana(120x100)	432		288	180			



Olio Extra Vergine di Oliva Schinosa La Coratina

Single variety extra virgin olive oil from Coratina variety olives grown exclusively in our own olive groves. The olives are harvested at the end of October/beginning of November, at the right level of ripeness and taken immediately to the oil mill of the company, to be cold pressed with a two-phase continuous oil extraction (production line Amenduni spa), without adding water, and it is immediately filtered and stored under nitrogen.

It is a pleasant fruity green olive oil with grassy notes.

It appears on the palate with a marked but elegant and well-balanced bitter and spicy taste with hints of artichoke and bitter almond.

Serving suggestions: on cooked and raw vegetables, for preparing bruschetta and dishes based on legumes and vegetables, excellent to accompany soups and first courses with distinct flavors bound to farm tradition.

Pairings: raw, on cooked and raw vegetables, to make bruschetta and with dishes based on vegetables and legumes, excellent to accompany soups and first courses with strong tastes linked to the rural traditions.

Analisi chimica del	08/02/2024
certificato di analisi	2404523
Acidi Grassi Liberi	0,16
Numero di Perossidi	2,9
residui antiparassitari	0

Dichiarazioni Nutrizionali

valori medi per 100 ml

Energia 3389 kj/ 824Kcal

Grassi 91,6 gr di cui saturi 14 gr.

Colesterolo 0 gr.

Carboidrati 0 gr di cui zuccheri 0 gr

Proteine 0 gr.

Sale 0 gr.

	100 ml	100ml	250 ml	500 ml	500 ML	3 lt	5 lt
contenitore	vetro	latta	vetro	vetro	LATTA	bag in box	bag in box
peso lordo	240gr		590gr	930gr	603 gr	2980gr	4900gr
dimensioni	4x4x18H			7x7x28H		17,5x10x22h	13,5x18x25,5h
numero X cartone	48	24	24	12	12		
peso cartone	12,125kg		14,7kg	11,6kg	7,2 kg		
codice ean	8054701480205			8054701480007		8054701480250	8054701480281
cartoni per piano pedana(120x80)	8		10	10	10	48	32
bottiglie x piano pedana(120x80)	384		240	120	120		
cartoni per piano pedana (120x100)	9		12	15		60	42
bottiglie x piano pedana(120x100)	432		288	180			



Extra Virgin Olive Oil La Peranzana

Single variety extra virgin olive oil from Peranzana olives grown exclusively in our own olive groves. The olives are harvested at the end of October, at the right level of ripeness and taken immediately to the oil mill of the company, to be cold pressed with a two-phase continuous oil extraction (production line Amenduni spa), without adding water, and it is immediately filtered and stored under nitrogen.

It is a fruity green olive oil with distinct grassy scents and fresh tomato notes.

The palate opens gently to a pleasant medium spicy and bitter taste with an aftertaste of artichoke and tomato.

Serving suggestions: very versatile extra virgin olive oil, it is suitable for dishes such as salads, cooked and raw vegetables, soups, potages but also meat and fish dishes.

Dichiarazioni Nutrizionali

valori medi per 100 ml

Energia 3389 kj/ 824Kcal

Grassi 91,6 gr di cui saturi 14 gr.

Colesterolo 0 gr.

Carboidrati 0 gr di cui zuccheri 0 gr

Proteine 0 gr.

Sale 0 gr.

	100 ml	100 ml	250 ml	500 ml	500ml	3 lt	5 lt
contenitore	vetro	latta	vetro	vetro	latta	bag in box	bag in box
peso lordo	240gr		590gr	930gr	603 gr	2980gr	4900gr
dimensioni	4x4x18H			7x7x28H		17,5x10x22h	13,5x18x25,5h
numero X cartone	48	24	24	12	12		
peso cartone	12,125kg		14,7kg	11,6kg	7,2 kg		
codice ean	8054701480212			8054701480014		8054701480267	8054701480298
cartoni per piano pedana(120x80)	8		10	10	10	48	32
bottiglie x piano pedana(120x80)	384		240	120	120		
cartoni per piano pedana (120x100)	9		12	15		60	42
bottiglie x piano pedana(120x100)	432		288	180			



Apulian Boiled Taralli

Our handmade taralli are prepared according to the original recipe that requires a short boiling in water before baking in the oven. This is the secret of their unique and pleasant fragrance.

Ingredients

Flour 00, White Wine, Extra Virgin olive Oil Schinosa, salt, (fennel seeds)

• Valori medi dichiarati sulla base dei calcoli effettuati su 100 gr di prodotto

Dichiarazioni Nutrizionali

valori medi per 100 gr

Energia 1928 kj/ 461Kcal

Grassi 22 gr di cui saturi 3,08 gr.

Carboidrati 52,21 gr di cui zuccheri 0,78 gr

Fibre 2,09 gr

Proteine 8,21 gr.

Sale 0,815 gr.

Confezioni da 250 gr

Cartoni da 24 pezzi – 6 kg di taralli



Green Olives in brine

Hand-picked directly from the tree, still green and full of life, the green olive variety Bella di Spagna is grown in our own olive groves. The careful selection leads to process only the best olives which undergo a debittering process according to the Seville method with subsequent preservation in brine, a salt-water solution.

They have a crunchy texture and a savory taste.

Ingredienti

Olive, acqua, sale, acido lattico, acido l. ascorbico.

Valori Nutrizionali

Valori medi dichiarati sulla base dei calcoli effettuati su 100 gr di prodotto

Dichiarazioni Nutrizionali

valori medi per 100 gr

Energia 151 kj/ 620 Kcal

Grassi 15 gr di cui saturi 2,6 gr.

Carboidrati 1,2 gr di cui zuccheri 0,2 gr

Proteine 1,3 gr.

Sale 2,7 gr.

Peso lordo 580 gr

Peso sgocciolato 350 gr

Confezione da 580 gr / 12 vasi per cartone – peso cartone 12,300 kg



Patè

*After a careful selection, the olives harvested in our company olive groves, naturally de-amarinated with brine, are blended and topped with our extra virgin olive oil, oregano and fennel seeds. Our pâté is excellent for spreading on toasted bread, bruschetta or canapés, but also for use in pasta or meat dishes”
Schinosa olive pâté is a very tasty cream produced according to strictly artisanal methods.*

Valori Nutrizionali

Valori medi dichiarati sulla base dei calcoli effettuati su 100 gr di prodotto

Dichiarazioni Nutrizionali
valori medi per 100 gr
Energia 1340 kj/ 326Kcal
Grassi 34,8 gr di cui saturi 5,1gr.
Carboidrati 0,2 gr di cui zuccheri 0,0 gr
Fibre 2,8 gr
Proteine 1,5 gr.
Sale 4,37 gr.

Confezione da 130 gr / 24 vasetti per cartone



Schinosa Artisanal Pasta

Schinosa pasta is produced as a pure product from the processing of flour obtained by milling durum-wheat grain of the ancient Apulian variety Saragolla, an ancient wheat grown in our arable land in the heart of Tavoliere delle Puglie, in the countryside of Chieuti (FG).

Saragolla durum wheat was first introduced in ancient times under the Kingdom of the Two Sicilies, as confirmed by the treatise "Rustic Economics for the Kingdom of Naples" written by Luigi Granata in 1830. This ancient variety has excellent nutritional properties and is of higher quality compared to other durum wheat varieties currently cultivated. It is not widely used for quantitative reasons because the grain yield is relatively low, making its cultivation unprofitable in comparison to other varieties that are more productive today.

Suggested cooking time 10/12 min

Ingredienti

100% Semola di grano duro varietà Saragolla, acqua

Valori Nutrizionali

Valori medi dichiarati sulla base dei calcoli effettuati su 100 gr di prodotto

Dichiarazioni Nutrizionali

valori medi per 100 gr

Energia 1508kj/355Kcal

Grassi 1,7 gr di cui saturi 0,9 gr.

Carboidrati 73,0 gr di cui zuccheri 3,9 gr

Proteine 12 gr.

Sale 0,004 gr.

*Formati: Orecchiette, Cicatelli, Paccheri, Spaghetti, Scialatielli
Confezione da 500 gr – cartoni da 20 confezioni*



Mandorle

the company owns an almond grove of approximately 6 hectares (sheet 73) planted in 2010 with the prized Apulian variety Filippo Cea from which we select the best production to offer a range of very high quality products.

We package both almonds in shell and shelled almonds and relying on the collaboration of a leading Apulian company, we expand the range of our production with peeled almonds, almond flour and chopped peeled almonds.

The Apulian almond, due to its richness in essential oils, minerals and vitamins, can truly be considered a superfood, a very precious ally for our health.

Packs of 500 g, 1 kg, 10 kg, 20 kg

mandorle

Dichiarazioni Nutrizionali

valori medi per 100 gr

Energia 610kj/2519Kcal

Grassi 52,7 gr di cui saturi 4,1 gr.

Carboidrati 2,2 gr di cui zuccheri 2,0 gr

Proteine 25,9 gr.

Sale 0,09 gr.



Our Flavored Oil

Evo Oil with citrus fruits

Extra Virgin Olive Oil produced from a combination of extra virgin olive oils obtained from olives grown in our olive groves of varieties Picholine, Nocellara etnea, Nocellara del Belice and Coratina, picked from the tree, just ripened, selected and cold pressed within 12 hours from harvesting in our oil mill with Amenduni 2-stage continuous cycle (without adding water during the process). Naturally decanted and unfiltered. After primary decantation, it will be further decanted with a selection of citrus rind (lemon, grapefruit, orange) from our citrus grove. Excellent for the preparation of cakes and tarts, but also as a condiment for fish and meat dishes.

Evo Oil with chilli pepper

Extra Virgin Olive Oil produced from a combination of extra virgin olive oils obtained from olives grown in our olive groves of varieties Picholine, Nocellara etnea, Nocellara del Belice and Coratina, picked from the tree, just ripened, selected and cold pressed within 12 hours from harvesting in our oil mill with Amenduni 2-stage continuous cycle (without adding water during the process). Naturally decanted and unfiltered. After primary decantation, it will be further decanted with a blend of hot chilli peppers grown in our orchard. Excellent for enriching with spicy taste legumes, first courses, soups and vegetable soups.

Dichiarazioni Nutrizionali

valori medi per 100 ml

Energia 3389 kj/ 824Kcal

Grassi 91,6 gr di cui saturi 14 gr.

Colesterolo 0 gr.

Carboidrati 0 gr di cui zuccheri 0 gr

Proteine 0 gr.

Sale 0 gr.