

FRATELLI
PINNA

**DATA SHEETS
2024**



EXTRA VIRGIN OLIVE OIL

DENOCCIOLATO DI BOSANA



ORIGIN

Owned olive groves - Maccia d'Agliastru (SS).

HARVEST

Manual selection of olives in October.

CULTIVAR

100% Bosana.

PROCESSING METHOD

Washing and further selection of the olives which are then pitted and sent for gentle pressing in a continuous cycle within a few hours of harvesting.

ORGANOLEPTIC CHARACTERISTICS

Pitted oil has a lower acidity and a polyphenol content almost double of the traditional EVOO crushed with kernel. Denocciolato has a soft and clear golden yellow color; its aroma has an intense olive scent combined with a soft and delicate note of white fruit such as banana and apple.

Harmonious and balanced to the taste, it also has a very strong and pointed fruity sensation, persistent and strong in its aftertaste, this EVOO is highlighted for the elegance and the finesse of its flavors. The mouthfeel is empowered with bitter and spicy notes, strong and balanced and smoothened by the good fluidity of this EVOO, making it lovable to the palate. It is suggested to finish appetizers and seafood first courses; the full body of this EVOO is excellent on legumes, vegetables and roasted or grilled meat.

FORMATS - QUANTITY

Bottle 500 ml - 6 pieces per carton - 100 cartons per pallet

Bottle 250ml - 20 pieces per carton - 100 cartons per pallet

Can 250 ml - 20 pieces per carton - 100 cartons per pallet

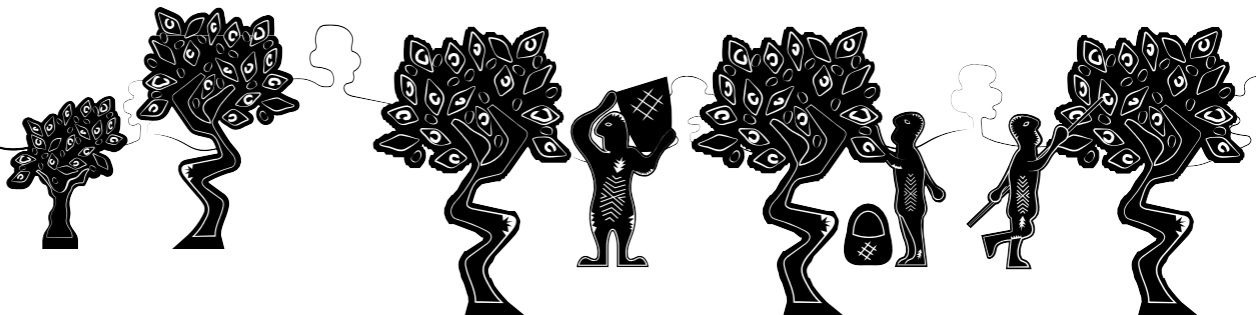
Tin Can mignon 100 ml - 20 pieces per carton - 100 cartons per pallet



FRATELLI PINNA. TASTE THAT 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
Str. Vicinale Maccia d'Agliastru 21
Località Prato Comunale
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EXTRA VIRGIN OLIVE OIL



ANTICHI ULIVETI

ORIGIN

Owned olive groves - Maccia d'Agliastru (SS).

HARVEST

Harvested with mechanical methods in the November period.

CULTIVAR

100% Bosana.

PROCESSING METHOD

Washing of the olives which are subjected to gentle pressing in a continuous cycle within a few hours of harvesting.

ORGANOLEPTIC CHARACTERISTICS

With its intense golden yellow with green highlights, the nose has elegant and complex fruity notes, with clear references to exotic fruits, apple and Mediterranean flowers. It has a soft feel on the palate, a good fluidity enriched with bitter and a vivid spicy note. Well suited even to delicate dishes, the Antichi Uliveti is ideal to finish vegetable soups, fish and grilled meats.

FORMATS - QUANTITY

Bottle 500 ml - 6 pieces per carton - 100 cartons per pallet

Bottle 250 ml - 20 pieces per carton - 100 cartons per pallet

Tin Can 250 ml - 20 pieces per carton - 100 cartons per pallet

Tin Can mignon 100 ml - 20 pieces per carton - 100 cartons per pallet



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EXTRA VIRGIN OLIVE OIL



AGLIASTRU

ORIGIN

Owned olive groves -Maccia d'Agliastru (SS).

HARVEST

Harvested by mechanical means in the period November - December.

CULTIVAR

Bosana, other cultivars in the area.

PROCESSING METHOD

Washing of the olives which are subjected to gentle pressing in a continuous cycle within a few hours of harvesting.

ORGANOLEPTIC CHARACTERISTICS

With its soft and mellow golden yellow, this filtered EVOO express its purity in its color. The softness of the color can be equally found in its delicate scents of olive, with notes of white fruit that recall banana and apple. Harmonious and well-balanced on the palate, this EVOO has a full body, with very strong and marked fruity sensations, standing out for its elegance and finesse. Agliastru is great appetizers and seafood dishes and excellent on legumes, meat and vegetables.

FORMATS - QUANTITY

Bottle 500 ml - 6 pieces per carton - 100 cartons per pallet

Bottle 250 ml - 20 pieces per carton - 100 cartons per pallet

Can 3 lt - 4 pieces per carton - 50 cartons per pallet

Tin Can 500 ml - 6 pieces per carton - 150 cartons per pallet

Tin Can mignon 100 ml - 20 pieces per carton - 100 cartons per pallet



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PRESERVES & JARS

Our products are prepared from selected raw materials, harvested and processed by hand, embellished with our pitted extra virgin olive oil.
All these foodstuffs are made from fresh products processed within a few hours by harvest.

PRESERVES & JARS



WILD ASPARAGUS IN EVOO

INGREDIENTS

Fresh green asparagus 80%, extra virgin olive oil Denocciolato di Bosana 19% grape vinegar, salt, pepper.

FEATURES

A natural product inspired from an ancestral recipe.

PAIRINGS

Ground appetizers and cheeses.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 240 g - 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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PRESERVES & JARS



ARTICHOKE PATÉE IN EVOO

INGREDIENTS

Fresh Sardinian spiny artichoke 80%, extra virgin olive oil Denocciolato di Bosana 19%, grape vinegar, salt, pepper.

FEATURES

A natural product inspired from an ancestral recipe.

PAIRINGS

Ground appetizers and cheeses.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 130 g - 24 pieces per carton - 100 cartons per pallet
Other sizes on order



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PRESERVES & JARS



ASPARAGUS PATÉE IN EVOO

INGREDIENTS

Fresh green asparagus 80%, extra virgin olive oil Denoccolato di Bosana 19% grape vinegar, salt, pepper.

FEATURES

A natural product inspired from an ancestral recipe.

PAIRINGS

Ground appetizers and cheeses.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 130 g - 24 pieces per carton - 100 cartons per pallet
Other sizes on order



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PRESERVES & JARS

BOSANA OLIVE PATÉE IN EVOO



INGREDIENTS

Bosana olive paste 80%, extra virgin olive oil Denocciolato di Bosana 19% grape vinegar, salt, pepper.

FEATURES

A natural product inspired from an ancestral recipe.

PAIRINGS

Ground appetizers and cheeses.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 130 g - 24 pieces per carton - 100 cartons per pallet
Other sizes on order



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PRESERVES & JARS



DRIED TOMATOES IN EVOO

INGREDIENTS

Dried cherry tomatoes 75%, extra virgin olive oil Denocciolato di Bosana 19%, anchovies and capers 5%, sea salt and pepper.

FEATURES

A natural product inspired from an ancestral recipe.

PAIRINGS

Ground appetizers and cheeses.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 240 g - 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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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



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PRESERVES & JARS



BROAD BEANS IN EVOO

INGREDIENTS

Fresh Sardinian broad beans 80%, extra virgin olive oil Denocciolato di Bosana 19%, grape vinegar, salt, pepper.

FEATURES

A natural product inspired from an ancestral recipe.

PAIRINGS

Ground appetizers and cheeses.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 240 g- 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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PRESERVES & JARS



ARTICHOKES HEARTS IN EVOO

INGREDIENTS

Fresh Sardinian spiny artichoke 80%, extra virgin olive oil Denocciolato di Bosana 19%, grape vinegar, salt, pepper.

FEATURES

A natural product inspired from an ancestral recipe.

PAIRINGS

Ground appetizers and cheeses.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 240 g - 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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PRESERVES & JARS



KING OYSTER MUSHROOM IN EVOO

INGREDIENTS

King oyster mushroom 80%, extra virgin olive oil Denoccolato di Bosana 19%, grape vinegar, salt, pepper.

FEATURES

A natural product inspired from an ancestral recipe.

PAIRINGS

A natural product inspired from an ancestral recipe.

SHELF-LIFE

24 months

FORMATS - QUANTITY

Jar 240 g - 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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PRESERVES & JARS

BLUEFIN TUNA IN EVOO



INGREDIENTS

Bluefin tuna (Thunnus Thynnus), extra virgin olive oil Denocciolato di Bosana, sea salt.

FEATURES

Made with bluefin tuna fished with hooks and longlines in Carloforte, where it is also worked and produced entirely by hand.

SHELF-LIFE

60 months

FORMATS - QUANTITY

Can 160 g - 12 pieces per carton - 100 cartons per pallet

Can 350 g - 6 pieces per carton - 150 cartons per pallet



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PRESERVES & JARS

BLUEFIN TUNA BELLY IN EVOO



INGREDIENTS

Bluefin tuna belly (Thunnus Thynnus), extra virgin olive oil Denocciolato di Bosana, sea salt.

FEATURES

Made with bluefin tuna fished with hooks and longlines in Carloforte, where it is also worked and produced entirely by hand.

SHELF-LIFE

60 months

FORMATS - QUANTITY

Can 160 g - 12 pieces per carton - 100 cartons per pallet

Can 350 g - 6 pieces per carton - 150 cartons per pallet



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ETICALIMENTA

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We do this through the Eticalimenta brand which guarantees the same quality and craftsmanship that have distinguished our company for over a century.



WHOLE WEAT BISTOCCU BREAD

INGREDIENTS

Whole wheat flour, Sardinian durum wheat flour, water, Sardinian sea salt, sourdough.

FEATURES

Typical traditional Sardinian bread originating from Montresta, a little village near the coast. It has the characteristic of maintaining its crunchiness for a long time. Suitable to eat as is or as a base for bruschetta.

SHELF-LIFE

6 months

FORMATS - QUANTITY

Bag 250 g - 18 pieces per carton - 20 cartons per pallet



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GUTTIAU BREAD

INGREDIENTS

Durum wheat semola, water, EVOO 18%, dried yeast, salt.

FEATURES

Light, crunchy and tasty, guttiau bread is an alternative solution to carasau bread to be consumed during meals or as a salty snack to accompany an aperitif.

SHELF-LIFE

8 months

FORMATS - QUANTITY

Plastic tub 100 g – 32 pieces per carton -20 cartons per pallet

Plastic tub 250 g - 14 pieces per carton - 20 cartons per pallet



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TRADITIONAL FREGULA PASTA

INGREDIENTS

Durum wheat semolina, water, salt.

FEATURES

A traditional, bronze-drawn pasta produced with a technique similar to cous cous. A staple of Sardinian gastronomy used with seafood first courses or soups with Pecorino cheese.

SHELF-LIFE

18 months

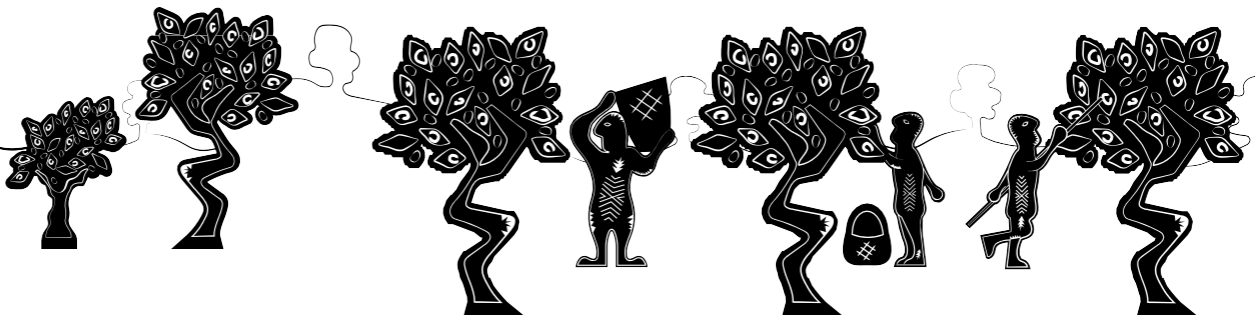
FORMATS - QUANTITY

Bag 500 g - 22 pieces per carton - 60 cartons per pallet



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HANDMADE FREGULA WITH SAFFRON

INGREDIENTS

Durum wheat semolina, water, sea salt, saffron (0,2%).

FEATURES

One of the most characteristic and widespread pasta shapes throughout Saradina, usually used to prepare first courses based on seafood and shellfish in a version enriched with the spicy flavor of Sardinian saffron.

SHELF-LIFE

18 months

FORMATS - QUANTITY

Bag 500 g - 12 pieces per carton - 60 cartons per pallet



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MALLOREDDUS BRONZE-DRAWN PASTA

INGREDIENTS

Durum wheat semola, water, salt.

FEATURES

A traditional bronze-drawn pasta known as "Sardinian Gnocchi", this pasta is commonly paired with pork based or vegetable sauces.

SHELF-LIFE

18 months

FORMATS - QUANTITY

Bag 500 g - 15 pieces per carton - 60 cartons per pallet



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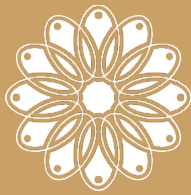
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WINES

We live in a land that has always been suited to the cultivation of vines. In our territory, in Ittiri in the North-West of Sardinia, the winemaking tradition has always accompanied people's lives.

From our vineyards we produce three DOC wines, Vermentino, Cannonau and Cagnulari.

WINES



AGALE VERMENTINO DI SARDEGNA DOC

GRAPE VARIETY

100% Vermentino.

TYOLOGY

Dry white wine.

VINEYARDS

Located in Ittiri, north-west Sardinia, average age of 23 years. The planting spacings are 2.5 m between the rows and 1 m on the row. The training method is espalier with Guyot pruning, which requires the annual renewal of the fruitful item. The soil is fertilized every other year with composted organic fertilizers and worked mechanically.

SOIL

Predominantly calcareous.

VINIFICATION

Grapes vinified with soft pressing, must refrigerated and cleaned by static decantation. Fermentation at controlled temperature and with selected yeasts.

DESCRIPTION

It is a wine with a clear and brilliant straw yellow colour, it has a long bouquet, of particular finesse, the taste is fresh, broad, velvety, with a characteristic aftertaste, to accompany seafood cuisine, soft and unripened cheeses, soups and first courses in general.

TECHNICAL DATA

Residual sugar: 3.6 g/l

Alcohol content: 14.10% vol.

Acidity: 5.7 g/l

FORMATS - QUANTITY

Bottle 0,75 L - 6 pieces per carton - 100 cartons per pallet



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WINES



OKILA CANNONAU DI SARDEGNA DOC

GRAPE VARIETY

100% Cannonau.

TYOLOGY

Still red wine.

VINEYARDS

Located in Ittiri, north-west Sardinia, average age of 25 years
The planting spacings are 2.5 m between the rows and 1 m on the row.
The training method is espalier with Guyot pruning, which requires the annual renewal of the fruitful item. The soil is fertilized every other year with composted organic fertilizers and worked mechanically.

SOIL

Predominantly calcareous.

VINIFICATION AND AGING

Grapes harvested at advanced maturity, vinified in steel tanks, with maceration for three weeks at a controlled temperature and with selected yeasts. Stabilization and filtration at bottling.

DESCRIPTION

It is a wine with an intense ruby red color with garnet reflections, it has an elegant bouquet, with hints of cherry, berries and dried rose, the taste is broad, velvety, soft and full-bodied.

It goes well with land-based dishes, fatty fish and mature cheeses.

TECHNICAL DATA

Residual sugar: 1.6 g/l

Alcohol content: 14.80% vol.

Acidity: 5.2 g/l

FORMATS - QUANTITY

Bottle 0,75 L - 6 pieces per carton - 100 cartons per pallet



Oil mill, olive groves and laboratory
Str. Vicinale Maccia d'Agliastru 21
Località Prato Comunale
07100 - Sassari (SS - Italy)

Offices
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07044 Ittiri (SS - Italy)

Contact details
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WINES



CARI' CAGNULARI DI SARDEGNA DOC

GRAPE VARIETY

85% Cagnulari, 15% Cannonau

TYPOLGY

Red Wine

VINEYARDS

Located in Ittiri, nord-west Sardinia, the planting system is 2,5m between row and 1m on the row. The system of growing is espalier with guyot pruning. The soil is fertilized alternate years with composted organic fertilizers and mechanical processed.

SOIL

Predominantly limestone

VINIFICATION AND AGING

Grapes arrive in the cellar where they are destemmed and pressed. Vinified in steel tanks with maceration of grape skins, bottled with clarification and very light filtration. A short period of aging in bottle follows.

DESCRIPTION

It's a typical Sardinian red wine with brilliant ruby color, intense and elegant wild red fruits and jams flavors, full of balsamic notes. It is smooth and delicate on the palate.

TECHNICAL DATA

Residual sugar: 0,10 g/l

Alcohol content: 14,5% vol.

Acidity: 4,9 g/l

FORMATS - QUANTITY

Bottle 0,75 L – 6 pieces per carton – 100 cartons per pallet



Il gusto che unisce.



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LIQUEUR



AMARO FOZZAS

BASED WITH ARTICHOKE AND OLIVE LEAVES

INGREDIENTS

Water, alcohol, sugar, olive and artichoke leaves, herbal and plant infusions aromatic. Coloring: caramel.

TYOLOGY

Liqueur.

FLAVORING SUBSTANCES

Citrus fruits, herbs and bittering plants (olive and artichoke)

DESCRIPTION

Amber colored liqueur with a bitter and slightly citrus taste. It has a medium-high density and a typical herbaceous aftertaste. Ideal after a meal as a digestive, neat or with ice, or to try in cocktails and long drinks for pleasant aperitifs.

TECHNICAL DATA

Sugars: 20%

Alcohol content: 28% vol.

VARIOUS

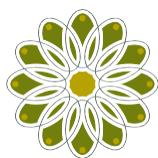
Bottle 0,50 L – 6 pieces per carton – 100 cartons per pallet



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FRATELLI
PINNA

Il gusto che unisce.

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