

*The authentic taste of Sicily*

# Born from a deep love for Sicily

and its traditions, Alicos was created with the desire to share with the world the scents, colors, and authentic flavors of this extraordinary land. Our mission is clear: to transform simple, genuine ingredients into taste experiences that combine pleasure and well-being, bringing the true essence of the Mediterranean to the table.

Every product is the result of passion, research, and respect for tradition: recipes that preserve the soul of Sicilian cuisine while enriching it with a touch of innovation. With Alicos, we celebrate every day the beauty of good food, turning it into emotion and a story of our land.



## OUR CERTIFICATIONS



# *Summary*

Preserves	6
Ready-made sauces and condiments	16
Marmalades, jams and creams	17
Vegan sweet creams	20
Tris box	23
Extra virgin olive oil	24
Wine	25
Pallet composition	29

## SPICY CAPULIATO (DRIED TOMATO PATÉ)

**Description:** This tasty and spicy condiment, capuliato, is made from a combination of dried tomatoes, capers and chili. A simple story made of simple things: fresh and genuine ingredients, aromas of times gone by, and an intense colour as deep as only tomato interlaced with chili can be. Its spicy spirit brings a touch of original Mediterranean personality to any dish, whatever culinary feast you're creating: appetisers with slices of toast, fried eggs, or pasta and rice dishes.

**Ingredients:** Rehydrated dried tomato, extra virgin olive oil, capers, wine vinegar, oregano, chilli peppers.

**Size**  
Jar 90g - Jar 190g - Jar 500g

**Items per box**  
16 (90g) - 12 (190g) - 6 (500g)

**Shelf life**  
24 months



## DRIED TOMATOES IN OIL

**Description:** Dried tomatoes in oil will take you on a journey of the senses connecting you to Sicily's hottest tradition. In the summer, the fruits are harvested and then dried to reach another level of flavour: the classic taste of dried tomatoes in oil. The long and slow preservation process – enhanced by our extra-virgin olive oil – makes them unique-tasting, soft, delicate, and perfect for appetisers or as a garnish for cold dishes.

Immerse yourself in one of the many sides of the island's culinary tradition, where the red of the tomatoes brings to mind the warm tones of the scorching countryside cultivated to grow them.

**Ingredients:** Dried tomato, extra virgin olive oil, salt, basil, oregano, garlic, wine vinegar.

**Size**  
Jar 190g - Jar 950g (in a blend of extra virgin olive oil and sunflower seed oil)

**Items per box**  
12 (190g) - 6 (950g)

**Shelf life**  
24 months



## BASIL AND ALMOND PESTO

**Description:** Fragrant, fresh, and pleasantly crunchy: this pesto blends the intense aroma of basil with the natural crunch of almonds, creating a lively texture and a rich, balanced taste. A unique recipe designed for those who love exploring new flavors, it's perfect for pasta, bruschetta, or as a creative touch to any dish. A versatile condiment that brings the essence of the Mediterranean to your table.

**Ingredients:** Basil 48,8 %, sunflower seed oil, ALMOND, extra virgin olive oil, sugar, salt, garlic, acidity regulator: lactic acid.

**Size**  
Jar 90g - Jar 190g - Jar 500g

**Items per box**  
16 (90g) - 12 (190g) - 6 (500g)

**Shelf life**  
24 months



## NONNA PEPPA'S ARTICHOKE

**Description:** An age-old and original recipe, this precious preserve comes from our beloved grandmother Peppa's interpretation. Only she knew the secret to making artichokes taste so good. The ingredients are very simple: artichokes with olive oil, wine vinegar, salt, garlic and mint. Authentic products that you pick from the garden, ready to work their magic at the dining table right away. In addition to their truly unique flavour, what makes them special is their ability to enhance any appetiser or cold dish, recalling the hearty eating habits of years gone by.

**Ingredients:** Artichokes, extra virgin olive oil, salt, garlic, mint, wine vinegar, acidity regulator: citric acid.

**Size**  
Jar 190g - Jar 950g (in a blend of extra virgin olive oil and sunflower seed oil)

**Items per box**  
12 (190g) - 6 (950g)

**Shelf life**  
24 months



## ARTICHOKE PATÉ

**Description:** Creaminess and freshness: these are the delicious hallmarks of an all-natural preserve like artichoke pâté. Despite its simplicity, its softness will delight the taste buds of fine diners. This spread brings simple and inviting goodness to any appetiser, enriching it with notes of artichoke mixed with olive oil, wine vinegar, salt, garlic and chili.

A little miracle from the island's culinary tradition for your Sicilian-style dishes.

**Ingredients:** Artichokes, extra virgin olive oil, salt, balsamic vinegar of Modena, chili peppers, garlic, acidity regulator: acidity regulator.

**Size**  
Jar 190g - Jar 500g

**Items per box**  
12 (190g) - 6 (500g)

**Shelf life**  
24 months



## PISTACHIO PESTO

**Description:** There's nothing better than pistachio pesto to take your imagination on a journey to a place where fertile soil meets the deep green of its precious fruit: pistachios. So crunchy and cultivated by priceless skilled hands, all their taste goes into our pesto. An authentic and delicious ingredient to accompany pasta, rice, meat and seafood dishes.

**Ingredients:** Pistachio 60%, sunflower seeds oil, extra virgin olive oil, salt.

**Size**  
Jar 40g - Jar 90g - Jar 180g - Bucket 1000g

**Items per box**  
56 (40g) - 16 (90g) - 12 (180g) - 6 (1000g)

**Shelf life**  
18 months



## WILD FENNEL PESTO

**Description:** The wild fennel that grows freely in Sicily can be as essential as it is simple. This pesto is characterised by the wild soul of this fennel, its main ingredient.

The natural notes of this full-flavoured condiment will invigorate your dishes, whether they're simple or more complex.

This allows you to use it creatively in anything from appetisers to pasta and rice recipes, creating original culinary combinations that you can pair with other dishes.

And there's nothing better than adding a sprinkling of toasted breadcrumbs to pasta with pesto.

**Ingredients:** Wild fennel, extra virgin olive oil, dried tomato, onion, balsamic vinegar of Modena, sugar, raisin, salt, potato starch, acidity regulator: lactic acid, citric acid.

**Size**  
Jar 190g - Jar 500g

**Items per box**  
12 (190g) - 6 (500g)

**Shelf life**  
24 months



## CAPERS PESTO

**Description:** With caper pesto, take a dip in the purest spirit of the Mediterranean. With a distinctive taste and an exquisite aroma, it can make your dishes even richer and tastier thanks to its hints of dried tomato, which offset the liveliness of the capers.

Whether it's with bruschetta, meat, pasta or rice, caper pesto is a timeless culinary tradition; it can be combined with a wide variety of dishes and is beloved by those who enjoy strong and original flavours.

**Ingredients:** Capers, olio extra vergine di oliva, dried tomato, salt, Modena balsamic vinegar, sugar, acidity regulator: citric acid.

**Size**  
Jar 190g

**Items per box**  
12 (190g)

**Shelf life**  
24 months



## SEMI-DRIED CHERRY TOMATOES

**Description:** These tomatoes are called semi-dried in oil precisely because they are only partially dried. This preserves their natural sweetness and softness, with a final result that will truly surprise you.

Cherry tomatoes are known for their unique flavour: the pulp is so full and delicious, you'll need more than just a taste!

From starters to cold dishes and from sides to mains, semi-dried cherry tomatoes will help you make your culinary creations unique and will delight your dinner guests, especially tomato lovers.

**Ingredients:** Semidried cherry tomato 73%, extra virgin olive oil 26%, salt, oregano, basil, garlic, chili pepper.

**Size**  
Jar 190g - Jar 950g (in a blend of extra virgin olive oil and sunflower seed oil)

**Items per box**  
12 (190g) - 6 (950g)


**Shelf life**  
24 months



## EGGPLANT AND MINT PESTO

**Description:** Fresh, aromatic, and full of character: this pesto combines the delicate flavor of eggplant with the lively freshness of mint. The result is a creamy yet vibrant condiment, versatile and surprising. Perfect for dressing pasta, enhancing bruschetta, or accompanying light dishes, it brings a touch of Mediterranean freshness to the table all year round.

**Ingredients:** Aubergine, extra virgin olive oil, ALMOND, tomato puree, basil, balsamic vinegar of Modena, salt, garlic, mint, acidity regulator; citric acid.

 **Size**  
Jar 90g - Jar 190g - Jar 500g

 **Items per box**  
12 (190g)

 **Shelf life**  
24 months




## ONION AND TUNA PATÉ

**Description:** The land meets the sea with this pâté, creating a preserve with an intense sweet and sour taste. The result of mixing fresh onion, tuna and a handful of other ingredients, this delicate pâté goes perfectly with sliced bread or wood-fired pizza.

You can use it to make delicate culinary creations and delight the palate of those who love original and simply tasty flavours.

**Ingredients:** Onion, TUNA (thunnus, sunflower seed oil, sale), extra virgin olive oil, sugar, balsamic vinegar, potatoes starch, salt, acidity regulator: lactic acid.

 **Size**  
Jar 90g - Jar 190g - Jar 500g

 **Items per box**  
16 (90g) - 12 (190g) - 6 (950g)

 **Shelf life**  
24 months




## CHILI PEPPERS PATÉ

**Description:** With the lively flavour typical of piquant chili peppers, this particular pâté is tough enough to please spice aficionados. Simply seasoned, what makes it unique is its lively and exuberant taste, ready to make its presence felt wherever you want to add it to your dishes.

In fact, chili pâté is great as an appetiser but equally excellent to enhance pasta, rice and meat dishes. You can also combine it with mild cheeses to create that perfect balance between two opposing flavours that work brilliantly together.

**Ingredients:** Chili peppers 90,7%, extra virgin olive oil, salt, balsamic vinegar, potatoes starch, acidity regulator; citric acid.

 **Size**  
Jar 90g - Jar 190g

 **Items per box**  
16 (90g) - 12 (190g) - 6 (950g)

 **Shelf life**  
24 months



## SWEET PEPPER PATÉ

**Description:** Pepper pâté is the perfect compromise to satisfy those who love both sweet and savoury. The sweetness of the peppers merges with the joys of all the other ingredients with a more eccentric flavour, bringing to life a pâté with a very distinctive taste.

You can combine it with boiled meats and cheeses, make it into a starter with toast, or use it as a side with meat-based main courses: the delicious combinations are endless.

**Ingredients:** Sweet peppers, extra virgin olive oil, basil, parsley, salt, Modena balsamic vinegar, sugar, potato starch, acidity regulator; citric acid.

**Size**  
Jar 190g

**Items per box**  
12 (190g)

**Shelf life**  
24 months



## SICILIAN CAPONATA

**Description:** Sicilian caponata is a tale of ancient aromas that take us back in time. They take us back to memories of Grandma's kitchen, with the smells of freshly cooked vegetables and warm bread just out of the oven.

An array of scents and flavours that intertwine like sensory textures, transporting us back to the land, where aubergines, tomatoes, oil, celery, olives, onions and capers come together harmoniously in a triumph of colours and aromas typical of Sicilian tradition.

Whether as a starter or a side, caponata is the perfect companion for lunches and dinners: a journey for the senses into the land of the sun.

**New recipe without frying and 60% less fat (compared to the previous recipe).**

**Ingredients:** Aubergine, tomato puree, extra virgin olive oil, onion, CELERY, capers, green olives, balsamic vinegar of Modena, sugar, salt.

**Size**  
Jar 190g - Jar 500g

**Items per box**  
12 (190g) - 6 (500g)

**Shelf life**  
24 months



## APPLE CAPONATA

**Description:** A little-known gem of Palermo's peasant cuisine, this apple caponata is a rediscovered classic with deep roots in Sicilian tradition. Prepared with simple, genuine ingredients, it offers a delicate balance between sweet and savory notes. The apple brings freshness and softness, enhancing the typical flavors of caponata in an unexpected and refined version. Ideal as a side dish or antipasto, it tells the story of a humble yet flavorful Sicily.

**Not fried, reduced fat content.**

**Ingredients:** Apple, tomato puree, extra virgin olive oil, onion, CELERY, capers, balsamic vinegar, green olives, sugar, salt.

**Size**  
Jar 190g

**Items per box**  
12 (190g)

**Shelf life**  
24 months



## ARTICHOKES CAPONATA

**Description:** A refined variation of the classic Sicilian caponata, where artichokes take center stage. Carefully prepared and combined with tomato, olives, and capers, they deliver a bold yet balanced flavor, enhanced by the signature sweet-and-sour notes of this traditional dish. Alicos Artichoke Caponata is perfect as an appetizer, side dish, or condiment, bringing the taste of Sicily to the table in an original and surprising way that wins you over from the very first bite.

**Not fried, reduced fat content.**

**Ingredients:** Artichokes, tomato puree, onion, CELERY, extra virgin olive oil, capers, green olives, balsamic vinegar, sugar, salt.

**Size**  
Jar 190g

**Items per box**  
12 (190g)

**Shelf life**  
24 months



## TRAPANESE STYLE PESTO

**Description:** Enjoying pesto alla trapanese is always a trip back in time... Its recipe is centuries-old and takes us to the port of Trapani, where Genoese ships arriving from the East called in. They brought with them the tradition of Ligurian agliata – a sauce made with garlic and walnuts. The dish was then reworked by the sailors of Trapani using the products of their land: tomatoes and almonds. And whether you want to use it for cold or hot dishes or simply on toast, the flavour some goodness of its ingredients is as enduring as the seafarers of days gone by.

**Ingredients:** Tomato, ALMOND, extra virgin olive oil, basil, salt, garlic, potato starch, acidity regulator; citric acid.

**Size**  
Jar 90g - Jar 190g - Jar 500g

**Items per box**  
16 (90g) - 12 (190g) - 6 (500g)

**Shelf life**  
24 months



## SICILIAN STYLE PESTO

**Description:** Inspired by pesto alla trapanese, with the added intensity and bold flavours of dried tomatoes and chili. Pesto alla siciliana takes you on a journey through the meandering tomato fields of Sicily's scorching summers. Fragrant pulp and a bright-red skin give these treasures a dazzling beauty that comes through in the goodness of this pesto, which features them as the main ingredient. From hot dishes to cold meals and bruschetta, the versatility of Sicilian pesto makes it a truly unique ingredient in your kitchen. You'll be amazed how dishes made with it can bring an original twist to the experience of hearty Sicilian cuisine.

**Ingredients:** Tomato, dried tomato, ALMOND, extra virgin olive oil, basil, salt, garlic, chili peppers, acidity regulator; citric acid.

**Size**  
Jar 90g - Jar 190g - Jar 500g

**Items per box**  
16 (90g) - 12 (190g) - 6 (500g)

**Shelf life**  
24 months



## SARDINES PASTA SAUCE

**Description:** From one of the oldest Sicilian recipes comes this dressing, a classic of the island's culinary tradition: sardines and wild fennel. A sauce that originates from 'cucina povera', the frugal food of the poor, with a simple yet delicious flavour and aroma. Famous all around the world, it stands out for its taste, which is truly one of a kind thanks to the lingering flavour of the sardines. Combined with fennel and other simple ingredients, it allows you to easily whip up a first course by mixing everything with hot pasta. And if you choose the classic busiate as your pasta shape, you'll be sure to enjoy a dish that is truly Sicilian through and through.

**Ingredients:** Wild fennel 36%, wild fennel cooking water, rehydrated dried tomato, extra virgin olive oil, SARDINES (*Sardina Pilchardus*) 7%, onion, sugar, balsamic vinegar, ANCHOVY (*Engraulis Encrasicolus*), black raisin, potato starch, acidity regulator: lactic acid.



**Size**

Jar 90g\* - Jar 190g - Jar 950g



**Items per box**

16 (90g) - 12 (190g) - 6 (950g)



**Shelf life**

24 months



## TOMATO EXTRACT

**Description:** Alicos Tomato Extract captures all the intensity of Sicilian tradition. Prepared with sun-ripened tomatoes, a pinch of salt, and extra virgin olive oil, it concentrates the full and authentic taste of traditional cuisine. A precious ingredient, ideal for enriching sauces, stews, and classic dishes, capable of adding flavor and color with just a small amount. Perfect for those who wish to bring to the table the genuineness and practicality of a ready-to-use product.

**Ingredients:** Tomato paste, salt, extra virgin olive oil.



**Size**

Jar 115g - Jar 240g



**Items per box**

16 (115g) - 12 (240g)



**Shelf life**

15 months



## NOCELLARA COCKTAIL OLIVES

**Description:** Autumn sees the production of these olives in brine. They are prepared as tradition dictates, with careful preservation and a special process – known as 'alla Castelvetranese' – that makes them sweeter. This opens up new possibilities for Nocellara olives: rather than being made into oil, they are prepared to be served with aperitifs and as appetisers. With their brilliant colour and crisp pulp, they bring a touch of liveliness to moments of carefree and convivial celebration.

**Ingredients:** Green olives, water, salt, acidity regulator: lactic acid, antioxidant: l-ascorbic acid.



**Size**

Jar 330g (drained 160g) - Jar 570g (drained 340g)  
Jar 1000g (drained 620g) - Bucket 3,4kg (drained 2,2 kg) - Bucket drained 5kg



**Items per box**

12 (330g) - 12 (570g) - 6 (1000g) - 1 (2,2Kg) - 1 (5Kg)



**Shelf life**

24 months (jar) - 12 months (bucket)



## ZUCCHINI AND PISTACHIO PESTO

**Description:** Delicate, fragrant, and surprisingly harmonious, this pesto is born from the meeting of fresh zucchini and the unmistakable character of pistachio. A recipe that enhances simple, genuine ingredients, carefully processed to preserve their natural flavor. The vegetal sweetness of zucchini blends with the intense, slightly crunchy notes of pistachio, creating an elegant and versatile condiment. Ideal for seasoning pasta, enriching bruschetta, or accompanying cold dishes, it brings to the table a refined interpretation of Mediterranean cuisine, where balance and authenticity take center stage.

**Ingredients:** zucchini 75%, onion, extra virgin olive oil, PISTACHIO 5% (PISTACHIO granules and PISTACHIO paste), basil, ALMOND, balsamic vinegar of Modena PGI, potato starch, sugar, salt

 **Size**  
Jar 190g

 **Items per box**  
12 (190g)

 **Shelf life**  
24 months



## BLACK OLIVES PATÈ

**Description:** Its colour is dark and intense, just like the intense aroma of the black olives with which it is made. This pâté is so fresh that you can make out the typical scent of freshly squeezed olives. Ideal as a starter, you can spread it on slices of toast for an appetiser with bite that will delight your guests with its simple yet surprising flavour. This refined pâté is sure to transport you to the olive groves of Sicily.

**Ingredients:** Black olives 91,6%, extra virgin olive oil, wine vinegar, parsley, oregano, mint, acidity regulator: citric acid.

 **Size**  
Jar 190g

 **Items per box**  
12 (190g)

 **Shelf life**  
24 months



## GREEN NOCELLARA OLIVE PATÈ

**Description:** The Green Nocellara Olive Pâté is made from carefully selected Sicilian olives, appreciated for their intense and slightly fruity flavor. Its creamy texture and well-balanced taste create a condiment full of character, perfect for enhancing any dish.

Ideal for spreading on crostini and bruschetta, enriching sandwiches or complementing appetizers and cold dishes, it is the practical solution to bring a bold and authentic flavor to the table in just a few steps.

**Ingredients:** Nocellara green olives 89,5%, extra virgin olive oil, wine vinegar, parsley, oregano, mint, acidity regulator: citric acid.

 **Size**  
Jar 190g

 **Items per box**  
12 (190g)

 **Shelf life**  
24 months



## CHOPPED PISTACHIO

**Description:** Crunchy, fragrant, and rich in flavor, Alicos chopped pistachios are obtained from carefully selected pistachios, processed to preserve their natural aroma and texture. A versatile and valuable ingredient, ideal for finishing pasta dishes, enhancing both sweet and savory recipes, or adding a distinctive touch to desserts and creative preparations. Small fragments of taste that capture the essence of Mediterranean tradition, elevating every dish with simplicity and elegance.

**Ingredients:** PISTACHIO 100%

**Size**  
Jar 100g

**Items per box**  
12 (100g)

**Shelf life**  
12 months



## PISTACHIO FLOUR

**Description:** Fine, fragrant, and rich in flavor, Alicos pistachio flour is obtained from carefully ground selected pistachios, preserving their aroma, color, and quality. A refined and versatile ingredient, ideal for preparing desserts, creams, doughs, and creative recipes, as well as for adding character to savory dishes. Its delicate texture and authentic taste make every preparation unique, bringing the elegance and identity of Mediterranean pistachio into the kitchen.

**Ingredients:** PISTACHIO 100%

**Size**  
Jar 100g

**Items per box**  
12 (100g)

**Shelf life**  
12 months



## BASIL BRUSCHETTA

**Description:** Fresh tomatoes, extra-virgin olive oil, basil, garlic and salt. A handful of simple ingredients for a unique symphony of flavour, the taste of basil with bruschetta. A topping that embraces the island's most authentic culinary traditions, bringing to mind the lively camaraderie of countryside picnics, when we come together in search of carefree fun and the memories of tastes from years gone by. Saturated with the red hue of fresh tomatoes, basil bruschetta is a full-on experience of total immersion in the taste of green basil: the perfect topping and side dish.

**Ingredients:** Tomato, extra virgin olive oil, double tomato concentrate, basil, salt, potato starch, garlic, acidity regulator; citric acid.

**Size**  
Jar 190g - Jar 500g

**Items per box**  
12 (190g) - 6 (500g)


**Shelf life**  
24 months





## BRUSCHETTA WITH DRIED TOMATOES

**Description:** Bruschetta with dried tomatoes is a vision of summer. With its intense flavour, it conjures up images of Sicily at its hottest, among the narrow streets of ancient villages where you can find expanses of tomatoes exposed to the sun... Because it is here that they are prepared, among the twists and turns of a tradition that still endures and that makes us daydream of the scorching earth. A blend of taste experiences: fresh tomato intermingled with its dried counterpart and combined with capers, chili, basil, garlic, rosemary, wine vinegar and salt to create a thing of delight and wonder.

**Ingredients:** Tomato, dried tomato, capers, extra virgin olive oil, basil, salt, garlic, wine vinegar, chili peppers, oregano, acidity regulator; citric acid.

 **Size**  
Jar 190g - Jar 500g

 **Items per box**  
12 (190g) - 6 (500g)

 **Shelf life**  
24 months




## BRUSCHETTA WITH TOMATOES AND SWEET PEPPERS

**Description:** Pepper bruschetta is an explosion of colours. Immersed in diced fresh tomatoes, these precious vegetables are fried and seasoned simply with extra-virgin olive oil and a few other authentic ingredients. The end product is a light, tasty condiment, full of flavour and ideal for days spent at the dining table with friends or enjoying a picnic in the great outdoors. Spread it on bread and enjoy the pleasure of a crunchy mouthful mixed with delightful softness.

**Ingredients:** Tomato, sweet peppers, extra virgin olive oil, capers, double tomato concentrate, onion, basil, salt, potato starch, garlic, wine vinegar, acidity regulator; citric acid.

 **Size**  
Jar 190g

 **Items per box**  
12 (190g)

 **Shelf life**  
24 months



## BRUSCHETTA WITH TOMATOES AND AUBERGINE

**Description:** From the vegetable garden to the kitchen, and from the kitchen to the jar. Our aubergine bruschetta will surprise you, capable as it is of bringing with it all the fresh aromas of the vegetable garden where it grows. It preserves the plant's identity, the memory of those aromas, the care of the gardeners who made sure the aubergines grew heartily every day, with that fruity and flavoursome pulp that makes this condiment even more delicious and sought-after. All this means you can prepare your bruschetta simply just as if you'd made the topping yourself, frying the chunks of aubergine and then seasoning everything with extra-virgin olive oil.

**Ingredients:** Tomato, aubergine, extra virgin olive oil, double tomato concentrate, basil, salt, potato starch, garlic, wine vinegar, acidity regulator; citric acid.

 **Size**  
Jar 190g

 **Items per box**  
12 (190g)

 **Shelf life**  
24 months




## READY-MADE CHERRY TOMATOES AND DATTERINI TOMOTATOES SAUCE

**Description:** A sauce produced by mixing cherry tomatoes and datterini tomatoes, a selection which gives this sauce truly unmatched subtlety and sweetness. This particular sauce is ready to eat as it does not require any cooking. You can use it to dress pasta or cold dishes. This allows you to get creative in the kitchen and come up with your own fresh tomato-based recipes. The end result will surprise you, because it tastes as if you'd just made it yourself. And when you pour it out, you'll be able to fully appreciate its intense aroma, typical of freshly cooked Sicilian sauces.

**Ingredients:** Cherry Tomatoes 55%, Mini Plum Tomatoes 43%, extra virgin olive oil, salt, basil.

 **Size**  
330g Bottle

 **Items per box**  
12 (330g)

 **Shelf life**  
30 months




## CHERRY TOMATO PUREE

**Description:** Cherry tomatoes and round tomatoes come together to create this exquisite purée, made exclusively with carefully selected raw ingredients of the highest quality.


An authentic sauce ideal for those who love to personalise their condiments, adding a passata with an intense taste full of natural goodness.

In addition to its unique flavour, what makes this sauce special is how well it lends itself to being personalised – towards the end of cooking – with spices and condiments to taste. This allows you to make your passata even more unique and pair it with a wide range of dishes.

**Ingredients:** Cherry tomato 99%, salt, basil.

 **Size**  
330g Bottle - 2 kg Tin

 **Items per box**  
12 (330g) - 2 (tin)

 **Shelf life**  
30 months (bottle) - 24 months (tin)



## SICILIAN ORANGE MARMALADE

**Description:** Its intense orange color immediately transports you to the fragrances of Sicily's most sought-after citrus fruits. This is how this orange marmalade presents itself, prepared with a new production process designed to reduce food waste, using both the juicy pulp and the fresh peel of just-harvested oranges. This method further enhances the natural aromas and authentic flavors of the citrus, giving you an even more genuine and enveloping taste. Its delicate flavor enriches any dish you choose to pair it with, whether it's with cheeses or simply spread on slices of bread. With its simplicity, it truly manages to please everyone, delighting those who love the sweet soul of oranges.

**Ingredients:** Orange, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Fruit used 60 g per 100 g.**

**Size**  
Jar 40g - Jar 220g - Jar 330g

**Items per box**  
56 (40g) - 12 (220g) - 12 (330g)

**Shelf life**  
36 months



## SICILIAN LEMON MARMALADE

**Description:** For lovers of strong and persistent aromas, this Sicilian lemon marmalade is born, made using an innovative production process designed to reduce food waste by using both the juicy pulp and fresh peel of just-picked lemons. This new method significantly enhances the natural fragrances and flavors of the fruit, giving you a sun-bright delicacy with a color as bright as the island itself and a taste that is unmistakably Sicilian. Its soft and delicate consistency allows you to spread it easily and create delicious pairings with fruits, desserts, and various types of cheese, turning each tasting moment into a true sensory experience.

**Ingredients:** Lemon, sugar, gelling agent: carob seed flour.

**Fruit used 60 g per 100 g.**

**Size**  
Jar 40g - Jar 220g - Jar 330g\*

**Items per box**  
56 (40g) - 12 (220g) - 12 (330g)

**Shelf life**  
36 months



\*on request (minimum order 1 complete pallet)

## SICILIAN MANDARIN MARMALADE

**Description:** The mandarin marmalade from Sicily is a sweet story that begins with a new waste-reducing production process designed to make the most of every part of the fruit: both the juicy pulp and the fresh peel are used to intensify the natural fragrances and flavors of Sicilian citrus. Delicious and fragrant, it's perfect for creating versatile and delightful pairings with fresh fruit, sweets, soft or hard cheeses, and toasted bread. A genuine product that captures the full essence and freshness of the primary ingredient, offering a taste experience that brings the sun of Sicily to your table.

**Ingredients:** Mandarin, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Fruit used 60 g per 100 g.**

**Size**  
Jar 40g - Jar 220g - Jar 330g\*

**Items per box**  
56 (40g) - 12 (220g) - 12 (330g)

**Shelf life**  
36 months



\*on request (minimum order 1 complete pallet)

## BLACK FIGS EXTRA JAM

**Description:** Black fig jam is a sweet speciality with an unmistakable dark hue. When you open the jar, you release the aroma of its natural essence: the sweet and delicious scent of Sicilian figs. With its delicate yet intense flavour, it offers a rich and unique taste experience. In fact, black figs are known for their sugary properties, making them a tempting treat for those with a sweet tooth. You can spread this black fig jam, combining it with soft or medium-aged cheeses or with fresh fruit. A special and totally original way to add a sweet touch to a starter or snack.

**Ingredients:** Black figs, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Fruit used 60 g per 100 g.**



**Size**  
Jar 40g - Jar 220g - Jar 330g\*



**Items per box**  
56 (40g) - 12 (220g) - 12 (330g)



**Shelf life**  
36 months

\*on request (minimum order 1 complete pallet)



## PRICKLY PEAR EXTRA JAM

**Description:** This precious prickly pear jam is made from one of Sicily's most famous and traditional fruits. Its distinctive flavour will transport you straight to the fields where the plant's colourful fruits grow in abundance. On the palate, it has an immediately recognisable, succulent and full taste. Simply perfect for spreading, you can combine this jam with soft or medium-aged cheeses, or combine it with fresh fruit or slices of bread. The result is a simple yet delightful taste experience that fruit lovers will particularly appreciate.

**Ingredients:** Indian figs pulp, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Fruit used 60 g per 100 g.**



**Size**  
Jar 40g - Jar 220g - Jar 330g\*



**Items per box**  
56 (40g) - 12 (220g) - 12 (330g)



**Shelf life**  
36 months

\*on request (minimum order 1 complete pallet)



## STRAWBERRY EXTRA JAM

**Description:** With an intense color and delicate aroma, our strawberry jam is crafted exclusively from fresh strawberries, carefully selected to preserve the genuine and authentic flavors of freshly picked fruit. Each spoonful captures the freshness of the sweetest and juiciest strawberries, offering a sensory experience that evokes the warmth of summer and the natural sweetness of the Sicilian land. Perfect for spreading on toasted bread or pairing with desserts and cheeses, this jam is the ideal way to rediscover the simple and unmistakable pleasure of fresh fruit.

**Ingredients:** Strawberries, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Fruit used 60 g per 100 g.**



**Size**  
Jar 40g - Jar 220g - Jar 330g



**Items per box**  
56 (40g) - 12 (220g) - 12 (330g)



**Shelf life**  
36 months



## MULBERRIES EXTRA JAM

**Description:** The black mulberry jam from Sicily is one of the most authentic expressions of our land's natural sweetness. Made with fresh, fully ripened fruit, this jam captivates with its deep, dark color and the intense aroma released as soon as you open the jar.

Its rich and enveloping flavor tells stories of ancient Sicilian countryside, where mulberry trees grow lush and generous under the island's sun. The texture is soft and velvety, encapsulating all the natural pleasure of a rare and precious fruit.

Perfect to enjoy by the spoonful or spread on slices of bread, it also pairs beautifully with fresh or semi-soft cheeses, turning every tasting into a true experience of sweetness and authenticity.

**Ingredients:** Mulberry, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Fruit used 60 g per 100 g.**



**Size**  
Jar 40g - Jar 220g - Jar 330g\*



**Items per box**  
56 (40g) - 12 (220g) - 12 (330g)



**Shelf life**  
36 months

\*on request (minimum order 1 complete pallet)



## ALMOND CREAM

**Description:** White, creamy, and very sweet: this is our extremely delicate almond cream, designed to spoil creative foodies who have a sweet tooth. Made from Sicilian almonds, when paired with even the simplest sweets, it can make them as delicious as they are irresistible... And it's all thanks to the intense yet balanced flavour that makes it one of the most sought-after creams for pastry-making, whether at home or otherwise. This means you can spread it on a wide variety of desserts, as well as on crepes, croissants, and sweet pizzas: an assortment of goodness where almond cream is always the star.

**Ingredients:** Sugar, roasted ALMOND in paste 33%, vegetable oils and fats (sunflower, coconut, cocoa butter), MILK powder, whey MILK powder, emulsifier: E322 (lecithin), flavours.



**Size**  
Jar 40g- Jar 90g - Jar 190g - Bucket 1000g



**Items per box**  
56 (40g) - 16 (90g) - 12 (190g) - 6 (1000g)



**Shelf life**  
18 months



## PISTACHIO CREAM

**Description:** Pistachio cream is the result of a creation that draws its inspiration from the lush green expanses of the countryside dedicated to cultivating this precious fruit.

Its unique flavour and intense aroma make this cream a very sweet and tasty treat, perfect as a filling in your desserts or for spreading on slices of bread, crepes, croissants, or sweet pizzas. For pistachio lovers, the temptation really is endless. This is one of those creams whose versatility offers an opportunity to experiment with flavours from the more traditional to the totally novel, ranging across the wide array of recipes that combine well with pistachio.

**Ingredients:** Sugar, PISTACHIO 30%, vegetable oils and fats (sunflower, coconut, cocoa butter), low fat MILK powder, whey MILK powder, emulsifier: E322 (lecithin), salt, natural vanilla flavour, colored with: E100i (curcumin), E141iii (chlorophyllin).



**Size**  
Jar 40g- Jar 90g - Jar 190g - Bucket 1000g



**Items per box**  
56 (40g) - 16 (90g) - 12 (190g) - 6 (1000g) - 1 (4000g)




**Shelf life**  
18 months




## PISTACHIO CREAM (IN A TUBE)

**Description:** Very good in essence, in a unique packaging, the vegan pistachio cream in a tube is the only green colour that tinges the palate with infinite sweetness. Lactose and gluten-free, this authentic cream is perfect for vegan, gluten-free and lactose-free diets. Furthermore, it is made exclusively with selected, high qualities pistachios. What's more, in addition to standing out for its goodness and healthy aspect, the pistachio cream in a tube is liked precisely because it is easy to consume: simply squeeze the tube and a delicious pistachio fragrance comes out, ready to be used immediately. You can add it to your desserts for an extra tasty touch, or simply spread it on a slice of bread. Its unique and intense flavour will leave you speechless and longing for more.

**Ingredients:** Pistachio nut 30%, sugar, vegetable oils (sunflower seeds oil, extra virgin olive oil), cocoa butter, vegetable fiber inulin.

 **Size**  
Tube 100g

 **Pieces per display box**  
30 (without box) - 18 (with box)

 **Shelf life**  
18 months



**30-PIECES DISPLAY**



**18-PIECES DISPLAY**

## PISTACHIO CREAM VEGAN

**Description:** This lactose-free and gluten-free pistachio cream was created to bring a masterful touch of sweetness to those who love pistachio treats and follow a vegan, gluten-free or lactose-free diet.

Its goodness is rooted in the raw ingredient we choose to produce it: only carefully selected pistachios, to ensure an end result that lives up to your expectations and is quite simply excellent. Any dessert made with a great pistachio cream will not only be tasty and authentic – it can't help but be a divine treat capable of amazing even those with the most discerning palates.

**Ingredients:** PISTACHIO nut 30%, sugar, vegetable oils (sunflower seeds oil, extra virgin olive oil), cocoa butter, vegetable fiber inulin, salt, colored with: E100i, E141ii.

**Size**  
Jar 40g- Jar 90g\* - Jar 190g - Bucket 1000g

**Items per box**  
56 (40g) - 16 (90g) - 12 (190g) - 6 (1000g)

**Shelf life**  
18 months



## HAZELNUT SPREAD VEGAN

**Description:** Creamy, tasty, and free from lactose and gluten, our vegan hazelnut cream delivers an intense flavor of toasted hazelnut and a smooth consistency. Perfect for enriching desserts or spreading on fresh bread, it satisfies every sweet craving without compromising on health. A must-have for who love an amazing taste and treats and follow a vegan, gluten-free or lactose-free diet.

**Ingredients:** HAZELNUT 30%, vegetable oils (sunflower seeds oil, extra virgin olive oil), sugar, vegetable fiber inulin, cocoa butter.

**Size**  
Jar 40g- Jar 90g - Jar 190g - Bucket 1000g

**Items per box**  
56 (40g) - 16 (90g) - 12 (190g) - 6 (1000g)

**Shelf life**  
18 months



## HAZELNUT AND COCOA SPREAD VEGAN

**Description:** This lactose-free and gluten-free hazelnut and cocoa cream was born to bring a masterful touch of sweetness to those who love hazelnut treats and follow a vegan, gluten-free or lactose-free diet. From the wise union between hazelnut and cocoa arises this tasty cream so that the final result meets your expectations and is simply excellent. Its soft consistency and balanced taste between toasted hazelnut and creamy cocoa make it perfect to enrich every moment of the day. Spread this cream generously on slices of fresh bread for a unique breakfast, or use it as a secret ingredient to create irresistible desserts. From tarts to cakes, from cookies to cupcakes, this cream will be the undisputed star of your culinary creations.

**Ingredients:** Vegetable oils (sunflower seeds oil, extra virgin olive oil), HAZELNUT 26%, sugar, vegetable fiber inulin, cocoa butter, cocoa powder.

**Size**  
Jar 40g- Jar 90g - Jar 190g - Bucket 1000g

**Items per box**  
56 (40g) - 16 (90g) - 12 (190g) - 6 (1000g)

**Shelf life**  
18 months



ALMOND CREAM **VEGAN**

**Description:** This lactose-free and gluten-free almond cream is designed for those who need a product that has properties aligned with specific dietary needs. It therefore lends itself well to those who lead a vegan, gluten-free or lactose-free diet, or those who simply want a particularly authentic product that is as natural as possible without giving up the sweeter pleasures in life. In addition, what makes this exquisite spreadable almond cream stand out most of all is its distinctive aroma, enhanced by extra-virgin olive oil: a feature that deeply entwines it with the nature of our olive groves and the essence of pure organic oil. Combine this cream with your sweet creations to bring a natural touch to your desserts, not to mention a truly unique and subtle flavour.

**Ingredients:** ALMONDS 33%, sugar, vegetable oil (sunflower seeds oil, extra virgin olive oil), cocoa butter, vegetable fiber inulin, natural vanilla flavour.

**Size**  
Jar 40g - Jar 90g - Jar 190g - Bucket 1000g

**Items per box**  
56 (40g) - 16 (90g) - 12 (190g) - 6 (1000g)

**Shelf life**  
18 months



As an alternative to the three proposed gift sets, it is possible to purchase the individual boxes and create a custom set independently. In this case, the box assembly is the responsibility of the customer and packaging costs for the box are not included.

## MIXED TRIS

**Description:** Pistachio cream, almond cream and pistachio pesto



**Size**  
Tris box 40g - cod. 07B | Tris box 100g - cod. 07A



n.b. the images of the jars are indicative

## MARMALADE TRIS

**Description:** Orange marmalade, lemon marmalade and mandarin marmalade



**Size**  
Tris box 40g - cod. 07B | Tris box 100g - cod. 07A



n.b. the images of the jars are indicative

## VEGAN CREAMS TRIS

**Description:** Vegan pistachio cream, vegan hazelnut cream, vegan almond cream



**Size**  
Tris box 40g - cod. 07B | Tris box 100g - cod. 07A



n.b. the images of the jars are indicative

## JAMS TRIS

**Description:** Strawberry extra jam, black figs and mulberries



**Size**  
Tris box 40g - cod. 07B | Tris box 100g - cod. 07A



n.b. the images of the jars are indicative

## HALYCOS ORGANIC

**Descrizione:** A golden-yellow oil with subtle green tones, our extra-virgin olive Halycos is the product of a story that begins anew every year. A green treasure that is cold extracted from 100% hand-picked olives.

Rich in refined fruity and herbal scents, Halycos oil has a complex personality with vegetable hints of tomato and artichoke, recalling the most widespread species in the area where the olive groves thrive. With a well-expressed profile that balances bitterness and spiciness, this oil has an absolutely unmistakable identity. In addition, its versatility in the kitchen makes it perfect combined with fish dishes, bean soups, vegetable salads and cheeses.

**Pairings:** Shellfish appetisers, vegetable salads, chicken salads, vegetables au gratin, bean soups, risotto with artichoke, prawn stew, grilled cuttlefish, fresh stretched-curd cheeses.

### TECHNICAL SHEET

**Variety:** 100% Cerasuola

**Location of olive groves:** Salemi, Contrada Guardanciolo

**Age:** 92 years old plants (planted in 1929)

**Altitude:** 300m above sea level

**Growing system:** open-centre

**Harvest period:** second and third decade of October

**Harvest method:** By hand

**Time from harvest to milling:** max. 8 hours (the olives harvested each day are pressed the same day)

**Mill type:** continuous and cold milling

**Oil type:** unfiltered



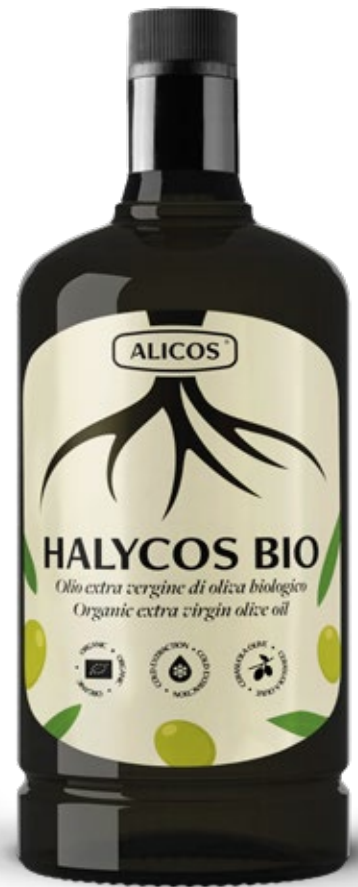
**Size**

0.10 litre Bottle - 0.50 litre Bottle



**Shelf life**

18 months



## ZIBIBBO

### Fortified wine

**Description:** Intense, lingering and fruity: this is how our Zibibbo tastes on the palate. This fortified wine is one of our island's most celebrated and typically chosen to accompany desserts, pastries and hard cheeses. It has a full, soft flavour that is pleasantly sweet and characterised by hints of honey, making it truly unique. This special fortified wine is perfect for rounding off lunches and dinners, bringing an elegant touch to the setting of the meal and to the palates of your guests.

#### TECHNICAL SHEET

**Grape variety:** 100% Zibibbo (Moscato di Alessandria)

**Classification:** P.G.I. Terre Siciliane

**Production area:** province of Trapani (between the municipalities of Salemi and Marsala)

**Altitude:** between 50 and 300 metres above sea level

**Training system:** trellis

**Harvest period:** end of August/September.

**Alcoholic fermentation:** initial fermentation in stainless steel silos at a controlled temperature, halted by adding wine brandy

**Colour:** light straw yellow

**Aroma:** intense, lingering, fruity

**Taste:** full and soft, pleasantly sweet with hints of honey

**Alcohol content:** 16% vol.

**Sugar content:** 120 g/l

**Ageing:** 6 months in steel vats and 3 months in the bottle.

**Pairings:** ideal dessert wine, pastries and hard cheeses

**Serving temperature:** 8-12°C



**Size**  
0,5l Bottle



**Items per box**  
6 bottles



For the wine section of the Alicos catalogue, we chose to collaborate with CA' VIENTU, a young and authentic Sicilian winery that interprets the territory with a contemporary style and a deep respect for nature. Located in Salemi, in the heart of western Sicily, CA' VIENTU produces unfiltered wines distinguished by freshness, strong identity, and a deep connection to the land where they are born.

Its production philosophy, based on minimal intervention in the cellar and the pure expression of the grapes, reflects the values that guide Alicos: quality, craftsmanship, and the enhancement of local heritage. The wind, a defining element of these hills, helps shape elegant and vibrant wines that tell the story of Sicily in an honest and genuine way.

A natural collaboration, born from a shared vision, passion, and respect for local excellence.

## ZEPHYRUS

### *Unfiltered white wine PGI Terre Siciliane*

**Description:** Our unfiltered white wine. Produced by vineyards refreshed by the sea winds, this wine embraces the naturalness and authenticity of the territory. The light lees present, typical of an unfiltered wine, adds intriguing and constantly evolving aromas, creating a unique and satisfying tasting experience. Taste the sincerity of this wine which fully expresses its terroir and its love for Sicily.

#### ENO-SENSORY ANALYSIS

**Color:** Straw yellow with greenish reflections. The opacity, typical of an unfiltered wine, gives it a remarkable visual depth that encourages to proceed with the olfactory analysis and tasting.

**Scent:** Intense, rich and decisive. Outstanding notes of ripe yellow fruits such as apricot, grapefruit and citrus fruits in bloom. You feel a pleasant of quinces, very intense on the nose.

**Taste:** Very consistent in the mouth with a good body, fresh, a savory taste with excellent drinkability. Its long persistence encourages you to drink the second glass. Zephyrus has great pairing versatility, despite its fragrance and freshness it has a strong structure able to withstand the most difficult pairings. In the unfiltered wine, the residue of fermentation yeast remains suspended or in the bottom, this guarantees a continuous evolution of its aromas and fragrances, an evolving tasting experience, capable of surprising with every sip.

**How to taste it:** Tilt the bottle downwards. Swirl the bottom to encourage the suspension of the yeasts. Uncork and taste.

**Best with:** It is excellent to combine with tasty aperitifs, first and second fish courses or vegetarian dishes. Due to its citrusy bouquet, it can also be combined with delicate white or red meats.

**Glass type:** Renano glass (in the first year of life), tulip glass (in the second or third year)

**How to serve it:** Serve at 8-10 degree centigrade

#### AGRONOMIC DATA

**Type of viticulture:** trellis

**Grapes variety:** catarratto and viognier

**Vineyard location area:** western sicily

**Altitude:** 450/500 meters above sea level

**Soil type:** limestone, medium texture with the presence of skeletal material allowing for optimal soil aeration.

**Orientation and exposure of the vineyards:** The vineyard is located on top of a hill, so the vines receive optimal sunshine from the rising to the setting of the sun. For the same reason, the vineyard is caressed by winds from all directions, thus giving the grapes and wines unique organoleptic characteristics.

**Vine cultivation:** guyot

**Vines per hectare:** 4500

**Yield per hectare:** 70 quintals/hectar

**Harvest season:** third decade of august, first decade of september

#### OENOLOGICAL DATA

**Alcoholic content:** 13% vol

**Vinification in white:** harvest of grapes at optimal ripeness. Destemming, cold maceration of the skins with the must (4° c). Soft pressing of the grapes and very slow fermentation at low temperature with the yeasts naturally present in the grapes themselves.

**Stainless steel barrels aging:** 9 months

**Bottle aging:** 3 months

**Wine longevity:** over 3 years



## CAURUS

### *Unfiltered red wine PGI Terre Siciliane*

**Description:** Our unfiltered red wine. The strong and pleasant body envelops every sip. The vines, enjoying the the beneficial influence of the sea wind, give the wine a unique and fascinating character. Perfect with second meat courses or with dark chocolate at the end of the meal.

#### ENO-SENSORY ANALYSIS

**Color:** Intense ruby red. It appears impenetrable due to its structure and its light veiling due to the yeasts.

**Scent:** Rich, with notes of red fruits, especially blackberries, cherries and plums. However, it remains very clean to the nose.

**Taste:** The great taste balance, decisive but at the same time elegant, makes it a very versatile and captivating wine, due to its delicacy and silkiness on the palate. In the unfiltered wine, the residue of fermentation yeast remains suspended or in the bottom. This guarantees a continuous evolution of its aromas, an evolving tasting experience, also made complex by the perfect ripeness of the tannins.

**How to taste it:** Tilt the bottle downwards. Swirl the bottom to encourage the suspension of the yeasts. Uncork and taste.

**Best with:** In addition to white and red meat, it is excellent to be combined with fish dishes dressed with garlic, tomato, chili, capers and other ingredients with strong aromas.

**Glass type:** Ballon or large ballon

**How to serve it:** Serve at 14-20 degree centigrade

#### AGRONOMIC DATA

**Type of viticulture:** trellis

**Grapes variety:** cabernet sauvignon and merlot

**Vineyard location area:** western sicily

**Altitude:** 200/300 meters above sea level

**Soil type:** limestone of medium texture

**Vine cultivation:** guyot

**Vines per hectare:** 4500

**Yield per hectare:** 70 quintals/hectar

**Harvest season:** september

#### OENOLOGICAL DATA

**Alcoholic content:** 14% vol

**Vinification in red:** harvest of grapes at optimal ripeness. Destemming, maceration of the skins with the must. Soft pressing of the grapes and very slow fermentation at controlled temperature with the yeasts naturally present in the grapes themselves.

**Stainless steel barrels aging:** 9 months

**Oak barrels aging:** 3 months

**Bottle aging:** 5/6 months

**Wine longevity:** over 5 years



Size  
750ml



Items per box  
6 (750ml)



## BOREAS

### *Sparkling wine brut nature PGI Terre Siciliane*

**Description:** Ca' Vientu unfiltered brut nature sparkling wine is an experience of authentic freshness in every sip. The delicate bubbles gently tickle the palate, harmoniously. The influence of the sea wind that sweeps away the vines gives a savory and lively note. It is perfect to be combined with fish first courses, light second courses and white meats. Also excellent as an aperitif.

The sparkling wine is produced with the long Charmat method which fully reflects its varietal characteristics with great class and excellent structure. The grapes are harvested at the perfect moment of ripeness and then destemmed and submitted to a cold maceration. The next pressing is carried out in a soft and progressive way to extract the best part of the juice, the flower must. The fermentation takes place slowly and at low temperature and is characterized by a refined bouquet of yellow pulp fruits, softened by spices and aromatic herbs that make it delicate and well balanced. The brut nature sparkling wine is characterized by the absence of added sugars from the dosage phase to bottling and has a final sugar residue of less than 3 g/l.

#### ENO-SENSORY ANALYSIS

**Color:** Straw yellow, veiled to the eye.

**Perlage:** Fine and persistent, veiled to the eye.

**Scent:** Delicate notes of citrus fruits and white pulp fruits pleasantly blend with hints of bread crust and vanilla.

**Taste:** Dry, on the palate it is creamy and intriguing, all the aromas are enhanced thanks to a delicate and harmonious body. In the unfiltered sparkling wine, the residue of fermentation yeast remains suspended or in the bottom, this guarantees a continuous evolution of its aromas, an evolving tasting experience, capable of surprising with every sip.

**How to taste it:** Tilt the bottle downwards. Swirl the bottom to encourage the suspension of the yeasts. Uncork and taste.

**Best with:** Excellent as an aperitif or paired with raw fish. Ideal for the whole meal

**Glass type:** Flûte

**How to serve it:** Serve at 4-6 degree centigrade

#### AGRONOMIC DATA

**Type of viticulture:** trellis

**Grapes variety:** catarratto and viognier

**Vineyard location area:** western sicily

**Altitude:** 450/500 meters above sea level

**Soil type:** limestone, medium texture with the presence of skeletal material allowing for optimal soil aeration.

**Orientation and exposure of the vineyards:** The vineyard is located on top of a hill, so the vines receive optimal sunshine from the rising to the setting of the sun. For the same reason, the vineyard is caressed by winds from all directions, thus giving the grapes and wines unique organoleptic characteristics.

**Vine cultivation:** guyot

**Vines per hectare:** 4500

**Yield per hectare:** 60 quintals/hectar

**Harvest season:** second/third decade of august

**Type of harvest:** manual

#### OENOLOGICAL DATA

**Alcoholic content:** 12% vol

**Vinification in white:** harvest of grapes at optimal ripeness. Destemming, cold maceration of the skins with the must (4° c). Soft pressing of the grapes and very slow fermentation at low temperature. Sparkling wine is made using the charmat method. Bottled without any addition of sugars.

**Autoclave aging:** 9 months "sur lie" with daily agitation

**Bottle aging:** 3 months

**Wine longevity:** over 5 years

**Sugar residue:** less than 3 g/l



Size  
750ml



Items per box  
6 (750ml)



## PALLET 80x120

KIND OF JAR OR BOTTLE	BOX DIMENSION CM	PIECES PER BOX	NUMBER OF BOX PER ROW	NUMBER OF ROW	BOX PER PALLET	N° PCS PER PALLET	PALLET HEIGHT	WEIGHT PER BOX	TOTAL WEIGHT PALLET
Conserven e creme dolci vaso 190g	28x21x8,7	12	15	16	240	2880	154,2	4,2	1028
Marmellate e confetture vaso 220g	28x21x8,7	12	15	16	240	2880	154,2	4,4	1076
Olive e sughi pronti vaso 300g	28,6x21,4x12,5	12	15	11	165	1980	152,5	6,4	1076
Marmellate e confetture vaso 330g	28,6x21,4x12,5	12	15	11	165	1980	152,5	6,7	1125,5
Vaso 90g	28x21x6,7	16	15	20	300	4800	149	3,2	980
Vaso 40g	28x21x9,7	60	15	11	165	9900	121,7	6,6	1109
Tris 40g	28x21x9,7	16	15	11	165	2640	121,7	5,5	927,5
Salse e sughi pronti bottiglia 330 g	26,5x21x17,5	12	16	11	176	2112	207,5	5,9	1058,4
Vaso 570g (olive)	19x17x26	12	17	6	102	1224	171	10,2	1060,4
Vaso 950g	32x22x17	6	12	10	120	720	185	8,6	1052
Creme dolci secchiello 1kg	14,8x40x30,5	6	16	6	96	576	198	7	692
Olio extra vergine di oliva - Bottiglia 0,5L	24,5x16x22	6	23	8	184	1104	191	5,5	1032
Olio extra vergine di oliva - Bottiglia 0,25L	20,5x15x19	6	29	10	290	1740	205	3,4	1006
Olio extra vergine di oliva - Bottiglia 0,1L	22,5x17x15	12	24	12	288	3456	195	3,4	999,2
Olio extra vergine di oliva - Latta 5L	25x30x33,5	4	12	4	48	192	149	20,5	1004
Busiata	54,5x38x24	24	4	8	32	768	207	13	436
Crema di pistacchio in tubetto	21,65x26,7x19	30	15	10	150	4500	205	3,6	560
Crema di pistacchio in tubetto con astuccio	13x20x19,5	18	36	8	288	5184	171	2,4	711,2
Boreas Ca'Vientu	20x29x33,5	6	16	5	80	480	182,5	9,5	780
Caurus e Zephyrus Ca'Vientu	17,5x26x31	6	21	5	105	630	170	8,4	902

## PALLET 100x120 PER CONTAINER

KIND OF JAR OR BOTTLE	BOX DIMENSION CM	PIECES PER BOX	NUMBER OF BOX PER ROW	NUMBER OF ROW	BOX PER PALLET	N° PCS PER PALLET	PALLET HEIGHT	WEIGHT PER BOX	TOTAL WEIGHT PALLET
Conserven e creme dolci vaso 190g	28x21x8,7	12	119	15	285	3420	145,5	4,2	1217
Marmellate e confetture vaso 220g	28x21x8,7	12	19	14	266	3192	136,8	4,4	1190,4
Olive e sughi pronti vaso 300g	28,6x21,4x12,5	12	19	10	190	2280	140	6,4	1236
Marmellate e confetture vaso 330g	28,6x21,4x12,5	12	19	9	171	2052	127,5	6,7	1165,7
Vaso 90g	28x21x6,7	16	19	20	380	6080	149	3,2	1236
Vaso 40g	28x21x9,7	60	19	9	171	10260	102,3	6,6	1148,6
Tris 40g	28x21x9,7	16	19	11	209	3344	121,7	5,5	1169,5
Salse e sughi pronti bottiglia 330 g	26,5x21x17,5	12	20	10	200	2400	190	5,9	1200
Vaso 570g (olive)	19x17x26	12	22	5	110	1320	145	10,2	1142
Vaso 950g	32x22x17	6	16	8	128	768	151	8,6	1120,8
Creme dolci secchiello 1kg	14,8x40x30,5	6	20	6	120	720	198	7	860
Olio extra vergine di oliva - Bottiglia 0,5L	24,5x16x22	6	28	8	224	1344	191	5,5	1252
Olio extra vergine di oliva - Bottiglia 0,25L	20,5x15x19	6	37	9	333	1998	186	3,4	1152,2
Olio extra vergine di oliva - Bottiglia 0,1L	22,5x17x15	12	29	12	348	4176	195	3,4	1203,2
Olio extra vergine di oliva - Latta 5L	25x30x33,5	4	16	3	48	192	115,5	20,5	1004
Busiata	54,5x38x24	24	5	8	40	960	207	13	540
Crema di pistacchio in tubetto	21,65x26,7x19	30	19	10	190	5700	205	3,6	704
Crema di pistacchio in tubetto con astuccio	13x20x19,5	18	45	8	360	6480	171	2,4	884





