



Oil and gourmet from the myth



ABOUT

Heraia was born in 2017 in the center of Sicily, from the initiative of a young entrepreneur who wanted to enhance the value of his territory and create a synergy between local producers to channel his passion and strength in the creation of a brand that expresses the charm, quality and a lot of curiosity in food products that offers both in classic formats, but also with innovative and even historical recipes of the hinterlands.

The Gorgon Heraia is the founder of our philosophy and product line, afterward, we explored the stories of the great heroes, the mystical fantastic creatures (Cyclops, beasts, the myth of Typhoon, the Odyssey, hags, nymphs, the story of the Bidrina and Marabbecca and many others...

THE SICILIAN HINTERLANDS

The Sicilian hinterlands, a place where the mythology of the Mediterranean sea is the main theme. The choice of this territory is justified by the fact that through our products, we want to aim to surprise.

This process must start from the look at the label, passing to the link between the product and the myth, followed by the curiosity behind it and finally the tasting.

THE COMPANY

HERAIA is divided into three different departments: the production, the laboratory and the selling department. Our joint operation aims to spread the brand perception to everywhere, by preserving always the quality standards of our own products.

We put great attention to the ancient cultivar preservation of our almonds and olives and the respect of the most ancient recipes of the Sicilian hinterlands. Our role is to combine our products in new variations and the usage of the Mediterranean myth.

The staff is focused on the various operators that have joined hands to make a unique experience by using the traditional and natural phases to nurture, collect and process our treasures.

OUR CULTIVARS

2 0

our partners

1 9

our customers

E U - U S - A S I A

our limited editions

1 0





**THE
GORGON'S
PRODUCT**

DO YOU WANT TO BE FASCINATED BY THE MYTH?

WE CAN MAKE IT HAPPEN



IANNUSA

INTENSE OLIVE OIL

Iannusa is a very intense extra virgin olive oil. The term "Iannusa" derives from the ancient dialectal name of the Moorish olive.

The oil generated by Moorish and Etna's Nocellara olives is the basis of this oil typical of the Sicilian hinterlands.

Iannusa is an intense and spicy oil that affects both the back of the tongue and the throat. It is an oil that has an aromatic bouquet full of scents of grass and thistle. Its aftertaste is of tomato and follows the intensity of this extra virgin olive oil, moreover, there are herbaceous notes, thanks to the presence of Etna's Nocellara.

Iannusa has a style that wants to combine the mysticism of the myth of the Mediterranean Sea with the strong taste of this oil. In its label, there is the union between the snake of the gorgon Heraia and olives. This coexistence aims to pay homage to the gorgon, Heraia, emulating the new temptation of the snake on an even more delicious fruit like the olive.

FEATURES

75|25

Moorish and
Etna's Nocellara
Olives

0,38%

ACIDITY

**INTENSE
PIQUANT**

NOTES



CODE: IANNU01
EAN CODE:
8033196090632
NET WEIGHT: 500
ML
SHELF LIFE: 36
MONTHS
Peroxides: 6
Poliphenoles: 200
mg/Kg
Processed in cold
temperature with
mechanical means
only



BIANCHETTA

MEDIUM-INTENSE

OLIVE OIL

Bianchetta is an extra virgin olive oil produced entirely from biancolilla olives in the Sicilian hinterlands. It is our most balanced choice and has a complete taste in terms of pungency, acidity, aroma, and taste. Bianchetta is an Evo monovarietal oil capable of adapting to any type of meal, whether delicate or intense.

This oil is fantastic in any type of Mediterranean cuisine and not only, being a complete and well-articulated taste. Bianchetta wants to combine the mysticism of the myth of the Mediterranean sea with the aromatic and balanced taste between the bitter and sweet of our oil. The representation and use of the prickly pear is for us the clear representation of this oil; rough in appearance, sour and sweet in taste.

FEATURES

100

Biancolilla
Olives

0,13%

ACIDITY

**INTENSE
BALANCED**

NOTES



CODE: BIAN01
EAN CODE:
8033196090649
NET WEIGHT: 500
ML
SHELF LIFE: 36
MONTHS
Perossidi: 5.1
Polifenoli: 338
mg/Kg
Processed in cold
temperature with
mechanical means
only



TUNNA

DELICATE OLIVE OIL

Tunna is a monovarietal Evo olive oil produced in Italy (Sicily, Barrafranca (EN)). This Evo oil is produced in the Sicilian hinterlands by the company HERAIA.

The company produces this monovarietal oil exclusively from olives grown in the natural environment, applying modern pruning techniques; classic manual harvesting and milling of the olives within 24 hours. The milling is carried out using a blade technique at a temperature that never exceeds 22 degrees; low yield and very high quality.

Tunna is distinguished above all by the sweetness typical of the round hyblea olive. Its intense fruity and herbaceous scent makes it suitable as a tasting oil for the aromatic properties of its bouquet.

Tunna has an intense green colour with golden reflections. In its style, we have tried to combine the mysticism of the myth of the Mediterranean sea with the fragrant and delicate taste of our oil. The combination of the octopus and olives to associate this very delicate oil with equally delicate dishes. A delicate scent that captures you.

FEATURES

100

Round Hyblea
Olives

0,18%

ACIDITY

DELICATE
FLORAL

NOTES



CODE: TUNNA01
EAN CODE:
8033196090625
NET WEIGHT: 500
ML
SHELF LIFE: 36
MONTHS
Perossidi: 5.1
Polifenoli: 338
mg/Kg
Processed in cold
temperature with
mechanical means
only



PANDORA

HERBAL OLIVE OIL

Pandora is olive oil that speaks of the Sicilian tradition. Pandora is an extra virgin olive oil generated from the combination of biancolilla olives and a small plot of cerasuola olives. The latter has acted as pollinators to the biancolilla to raise the rough taste to the nth power.

The taste of Pandora is to be proposed as oil with which to start a new experience and is suitable for most dishes.

In Pandora's style, we try to combine the mysticism of the myth of the Mediterranean Sea with the aromatic and balanced taste between the bitter and sweet of our oil.

The representation of the union between sardines and olives symbolizes the great adaptability of this oil. This oil lends itself well on intense and delicate dishes at the same time and combined with a nice and modern style.

FEATURES

60|40

Biancolilla and
Cerasuola
Olives

0,22%

ACIDITY

**INTENSE
HERBAL**

NOTES



CODE: PANDORA-01

EAN CODE:

8033196090689

NET WEIGHT: 500

ML

SHELF LIFE: 36

MONTHS

Perossidi: 6

Polifenoli: 200

mg/Kg

Processed in cold
temperature with
mechanical means
onl

LIMITED EDITION



PALADINO

OLIVE OIL WITH ANCIENT TECHNIQUES

Paladino is an unusual choice. Paladino is an extra virgin olive oil generated from Moresca and Tonda Iblea olives of the Sicilian hinterlands. In this oil the combination of the cultivars and also the stone processing of the olives is decisive.

CODE: PALADIN-01
EAN CODE: 8033196090627
NET WEIGHT: 500 ML
SHELF LIFE: 36 MONTHS
50% Olive Moresca - 40% Olive
Round Hyblea;

Acidity: 0.39 %
Perossidi: 7
Polifenoli: 370 mg/Kg
Processed in cold temperature
with mechanical means only

LIMITED EDITION



ORO DI GORGONE

GRAN RISERVA OLIVE OIL

A special Gran Riserva of our olive oil.

Great technique and awesome ceramic bottle made by professional artisan in Sicily

CODE: ORO DI GORGONE

EAN CODE: 8033196090627

NET WEIGHT: 300 ML

SHELF LIFE: 12 MONTHS

Moorish Olive - Round Hyblea

Olive - Etna's Nocellara Olive

Aging: 5 Months in steel inox tank

Acidity: 0.45 %

Perossidi: 9

Polifenoli: 470 mg/Kg

Processed in cold temperature
with mechanical means only



1

CERAMIC LINE

Our special ceramic bottle lines for our olive oils. Limited Edition of Sicily



2

HO.RE.CA. LINE

A line realized for operators who work in Hotellerie, Restaurant and Catering service.



3

ECO FRIENDLY SOLUTION

an Eco Friendly line that is developing in these years, in order to provide a lighter and eco-friendly solution.

crunch, natural & Sicilian

MINNULA - THE ALMONDS FROM
SICILIAN HINTERLANDS



MINNULA #1

UNSHELLED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Unshelled and Roasted Almonds - 60 gr.



MINNULA #2

PEELED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Peeled and Roasted Almonds - 60 gr.



MINNULA #3

SALTED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Salted and Roasted Almonds and Olive oil - 60 gr.



MINNULA #4

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds, Orange Pulp, Minced Orange Peel, Orange Leaves and Minced Cinnamon - 60 gr.



MINNULA #5

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds, Tangerine Pulp, Minced Tangerine Peel, Tangerine Leaves and Minced Cardamom - 60 gr.



MINNULA #6

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds, Lemon Pulp, Minced Lemon Peel, Lemon Leaves and Minced Ginger - 60 gr.

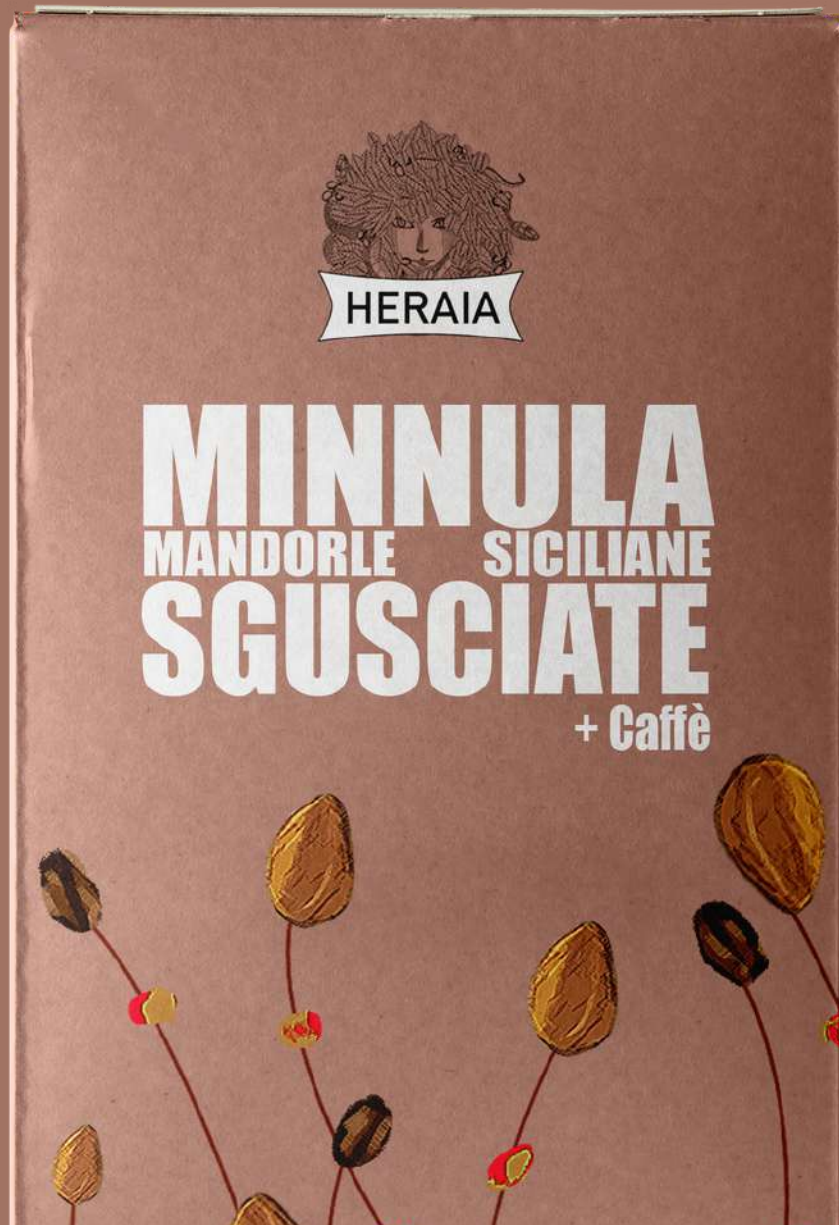


MINNULA #7

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds & Minced Sardella Coffee - 60 gr.



MINNULA #8

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds & Red Saffron Pistils
Podwer (5%) - 60 gr.



MINNULA #9

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds, Etna's Fire Chili Pepper (10%), Black Pepper, Chili Pepper and Spicy Paprika - 60 gr.



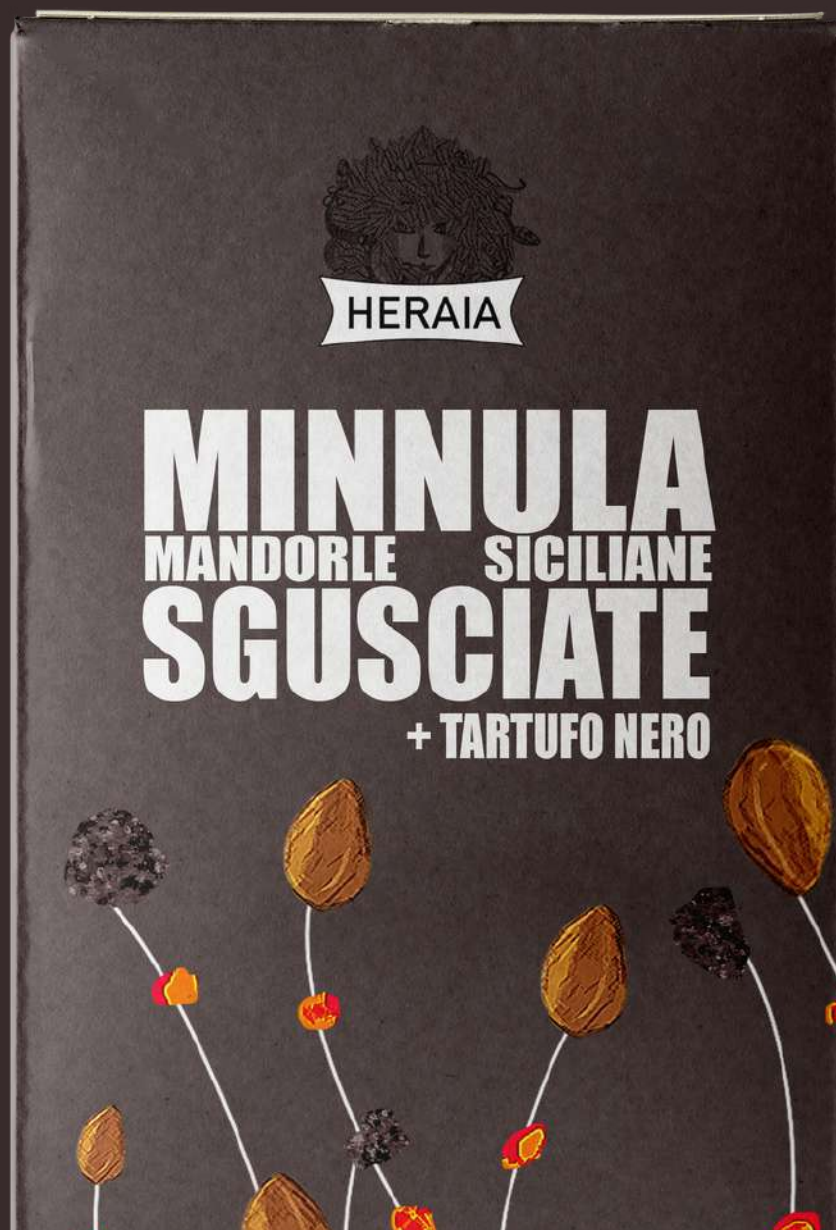
MINNULA #10

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds, Sea Salt seasoned with Black Truffle (Tuber Aestivum)

release November 2020



MINNULA #11

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds, Aracua Dark Chocolate and Aracua Cocoa Dust.

release 2021



MINNULA #12

SEASONED LINE

MINNULA is the collection of the mix of Sicilian almond produced in Sicilian hinterlands. This product contains vinci a tutti, pizzuta, genco and thunder almonds in shell. The almonds are proposed in the unshelled and roasted format vacuum sealed.

100% Roasted Almonds, Passito di Noto and Sugar.

release 2021



Frozen Almonds

ORESTIADE

Unshelled Almonds, Brown sugar, Cocoa Powder, Water and Orange Peels.
Allergens: Dried Fruits

ORESTIADE is the meeting of the Heraia's almonds and the nymphs of Erei Mountains. Their meeting have made a beautiful and sweet song which is embodied in these candied frozen almonds.





CYCLOPS

From our almonds were born typical Sicilian sweets. From this product was born the idea of referring to the famous mythological creatures from a single eye.

In fact, the shape of these soft almond cookies is spherical with a delicacy in the middle.

BRONTE

DPO BRONTE PISTACHIO

Bronte is one of the cyclops in the myth who lived in Sicily in the so famous city that we know nowadays. A great selection of certified DPO pistachio from Bronte.

100% Roasted DPO BRONTE Pistachio.



THE ORIGINAL DRIED FRUIT CRUNCH BY A 400 YR
OLD RECIPE IN THE SICILIAN HINTERLANDS

COBAITA

almond, hazelnuts, pistachio, cinnamon and honey



100 GR GLUTEN FREE CRUNCH
ALLERGENS: DRIED FRUIT

The background features a stylized illustration with a blue background. It includes several yellow, wavy, ribbon-like shapes that resemble candy or decorative borders. These shapes are adorned with small, repeating circular patterns. Interspersed among these yellow elements are small, solid red shapes, possibly representing candy pieces or decorative accents. The overall aesthetic is modern and graphic.

SCILLA —

CANDIED ORANGE INTO A DARK
CHOCOLATE MANTEL WITH
ALMOND GRAINS AND SEASALT.

— CARIDDI

CANDIED ORANGE IN WHITE
CHOCOLATE MANTEL WITH ALMOND
GRAINS AND CINNAMON



www.heraia.it