



RAVIDA

IN MENFI SINCE 1773





Our trees have
been producing
outstanding olive
oil for over 250
years in Menfi,
Sicily.





Our products.

EXTRA VIRGIN OLIVE OIL



Elegant and well balanced with aromas of freshly mown hay and lemon blossom, our multi award winning blend has been nominated "one of the best olive oils in the world" for its distinctive extraordinary personality.

VARIETY

A field blend of Biancolilla, Cerasuola and Nocellara del Belice.

PICKING TECHNIQUES

Picked by hand and mechanical shakers.

EXTRACTION METHOD

Immediate pressing after picking to preserve aromas and nutritional properties by continuous cycle in a two-phase system at controlled temperatures.

TASTE Delicate bitter note, long pepper aftertaste, fresh and clean finish. Harmonious.

AROMA Freshly mown hay, ripe tomato skin.

CATEGORY Medium Fruity.

ACIDITY 0.2%*

PEROXIDES: <10* **POLYPHENOLS:** >300*
K232: 1,8* - **K268:** 0,1* - **DELTA K:** 0,001*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE

Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml

Energy: 800Kcal | Fat: 91,40g - of which saturates: 13,80g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS

The distinguishing peppery aftertaste of this extra virgin olive oil with the addition of a pinch of RAVIDA Sea Salt will enhance the flavour of smoked salmon, a steamed fish fillet, a green or tomato mozzarella salad or a warm vegetable soup. Best tasted raw but can also be used for cooking.

| BOTTLE | PRODUCT CODE | EAN CODE | PACKAGE |
|--------------|----------------|---------------|---------|
| 25 FL. OZ. | RVD-OEVCONV750 | 8019995107504 | 6X750 |
| 16.9 FL. OZ. | RVD-OEVCONV500 | 8019995105005 | 6X500 |
| 8.45 FL. OZ. | RVD-OEVCONV250 | 8019995102509 | 12X250 |
| 3.4 FL. OZ. | RVD-OEVCONV100 | | |
| 0.7 FL. OZ. | RVD-OEVCONV20 | | |

LEMON OLIVE OIL

EXTRA VIRGIN
OLIVE OIL
AND LEMON
DRESSING



Produced with organic lemons and Biancolilla olives, RAVIDA LEMON OLIVE OIL captures all the fragrance of Mediterranean lemons.

VARIETY

Biancolilla olives and organic Zagara Bianca lemons.

PICKING TECHNIQUES

Hand-picked and with gentle mechanical shakers.

EXTRACTION TERMS

Immediate pressing after picking in order to preserve aromas and nutritional properties.

PRESSING METHOD

Continuous cycle at controlled temperatures.

TASTE Delicate, fruity, gently spicy, lemon balm.

AROMA Intense lemon zest, fresh clean finish.

ACIDITY 0.2%*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE

Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml

Energy: 800Kcal | Fat: 91,40g - of which saturates: 13,80g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS

Try its intense aroma on a fish fillet, on smoked salmon, on a green leaf salad with the addition of toasted pine nuts and lemon zest, on a plain beef tartare with fresh white truffles, on a beef or chicken stew, on steamed greens and soups or simply mixed with parmesan cheese for a last minute pasta.



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IN MENFI SINCE 1773

| BOTTLE | PRODUCT CODE | EAN CODE | PACKAGE |
|--------------|----------------|---------------|---------|
| 8.45 FL. OZ. | RVD-COILLEM250 | 8019995511257 | 12X250 |

*Average value

MANDARIN OLIVE OIL

EXTRA VIRGIN
OLIVE OIL
AND MANDARIN
DRESSING



Produced with organically grown mandarins and Biancolilla olives, RAVIDA MANDARIN OLIVE OIL captures all the fragrance of Mediterranean mandarins.

VARIETY

Biancolilla olives and organic Nocellara mandarins.

PICKING TECHNIQUES

Hand-picked and with gentle mechanical shakers.

EXTRACTION TERMS

Immediate pressing in order to preserve aromas and nutritional properties.

PRESSING METHOD

Continuous cycle at controlled temperatures.

TASTE Delicate, fruity, gently spicy, mandarin balm.

AROMA Intense tangerine zest, fresh clean finish.

ACIDITY 0.2%*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat to prevent product oxidization.

SHELF LIFE

Use preferably 24 months from harvest.

SERVING SUGGESTIONS

Try its enthralling aroma on white fish fillet, on a green leaf salad with the addition of orange zest, on a home made mayonnaise and shrimps. Add it to soy sauce for sushi and sashimi.



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WINE VINEGAR

WINE VINEGAR AND
CONCENTRATE
GRAPE MUST



Produced in the Marsala area, this unique vinegar is matured and aged in wooden barrels for four years. It is exceptionally sweet and dry, with all the subtle intensity of Marsala wine.

INGREDIENTS

Wine vinegar 70% and grape must 30%

GRAPE VARIETIES

Grillo and Catarratto.

TASTE

Sweet, harmonious, ripe fruitiness.

AREA OF PRODUCTION

Marsala, Sicily - Italy.

STORAGE

Keep in a cool and dry place away from sources of light and heat.

SHELF LIFE

n.a.

NUTRITIONAL INFORMATION per 10ml

Energy: 13,1Kcal | Fat: 0g | Carbohydrates/sugars: 2,9g
| Proteins: 0,7g | Allergens: no allergens.

SERVING SUGGESTIONS

Ideal on raw or cooked vegetables or as a salad seasoning, to enhance braised meat dishes, on aged cheeses, on strawberries, as a substitute to rice vinegar in sushi rice.



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EXTRA VIRGIN OLIVE OIL OILBOX®



Elegant and well balanced with aromas of freshly mown hay and lemon blossom, our multi award winning blend has been defined "one of the best olive oils in the world" for its distinctive and extraordinary personality.

VARIETY

A field blend of Biancolilla, Cerasuola and Nocellara del Belice.

PICKING TECHNIQUES

Picked by hand and with mechanical shakers.

EXTRACTION METHOD

Immediate pressing after picking to preserve aromas and nutritional properties by continuous cycle with a two-phase system at controlled temperatures.

TASTE Delicate bitter note, long pepper aftertaste, fresh and clean finish. Harmonious.

AROMA Freshly mown hay, ripe tomato skin, lemon blossom.

CATEGORY Medium Fruity.

ACIDITY 0.2%*

PEROXIDES: <10* **POLYPHENOLS:** >300*
K232: 1,8* - K268: 0,1* - DELTA K: 0,001*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F.

SHELF LIFE

Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml

Energy: 800Kcal | Fat: 91,40g - of which saturates: 13,80g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

PACKAGE DESCRIPTION

By storing olive oil in complete absence of oxygen and light, this packaging maintains the flavours of freshly pressed olive oil intact.

RAVIDA Oilbox® is easy to use, carried by means of its plastic handle and placed on a flat kitchen surface it allows full control of the flow of the oil through a flexible tap. The Oilbox® has become a favourite with regular RAVIDA costumers and Michelin star chefs who enjoy having fresh and fragrant olive oil on hand.



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| BOTTLE | PRODUCT CODE | EAN CODE | PACKAGE |
|----------------|---------------|---------------|---------|
| 101.4 FL. OZ. | RVD-OEVCONV03 | 8019995110030 | 4X3 |
| 169.07 FL. OZ. | RVD-OEVCONV05 | 8019995120053 | |

*Average value

EXTRA VIRGIN OLIVE OIL NATALIA'S SELECTION



“Natalia’s Selection” is a 100% Nocellara del Belice award winning extra virgin olive oil enclosing the distinct grassiness of west Sicily’s most renowned green olive. This green, fruity olive oil is pressed, stored and bottled according to RAVIDA quality standards and personally selected each harvest by Natalia Ravida. It is a Limited Edition that will be certified organic from 2020.

VARIETY

Nocellara 100%.

PICKING TECHNIQUES

Picked by hand and with mechanical shakers.

EXTRACTION METHOD

Immediate pressing after picking to preserve aromas and nutritional properties by continuous cycle with a two-phase system at controlled temperatures.

TASTE Delicate pepper, green olives, buttery long aftertaste.

AROMA New season green olives, grassy.

ACIDITY 0.2%*

PEROXIDES: <10* **POLYPHENOLS:** >300*
K232: 1,8* - **K268:** 0,1* - **DELTA K:** 0,001*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE

Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml

Energy: 800Kcal | Fat: 91,40g - of which saturates: 13,80g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS

This oil enhances a tomato and mozzarella salad, avocado and salmon tartare, fish fillets, as well as a green salad with apples and pine nuts.



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BOTTLE

16.9 FL. OZ.

PRODUCT CODE

RVD-OEVNAT500

EAN CODE

8019995415005

PACKAGE

6X500

*Average value

EXTRA VIRGIN OLIVE OIL NICOLO'S BLEND



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“Nicolo’s Blend” is our selection of the best 1000 litres produced each year from the old olive grove at the Ravida family estate, La Gurra. Introduced to celebrate the 25th anniversary of the family business partnership between Natalia and her father Nicolo, it is the perfect expression of our commitment to excellence.

The Ravida estate is home to over 400-year old olive trees of indigenous varieties. This label will be organic certified from 2020.

VARIETY

A natural field blend of Biancolilla, Cerasuola and Nocellara del Belice.

PICKING TECHNIQUES

Picked by hand and mechanical shakers.

EXTRACTION METHOD

Immediate pressing in order to preserve aromas and nutritional properties by continuous cycle with a two-phase system at controlled temperatures.

TASTE Delicate bitter note, long pepper aftertaste, fresh and clean finish. Complex and harmonious.

AROMA Definite and round with hints of freshly mown hay, tomato skin and lemon blossom.

CATEGORY

Medium Fruity.

ACIDITY 0.2%*

PEROXIDES: <10* POLYPHENOLS: >300*
K232: 1,8* - K268: 0,1* - DELTA K: 0,001*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE

Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml

Energy: 800Kcal | Fat: 91,40g - of which saturates: 13,80g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens

SERVING SUGGESTIONS

The distinctive peppery aftertaste of this extra virgin olive oil, with the addition of a pinch of RAVIDA Sea Salt, will enhance the flavour of smoked salmon, a steamed fish, a grilled steak, a green or tomato salad or a warm vegetable soup. Best tasted raw but can also be used for cooking.

| BOTTLE | PRODUCT CODE | EAN CODE | PACKAGE |
|--------------|---------------|---------------|---------|
| 16.9 FL. OZ. | RVD-OEVNIC500 | 8019995615009 | 6X500 |

*Average value

ORGANIC EXTRA VIRGIN OLIVE OIL



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Praised for its harmony and extraordinary balance, SLOW FOOD's "3 Olives" winner in 2011, RAVIDA ORGANIC has intense aromas of medium ripe tomato, freshly mown hay and lemon blossom.

VARIETY A field blend of Biancolilla, Cerasuola and Nocellara.

PICKING TECHNIQUES Picked by hand and with mechanical shakers.

EXTRACTION METHOD Immediate pressing after picking to preserve aromas and nutritional properties by continuous cycle in a two-phase system at controlled temperatures.

TASTE Delicate bitter note, long pepper aftertaste, fresh and clean finish. Harmonious.

AROMA Freshly mown hay, medium ripe tomato skin, lemon blossom.

CATEGORY Medium Fruity.

ACIDITY 0.2%*
PEROXIDES: <10* **POLYPHENOLS:** >300*
K232: 1,8* - **K268:** 0,1* - **DELTA K:** 0,001*

STORAGE Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE Use preferably 24 months from harvest.

ORGANIC CERTIFICATION Suolo e Salute Srl.

NUTRITIONAL INFORMATION per 100ml
Energy: 800Kcal | Fat: 91,40g - of which saturates: 13,80g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS

Enjoy our certified selection on fish, on smoked salmon and avocado or on any of your favourite food, pasta, meat, stews, soups, with the addition of one of our Sea Salts with Sicilian herbs. Best tasted raw also can be used for cooking.

| BOTTLE | PRODUCT CODE | EAN CODE | PACKAGE |
|--------------|---------------|---------------|---------|
| 16.9 FL. OZ. | RVD-OEVORG500 | 8019995811500 | 6X500 |
| 8.45 FL. OZ. | RVD-OEVORG250 | 8019995811258 | 12X250 |

*Average value

SEA SALT



RAVIDA SEA SALT is a medium grain salt rich in Iodine and Magnesium produced along the western coast of Sicily, in an area protected by the WWF overlooking the Mediterranean Sea. Made by traditional methods carried down by generations, the salt is harvested at the end of the summer once the shallow waters of the salt pans have evaporated by means of the Sicilian sun and warm African winds to produce sea salt. Naturally rich in Iodine, Fluorine, Magnesium and Potassium and with a naturally low percentage of sodium chloride, RAVIDA Sea Salt has a delicate taste and plenty of flavour without being too strong or salty. This medium-grained table salt ideal both for cooking and seasoning is the perfect match to enhance the taste of RAVIDA extra virgin olive oil.

INGREDIENTS

Sea salt.

GRAIN SIZE

Around 2mm.

IODINE: WITHIN 1% - MAGNESIUM: WITHIN 0,09% -
CALCIUM: WITHIN 0,19% - POTASSIUM: WITHIN 0,05.

STORAGE

Room temperature.

SHELF LIFE

n.a.

ALLERGENS

No allergens.

| JAR | PRODUCT CODE | EAN CODE | PACKAGE |
|-------|-----------------|---------------|---------|
| 1600G | RVD-SPURSS91600 | 8019995510168 | 4X1600 |
| 500G | RVD-SPURSS9500 | 8019995515002 | 12X500 |
| 200G | RVD-SPURSS9200 | 8019995512001 | 24X200 |



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SEA SALT WITH SICILIAN HERBS



The aromatic flavour of Sicilian oregano, the intensity of wild fennel seeds and the potency of fennel pollen will enhance your favourite foods in addition to the natural taste of RAVIDA sea salt. Ideal complement to this unique all natural sea salt are Sicilian herbs indigenous to the region, grown without pesticides and selected for their distinctive fragrance.

FENNEL POLLEN SEA SALT

The intense yet delicate flavour of fennel pollen finds a wide array of uses from steamed or grilled fish, salmon, fish pasta sauces, vegetables, carrots and cakes.

INGREDIENTS Sea salt and fennel pollen.

STORAGE Room temperature.

SHELF LIFE 15 Months.

| JAR | PRODUCT CODE | EAN CODE |
|------|----------------|---------------|
| 200G | RVD-SAROPF9200 | 8019995510236 |



OREGANO SEA SALT

Sicilian wild oregano will add pungency to tomato based dishes such as tomato and mozzarella, pizza, or a warm slice of bread topped with RAVIDA olive oil.

INGREDIENTS Sea salt and oregano.

STORAGE Room temperature.

SHELF LIFE 15 Months.

| JAR | PRODUCT CODE | EAN CODE |
|------|----------------|---------------|
| 200G | RVD-SAR0OR9200 | 8019995510229 |



WILD FENNEL SEA SALT

The full-bodied aroma of Sicilian wild fennel seeds in this salt will enhance meats, especially pork stews, tomato sauces, Pasta con le Sarde or vegetables such as carrots and cabbage.

INGREDIENTS
Sea salt and wild fennel seeds crushed.

STORAGE Room temperature.

SHELF LIFE 15 Months.

| JAR | PRODUCT CODE | EAN CODE |
|------|----------------|---------------|
| 200G | RVD-SAROWF9200 | 8019995510243 |



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