

Extra virgin oil Monocultivar Taggiasca

Bottle 500 ml

Extra virgin oil Monocultivar Taggiasca	
Ingredients	Monocultivar Taggiasca oil
Code	ST001
Format	Glass bottle
Capacity	500 ml
Bottle net weight	460 g
Bottle gross weight	860 g
Pieces per box	12
Box dimension	33x25x35 (LxI xh cm)
Box weight	10,7 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	822 Kcal – 3378 Kj
Fat	91,3 g
of which Saturated	13 g
Carbohydrates	0 g
of which Sugar	0 g
Protein	0 g
Salt	0 g

It is the label for our first-tier oil, with a selection of the best olives, low storage time after harvest (less than 24 hours), optimum harvest time between the beginning of November and maximum late December, soil selection of production at higher altitude. All this involves the maximum freshness and fragrance with acid values below 0.25 and peroxides of less than 5



Extra virgin oil Monocultivar Taggiasca

Bottle 750 ml

Extra virgin oil Monocultivar Taggiasca	
Ingredients	Monocultivar Taggiasca oil
Code	ST002
Format	Glass bottle
Capacity	750 ml
Bottle net weight	687 g
Bottle gross weight	1127 g
Pieces per box	12
Box dimension	33x25x35 (LxHx cm)
Box weight	14 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	8068057253406
Nutritional values (100 g product)	
Energy	822 Kcal – 3378 Kj
Fat	91,3 g
of which Saturated	13 g
Carbohydrates	0 g
of which Sugar	0 g
Protein	0 g
Salt	0 g

It is the label for our first-tier oil, with a selection of the best olives, low storage time after harvest (less than 24 hours), optimum harvest time between the beginning of November and maximum late December, soil selection of production at higher altitude. All this involves the maximum freshness and fragrance with acid values below 0.25 and peroxides of less than 5



Extra virgin oil Monocultivar Taggiasca

Bottle 1000 ml

Extra virgin oil Monocultivar Taggiasca	
Ingredients	Monocultivar Taggiasca oil
Code	ST003
Format	Glass bottle
Capacity	1000 ml
Bottle net weight	915 g
Bottle gross weight	1,54 Kg
Pieces per box	12
Box dimension	33x25x35 (LxIxxH cm)
Box weight	18,9 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	822 Kcal – 3378 Kj
Fat	91,3 g
of which Saturated	13 g
Carbohydrates	0 g
of which Sugar	0 g
Protein	0 g
Salt	0 g

It is the label for our first-tier oil, with a selection of the best olives, low storage time after harvest (less than 24 hours), optimum harvest time between the beginning of November and maximum late December, soil selection of production at higher altitude. All this involves the maximum freshness and fragrance with acid values below 0.25 and peroxides of less than 5



Extra virgin oil Monocultivar Taggiasca Can 5 L

Extra virgin oil Monocultivar Taggiasca	
Ingredients	Monocultivar Taggiasca oil
Code	ST004
Format	Can
Capacity	5 L
Can net weight	4,58 Kg
Can gross weight	4,95 Kg
Pieces per box	4
Box dimension	33x25x35 (Lxlxh cm)
Box weight	20,2 Kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	822 Kcal – 3378 Kj
Fat	91,3 g
of which Saturated	13 g
Carbohydrates	0 g
of which Sugar	0 g
Protein	0 g
Salt	0 g

It is the label for our first-tier oil, with a selection of the best olives, low storage time after harvest (less than 24 hours), optimum harvest time between the beginning of November and maximum late December, soil selection of production at higher altitude. All this involves the maximum freshness and fragrance with acid values below 0.25 and peroxides of less than 5



Extra virgin oil Ligustico

Bottle 500 ml

Extra virgin oil Ligustico	
Ingredients	Olive oil blend of italian olives
Code	ST005
Format	Glass bottle
Capacity	500 ml
Bottle net weight	460 g
Bottle gross weight	860 g
Pieces per box	12
Box dimension	33x25x35 (LxIhx cm)
Box weight	10,7 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	822 Kcal – 3378 Kj
Fat	91,3 g
of which Saturated	13 g
Carbohydrates	0 g
of which Sugar	0 g
Protein	0 g
Salt	0 g

It is a blend determined by a mix of Italian olives with a predominant component of the Taggiasca cultivar (around 50%). It is characterized by a slightly more robust note which makes it suitable for all dishes of both fish and meat. Acidity values lower than 0.4 and peroxides lower than 10



Extra virgin oil Ligustico

Bottle 750 ml

Extra virgin oil Ligustico	
Ingredients	Olive oil blend of italian olives
Code	ST006
Format	Glass bottle
Capacity	750 ml
Bottle net weight	687 g
Bottle gross weight	1127 g
Pieces per box	12
Box dimension	33x25x35 (LxHx cm)
Box weight	14 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	822 Kcal – 3378 Kj
Fat	91,3 g
of which Saturated	13 g
Carbohydrates	0 g
of which Sugar	0 g
Protein	0 g
Salt	0 g

It is a blend determined by a mix of Italian olives with a predominant component of the Taggiasca cultivar (around 50%). It is characterized by a slightly more robust note which makes it suitable for all dishes of both fish and meat. Acidity values lower than 0.4 and peroxides lower than 10



Extra virgin oil Ligustico

Bottle 1000 ml

Extra virgin oil Ligustico	
Ingredients	Olive oil blend of italian olives
Code	ST007
Format	Glass bottle
Capacity	1000 ml
Bottle net weight	915 g
Bottle gross weight	1,54 Kg
Pieces per box	12
Box dimension	33x25x35 (LxLxh cm)
Box weight	18,9 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	822 Kcal – 3378 Kj
Fat	91,3 g
of which Saturated	13 g
Carbohydrates	0 g
of which Sugar	0 g
Protein	0 g
Salt	0 g

It is a blend determined by a mix of Italian olives with a predominant component of the Taggiasca cultivar (around 50%). It is characterized by a slightly more robust note which makes it suitable for all dishes of both fish and meat. Acidity values lower than 0.4 and peroxides lower than 10



Extra virgin oil Ligustico

Can 5 L

Extra virgin oil Ligustico	
Ingredients	Olive oil blend of italian olives
Code	ST008
Format	Can
Capacity	5 L
Can net weight	4,58 Kg
Can gross weight	4,95 Kg
Pieces per box	4
Box dimension	33x25x35 (LxIhx cm)
Box weight	20,2 Kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	822 Kcal – 3378 Kj
Fat	91,3 g
of which Saturated	13 g
Carbohydrates	0 g
of which Sugar	0 g
Protein	0 g
Salt	0 g

It is a blend determined by a mix of Italian olives with a predominant component of the Taggiasca cultivar (around 50%). It is characterized by a slightly more robust note which makes it suitable for all dishes of both fish and meat. Acidity values lower than 0.4 and peroxides lower than 10



Taggiasche olives in brine

Jar 314 ml

Taggiasche olives in brine	
Ingredients	Taggiasche olives 66% , water and salt 33% , natural flavours
Code	ST009
Format	Glass jar
Capacity	314 ml
Jar net weight	180 g (net drained quantity)
Jar gross weight	490 g
Pieces per box	12
Box dimension	28x21x12,5(LxIhx cm)
Box weight	6 kg
Number of boxes per pallet	126
Shelf life	24 months
Bar code	8068057253376
Nutritional values (100 g product)	
Energy	172 Kcal – 720 Kj
Fat	18,0 g
of which Saturated	3,3 g
Carbohydrates	1,0 g
of which Sugar	1,0 g
Protein	1,5 g
Salt	5,0 g

Olives prepared in the classic Ligurian tradition only with water, salt and natural flavorings. The olives are immersed in salt and water with the addition of aromatic herbs, and after about 6 months lose their bitter taste and are ready to be consumed. In this variant, there is therefore the classic Taggiasca in brine, truly inimitable and unique in the world of table olives. Excellent especially for aperitifs, is used in many recipes giving an extra touch to the dish



Taggiasche olives in brine

Jar 1062 ml

Taggiasche olives in brine	
Ingredients	Taggiasche olives 66% , water and salt 33% , natural flavours
Code	ST010
Format	Glass jar
Capacity	1062 ml
Jar net weight	700 g (net drained quantity)
Jar gross weight	1,6 kg
Pieces per box	8
Box dimension	33x25x35 (LxLxh cm)
Box weight	13,2 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	172 Kcal – 720 Kj
Fat	18,0 g
of which Saturated	3,3 g
Carbohydrates	1,0 g
of which Sugar	1,0 g
Protein	1,5 g
Salt	5,0 g

Olives prepared in the classic Ligurian tradition only with water, salt and natural flavorings. The olives are immersed in salt and water with the addition of aromatic herbs, and after about 6 months lose their bitter taste and are ready to be consumed. In this variant, there is therefore the classic Taggiasca in brine, truly inimitable and unique in the world of table olives. Excellent especially for aperitifs, is used in many recipes giving an extra touch to the dish



Taggiasche olives in brine

Jar 1700 ml

Taggiasche olives in brine	
Ingredients	Taggiasche olives 66% , water and salt 33% , natural flavours
Code	ST011
Format	Glass jar
Capacity	1700 ml
Jar net weight	1,1 kg (net drained quantity)
Jar gross weight	2,5 kg
Pieces per box	5
Box dimension	33x25x35 (LxHx cm)
Box weight	12,9 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	172 Kcal – 720 Kj
Fat	18,0 g
of which Saturated	3,3 g
Carbohydrates	1,0 g
of which Sugar	1,0 g
Protein	1,5 g
Salt	5,0 g

Olives prepared in the classic Ligurian tradition only with water, salt and natural flavorings. The olives are immersed in salt and water with the addition of aromatic herbs, and after about 6 months lose their bitter taste and are ready to be consumed. In this variant, there is therefore the classic Taggiasca in brine, truly inimitable and unique in the world of table olives. Excellent especially for aperitifs, is used in many recipes giving an extra touch to the dish



Taggiasche olives in brine

Jar 3100 ml

Taggiasche olives in brine	
Ingredients	Taggiasche olives 66% , water and salt 33% , natural flavours
Code	ST012
Format	Glass jar
Capacity	3100 ml
Jar net weight	2 kg (net drained quantity)
Jar gross weight	4,25 kg
Pieces per box	3
Box dimension	33x25x35 (LxIhx cm)
Box weight	13,2 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	172 Kcal – 720 Kj
Fat	18,0 g
of which Saturated	3,3 g
Carbohydrates	1,0 g
of which Sugar	1,0 g
Protein	1,5 g
Salt	5,0 g

Olives prepared in the classic Ligurian tradition only with water, salt and natural flavorings. The olives are immersed in salt and water with the addition of aromatic herbs, and after about 6 months lose their bitter taste and are ready to be consumed. In this variant, there is therefore the classic Taggiasca in brine, truly inimitable and unique in the world of table olives. Excellent especially for aperitifs, is used in many recipes giving an extra touch to the dish



Taggiasche olives in brine

Bucket 8,2 L

Taggiasche olives in brine	
Ingredients	Taggiasche olives 66% , water and salt 33% , natural flavours
Code	ST013
Format	Bucket
Capacity	8,2 L
Bucket net weight	5 kg (net drained quantity)
Bucket gross weight	9,1 kg
Pieces per box	1
Box dimension	33x25x35 (LxHx cm)
Box weight	9,5 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	172 Kcal – 720 Kj
Fat	18,0 g
of which Saturated	3,3 g
Carbohydrates	1,0 g
of which Sugar	1,0 g
Protein	1,5 g
Salt	5,0 g

Olives prepared in the classic Ligurian tradition only with water, salt and natural flavorings. The olives are immersed in salt and water with the addition of aromatic herbs, and after about 6 months lose their bitter taste and are ready to be consumed. In this variant, there is therefore the classic Taggiasca in brine, truly inimitable and unique in the world of table olives. Excellent especially for aperitifs, is used in many recipes giving an extra touch to the dish



Taggiasche olives in brine

Bag; net quantity 250 g

Taggiasche olives in brine	
Ingredients	Taggiasche olives 66% , water and salt 33% , natural flavours
Code	ST014
Format	Bag
Capacity	-
Bag net weight	250 g (net drained quantity)
Bag gross weight	460 g
Pieces per box	20
Box dimension	29x20x34 (LxHx cm)
Box weight	9,5 kg
Number of boxes per pallet	48
Shelf life	24 months
Bar code	8068057253383
Nutritional values (100 g product)	
Energy	172 Kcal – 720 Kj
Fat	18,0 g
of which Saturated	3,3 g
Carbohydrates	1,0 g
of which Sugar	1,0 g
Protein	1,5 g
Salt	5,0 g

Olives prepared in the classic Ligurian tradition only with water, salt and natural flavorings. The olives are immersed in salt and water with the addition of aromatic herbs, and after about 6 months lose their bitter taste and are ready to be consumed. In this variant, there is therefore the classic Taggiasca in brine, truly inimitable and unique in the world of table olives. Excellent especially for aperitifs, is used in many recipes giving an extra touch to the dish



Pitted Taggiasche olives in Evo Jar 212 ml

Pitted Taggiasche olives in Evo	
Ingredients	Pitted taggiasche olives 65% , Evo oil 34,5% , natural flavours
Code	ST015
Format	Glass jar
Capacity	212 ml
Jar net weight	180 g
Jar gross weight	330 g
Pieces per box	12
Box dimension	27x21x10 (LxIxxH cm)
Box weight	4,1 kg
Number of boxes per pallet	140
Shelf life	24 months
Bar code	8068057253369
Nutritional values (100 g product)	
Energy	400 Kcal – 1676 Kj
Fat	43,8 g
of which Saturated	6,9 g
Carbohydrates	0,7 g
of which Sugar	0,7 g
Protein	1,0 g
Salt	3,3 g

Starting from the olive in brine, remove the core while keeping the pulp intact around. The latter is immersed in extra virgin oil which allows the conservation over time. In this variant the olives acquire an unparalleled delicacy and harmony! Suitable for salads, fish and many other typical dishes



Pitted Taggiasche olives in Evo Jar 1062 ml

Pitted Taggiasche olives in Evo	
Ingredients	Pitted taggiasche olives 65% , Evo oil 34,5% , natural flavours
Code	ST016
Format	Glass jar
Capacity	1062 ml
Jar net weight	900 g
Jar gross weight	1,36 Kg
Pieces per box	8
Box dimension	33x25x35 (LxLxh cm)
Box weight	11,3 Kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	400 Kcal – 1676 Kj
Fat	43,8 g
of which Saturated	6,9 g
Carbohydrates	0,7 g
of which Sugar	0,7 g
Protein	1,0 g
Salt	3,3 g

Starting from the olive in brine, remove the core while keeping the pulp intact around. The latter is immersed in extra virgin oil which allows the conservation over time. In this variant the olives acquire an unparalleled delicacy and harmony! Suitable for salads, fish and many other typical dishes



Pitted Taggiasche olives in Evo Jar 1700 ml

Pitted Taggiasche olives in Evo	
Ingredients	Pitted taggiasche olives 65% , Evo oil 34,5% , natural flavours
Code	ST017
Format	Glass jar
Capacity	1700 ml
Jar net weight	1,4 Kg
Jar gross weight	2,25 Kg
Pieces per box	5
Box dimension	33x25x35 (LxIhx cm)
Box weight	11,65 Kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	400 Kcal – 1676 Kj
Fat	43,8 g
of which Saturated	6,9 g
Carbohydrates	0,7 g
of which Sugar	0,7 g
Protein	1,0 g
Salt	3,3 g

Starting from the olive in brine, remove the core while keeping the pulp intact around. The latter is immersed in extra virgin oil which allows the conservation over time. In this variant the olives acquire an unparalleled delicacy and harmony! Suitable for salads, fish and many other typical dishes



Pitted Taggiasche olives in Evo Jar 3100 ml

Pitted Taggiasche olives in Evo	
Ingredients	Pitted taggiasche olives 65% , Evo oil 34,5% , natural flavours
Code	ST018
Format	Glass jar
Capacity	3100 ml
Jar net weight	2,6 Kg
Jar gross weight	3,8 Kg
Pieces per box	3
Box dimension	33x25x35 (LxHxcm)
Box weight	11,8 Kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	400 Kcal – 1676 Kj
Fat	43,8 g
of which Saturated	6,9 g
Carbohydrates	0,7 g
of which Sugar	0,7 g
Protein	1,0 g
Salt	3,3 g

Starting from the olive in brine, remove the core while keeping the pulp intact around. The latter is immersed in extra virgin oil which allows the conservation over time. In this variant the olives acquire an unparalleled delicacy and harmony! Suitable for salads, fish and many other typical dishes



Pitted Taggiasche olives in Evo Bucket 8,2 L

Pitted Taggiasche olives in Evo	
Ingredients	Pitted taggiasche olives 65% , Evo oil 34,5% , natural flavours
Code	ST019
Format	Bucket
Capacity	8,2 L
Bucket net weight	7 Kg
Bucket gross weight	7,4 Kg
Pieces per box	1
Box dimension	33x25x35 (LxHx cm)
Box weight	7,8 Kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	400 Kcal – 1676 Kj
Fat	43,8 g
of which Saturated	6,9 g
Carbohydrates	0,7 g
of which Sugar	0,7 g
Protein	1,0 g
Salt	3,3 g

Starting from the olive in brine, remove the core while keeping the pulp intact around. The latter is immersed in extra virgin oil which allows the conservation over time. In this variant the olives acquire an unparalleled delicacy and harmony! Suitable for salads, fish and many other typical dishes



Taggiasche olives patè

Jar 212 ml

Taggiasche olives patè	
Ingredients	Taggiasche olives cream 80% , Evo oil 19,5% , natural flavours
Code	ST020
Format	Glass jar
Capacity	212 ml
Jar net weight	180 g
Jar gross weight	330 g
Pieces per box	12
Box dimension	27x21x10 (LxHx cm)
Box weight	4,1 kg
Number of boxes per pallet	140
Shelf life	24 months
Bar code	8068057253390
Nutritional values (100 g product)	
Energy	302 Kcal – 1266 Kj
Fat	32,7
of which Saturated	5,4
Carbohydrates	0,8
of which Sugar	0,8
Protein	1,2
Salt	4,0

Olive cream with the addition of extra oil virgin olive. The preparation is carried out of the cream starting from the olives in brine, removing the stone and crushing the pulp. Once the necessary degree of malaxing has been reached, it is put into jars adding a little oil. It is especially liked in canapes for aperitifs and as a sauce to season pasta or to accompany various dishes



Taggiasche olives patè

Jar 1062 ml

Taggiasche olives patè	
Ingredients	Taggiasche olives cream 80% , Evo oil 19,5% , natural flavours
Code	ST021
Format	Glass jar
Capacity	1062 ml
Jar net weight	900 g
Jar gross weight	1,4 Kg
Pieces per box	8
Box dimension	33x25x35 (LxHx cm)
Box weight	11,6 kg
Number of boxes per pallet	36
Shelf life	24 months
Bar code	-
Nutritional values (100 g product)	
Energy	302 Kcal – 1266 Kj
Fat	32,7
of which Saturated	5,4
Carbohydrates	0,8
of which Sugar	0,8
Protein	1,2
Salt	4,0

Olive cream with the addition of extra oil virgin olive. The preparation is carried out of the cream starting from the olives in brine, removing the stone and crushing the pulp. Once the necessary degree of malaxing has been reached, it is put into jars adding a little oil. It is especially liked in canapes for aperitifs and as a sauce to season pasta or to accompany various dishes

