

## Condiment based on Extra Virgin Olive Oil Gust'olio Peperoncino LT

**Product code** 3474  
**Category** Oil and Spices Flavoured Oil

**Notes** Condiments based on oils flavoured : Chilli.  
Ideal for typical Mediterranean dishes: from fish to meat, from salads to vegetables. Excellent raw on 'caprese', 'acqua sale'.  
0.25 L bottle



## Cilento PDO extra virgin olive oil in LT.1 cans 'Terramare Client o''

**Product code** 3469  
**Category** Oil and Spices Olive oil

**Notes** The production Cilento Extra Virgin Olive Oil P.D.O. is the exclusive domain of 62 countries in the Cilento National Park where all harvesting, processing and packaging operations must take place.  
Particular care and attention is paid during the harvesting, transport and storage of the olives as they must not be subjected to trauma or damage.  
The notable presence of aromatic notes makes this oil preferable on dishes of a certain consistency, typical of the area of origin, grilled fish, legume soups, roasts of all kinds and on hot dishes.



## Cilento PDO extra virgin olive oil in LT.3 cans 'Terramare Client o''

**Product code** 3468  
**Category** Oil and Spices Olive oil

**Notes** The production Cilento Extra Virgin Olive Oil P.D.O. is the exclusive domain of 62 countries in the Cilento National Park where all harvesting, processing and packaging operations must take place.  
Particular care and attention is paid during the harvesting, transport and storage of the olives as they must not be subjected to trauma or damage.  
The notable presence of aromatic notes makes this oil preferable on dishes of a certain consistency, typical of the area of origin, grilled fish, legume soups, roasts of all kinds and on hot dishes.



## Cilento PDO extra virgin olive oil in LT.5 cans 'Terramare Client o''

**Product code** 3347  
**Category** Oil and Spices Olive oil

**Notes** The production Cilento D.O.P. Extra Virgin Olive Oil is exclusive domain of 62 countries in the Cilento National Park where all harvesting, processing and packaging operations must take place.  
Particular care and attention is paid during the harvesting, transport and storage of the olives as they must not be subjected to trauma or damage.  
The notable presence of aromatic notes makes this oil preferable on dishes of a certain consistency, typical of the area of origin, grilled fish, legume soups, roasts of all kinds and on hot dishes.



## Extra virgin olive oil

**Product code** 3475  
**Category** Oil and Spices  
Olive oil

**Note**  
S Pisciotiana is a cultivar originating from Pisciotta, the daughter of the typical centuries-old Cilento plant. Longé Extra Virgin Olive Oil is limpid, green in colour with yellow reflections. It has a light to medium fruitiness with pleasant vegetal hints of white fruit and light hints of artichoke hearts and tomato. It is an oil for delicate tastes.



## Extra virgin olive oil

**Product code** 3476  
**Category** Oil and Spices Olive oil

**Notes**  
Lucenico is a Cilento D.O.P. Extra Virgin Olive Oil, born on the gentle hills of Perdifumo, in the heart of the Cilento National Park, produced from the olive groves of the Malandrino family's long history. Its characteristic is the delicacy of its flavour, balanced bitter spicy, excellent for its nutritional characteristics. It is an oil that is produced to savour the taste of tradition with conscious innovation.



## 100% Italian extra virgin olive oil in LT.1 bottle 'Terramare Itali a"

**Product code** 2559  
**Category** Oil and Spices Olive oil

**Notes**  
100% Italian extra virgin olive oil retains its organoleptic and nutritional qualities. It is an oil with a balanced flavour that can be used both raw and cooked.  
1 L bottle



## 100% Italian extra virgin olive oil in LT.3 'Terramare Italia' cans

**Product code** 3467  
**Category** Oil and Spices Olive oil

**Notes**  
100% Italian extra virgin olive oil retains its organoleptic and nutritional qualities. It is an oil with a balanced flavour that can be used both raw and cooked.  
3 L can



## 100% Italian extra virgin olive oil in LT.5 'Terramare Italia' tins

**Product code** 2690

**Category** Oil and Spices  
Olive oil

**Note** 100% Italian extra virgin olive oil retains its organoleptic and nutritional qualities. It is an oil with a balanced flavour that can be used both raw and cooked.  
**S** 5 L can



## Organic extra virgin olive oil: in LT.0.5 'Terramare Bio' bottle

**Product code** 3472

**Category** Oil and Spices Olive oil

**Notes** It is the oil for those who prefer healthy, natural and environmentally diet.  
It is a fluid, unfiltered, naturally decanted product, suitable for raw food and salads. It can be used for homemade desserts instead of butter and margarine.



## Organic extra virgin olive oil: in LT.0.75 'Terramare Bio' bottle

**Product code** 3403

**Category** Oil and Spices Olive oil

**Notes** It is the oil for those who prefer healthy, natural and environmentally diet.  
It is a fluid, unfiltered, naturally decanted product, suitable for raw food and salads. It can be used for homemade desserts instead of butter and margarine.



## Organic extra virgin olive oil: in cans of LT. 3 'Terramare Bio

**Product code** 3473

**Category** Oil and Spices Olive oil

**Notes** It is the oil for those who prefer healthy, natural and environmentally diet.  
It is a fluid, unfiltered, naturally decanted product, suitable for raw food and salads. It can be used for homemade desserts instead of butter and margarine.



### Extra virgin olive oil PDO: in LT.0.25 'Terramare Cilento' bottle

**Product code** 3470  
**Category** Oil and Spices  
Olive oil

**Notes** The production Cilento Extra Virgin Olive Oil P.D.O. is the exclusive domain of 62 countries in the Cilento National Park where all harvesting, processing and packaging operations must take place.

Particular care and attention is paid during the harvesting, transport and storage of the olives as they must not be subjected to trauma or damage.

The notable presence of aromatic notes makes this oil preferable on dishes of a certain consistency, typical of the area of origin, grilled fish, legume soups, roasts of all kinds and on hot dishes.



### Extra virgin olive oil PDO: in LT.0.5 'Terramare Cilento' bottle

**Product code** 3471  
**Category** Oil and Spices Olive oil

**Notes** The production Cilento D.O.P. Extra Virgin Olive Oil is exclusive domain of 62 countries in the Cilento National Park where all harvesting, processing and packaging operations must take place.

Particular care and attention is paid during the harvesting, transport and storage of the olives as they must not be subjected to trauma or damage.

The notable presence of aromatic notes makes this oil preferable on dishes of a certain consistency, typical of the area of origin, grilled fish, legume soups, roasts of all kinds and on hot dishes.



### Extra virgin olive oil PDO: in LT.0.75 'Terramare Cilento' bottle

**Product code** 3402  
**Category** Oil and Spices Olive oil

**Notes** The production Cilento D.O.P. Extra Virgin Olive Oil is exclusive domain of 62 countries in the Cilento National Park where all harvesting, processing and packaging operations must take place.

Particular care and attention is paid during the harvesting, transport and storage of the olives as they must not be subjected to trauma or damage.

The notable presence of aromatic notes makes this oil preferable on dishes of a certain consistency, typical of the area of origin, grilled fish, legume soups, roasts of all kinds and on hot dishes.

