



Discover our company

“Ferrara Giuseppe Pio” is an individual company born from the family’s over thirty years of commercial experience in the field of food product marketing. Analyzing the territory and knowing the production reality of Lucania, it is natural to dwell on the quality of the food and wine products that producers can offer to consumers. From a careful examination, in the various specific production categories, it emerged that there are a series of agri-food products worthy of attention because they are still made with entirely artisanal procedures. Thus was born the idea of gathering under a single brand all these agri-food products worthy of attention, so many food and wine products produced exclusively in Lucania with a majority of controlled denomination, IGP, DOP, are selected under the brand “FERRARA PRODUCTS TYPICAL LUCANI” DOC, and strictly artisanal excluding everything that is attributable to production of an industrial



nature. All genuine foods have been selected, produced with the ancient recipes of the past, without alterations. We want to offer a set of products that enhance the authenticity of the ancient local flavors, respecting the ancient recipes. The offer of selected products is aimed at all people who want to get closer to tasting the flavor of Lucanian recipes. A particular thought is addressed to the emigrants from Lucania, because tasting these products you want to feed them a pleasant memory and interest, to savor the tastes of childhood and still feel close to their homeland.

A thought and a special dedication to my Grandfather Umberto.



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PRODUCT CATEGORY: CHEESE



DESCRIPTION

In this category excels the Pecorino di Moliterno, and some cheese products that come from the same area have been grouped together. They are all natural products that adopt ITALIAN MILK, and are distinguished by the high professionalism of the producers who wisely produce and mature these cheeses with respect for the ancient tradition, to offer an exceptional product. A separate mention is reserved for our scamorzina with truffles which is characterized by the presence in the mixture of pieces of truffle and not only of flavored dressing.



Seasoned salted ricotta



Cow cacioricotta



SPICY LUCANO CACIOCAVALLO 500 g

DESCRIPTION

The spicy Caciocavallo Lucano is one of the most representative cheeses of Lucanian gastronomy. At the end of maturation it has a smooth and hard crust, of an intense golden yellow color, sometimes flaky, the compact and intense golden yellow color with some cracks from which they can leakage of "tears of fat".

The strong and persistent flavor with a light spicy aftertaste goes perfectly with the excellent Aglianico del Vulture red wine or with Acacia Honey.



INGREDIENTS

Italian Cow's Milk, Salt

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1544 kJ /372 Kcal
Total fat	3.0 g
- Saturated fat	2.2 g
Calcium	7.9 g
Carbohydrates	0 g
Sugars	0 g
Proteins	25.5 g
Salt	2.3g



PACK TYPOLOGY

Unit of measure:

1 piece of caciocavallo 500 g

SHIPPING

Quantity:

10 pieces per box (for wholesaler)

Cost:

Shipping to be paid by the buyer

COW CACIORICOTTA 300 g

DESCRIPTION

Il cacioricotta di mucca is a typical Lucanian production cheese, it is obtained with mixed processing techniques between those of cheese and ricotta.

The curd, obtained by heating the milk, once firm, produces cheesy granules the size of a grain of corn. Left to rest for about 10 minutes, it is extracted and placed in the “fruscelle” (cylindrical molds) of rush (or other material), then, subsequently, subjected to dry salting of the faces and sides with cooking salt. Cacioricotta is a recognized traditional food product. At sight it comes in shapes of 13-24 cm in diameter and 4-7 cm in height with a rippled surface. The paste is white, soft and without holes in the fresh product, dry, scaly and straw yellow, with fine holes in the mature product.



INGREDIENTS

Obtained from Italian cow's milk, rennet, salt

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	2170 kJ / 530 Kcal
Total fat	40 g
- Saturated fat	10 g
Carbohydrates	0.5 g
Sugars	0.3 g
Proteins	38 g
Salt	0.1 g

PACK TYPOLOGY

Unit of measure:

1 piece of cacioricotta
300 g

SHIPPING

Quantity:

10 pieces per box (for wholesaler)

Cost:

Shipping to be paid by the buyer

SEASONED CACIOCAVALLO 500 g

DESCRIPTION

Caciocavallo Lucano is one of the most representative cheeses of Lucanian gastronomy. At the end of the aging it has a smooth and hard crust, of an intense golden yellow color, sometimes flaky, the compact and intense golden yellow color with some cracks from which “tears of fat” may come out. The strong and persistent flavor with a light spicy aftertaste goes perfectly with the excellent Aglianico del Vulture red wine or with Acacia Honey.



INGREDIENTS

Italian Cow's Milk, Salt

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1544 kJ /372 Kcal
Total fat	3.0 g
- Saturated fat	2.2 g
Calcium	7.9 g
Carbohydrates	0 g
Sugars	0 g
Proteins	25.5 g
Salt	2.3g



PACK TYPOLOGY

Unit of measure:

1 piece of caciocavallo
500 g

SHIPPING

Cost:

Shipping to be paid by the buyer



GOAT CHEESE 500 g

DESCRIPTION

Aged GOATCHEESE has a stronger taste than cow's. In recent times it is being rediscovered thanks to the interesting characteristics of digestibility and composition that make it an excellent alternative to the usual cheeses.

INGREDIENTS

Goat's milk, rennet, salt



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1570 kJ / 375Kcal
Total fat	31.5 g
- Saturated fat	19 g
Carbohydrates	0.3 g
Sugars	0.1 g
Proteins	22 g
Salt	1.97 g

PACK TYPOLOGY

Unit of measure:

1 piece of cheese 500 g



SHIPPING

Quantity:

10 pieces per box (for wholesaler)

Cost:

Shipping to be paid by the buyer



PECORINO MOLITERNO 500 g

DESCRIPTION

Pecorino di Moliterno is the most renowned Lucanian cheese.

The IGP - Protected Geographical Indication recognition concerns the denomination of Canestrato di Moliterno aged in Fondaco.

The milk is produced in a large area of Basilicata which traditionally coincides with the ancient paths of the transhumance of the flocks. This cheese is obtained from sheep and goat's milk from flocks raised in the pastures of sixty municipalities in Basilicata, and is then matured only in the peculiar fondaci of Moliterno. The flavor of Canestrato di Moliterno is slightly spicy, excellent as a table cheese when fresh, preferably to be grated when aged. Excellent to accompany with all types of cold cuts and strongflavored red meats. It is enhanced when tasted with jams of imaginative flavors.

INGREDIENTS

Italian sheep's milk, rennet, salt

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1798 kJ / 429 Kcal
Total fat	35.5 g
- Saturated fat	21 g
Carbohydrates	0.5 g
Sugars	0.2 g
Proteins	27 g
Salt	1.92 g



PACK TYPOLOGY

Unit of measure:

1 piece of pecorino 500 g

Dimensione:

cylindrical shape,
diameter about 20 cm,
height between 10 and 15 cm

Weight:

between 2 and 5 Kg

SHIPPING

Quantity:

10 pieces per box (for
wholesaler)

Cost:

Shipping to be paid by the
buyer

SEASONED SALTED RICOTTA 500 g

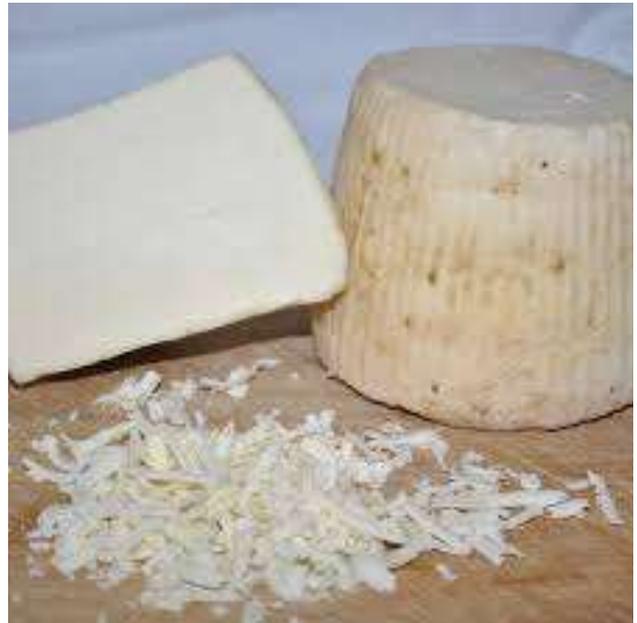
DESCRIPTION

Dry ricotta, or ricotta salata, or seasoned ricotta, is a variety of ricotta produced and appreciated in southern Italy, particularly in Lucania. It differs from fresh ricotta for being more “dry” and for a more marked flavor and texture.

Used above all to season traditional dishes in the southern regions, ricotta salata is actually very versatile and goes perfectly with pasta dishes and vegetables.

The recipe in which this dairy product finds the ideal combination is pasta made with aubergines and tomatoes, a cult of Lucanian cuisine.

Excellent in its ability to highlight a simple plate of spaghetti with tomato and basil, as well as a savory pie with zucchini and bacon. Salted ricotta generally enhances the flavor of any type of pasta, even cannelloni and baked pasta if grated abundantly, and is perfect on any vegetable, sautéed or baked au gratin.



INGREDIENTS

Sheep’s milk, rennet, salt

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1798.0 kJ /129.0 Kcal
Total fat	35.5 g
- Saturated fat	21 g
Carbohydrates	0.5 g
Sugars	0.2 g
Proteins	27 g
Salt	1.92 g

PACK TYPOLOGY

Unit of measure:

1 ricotta of 500 g

SHIPPING

Quantity:

10 ricottas per box (for wholesaler)

Cost:

Shipping to be paid by the buyer

SCAMORZINA CON TARTUFO NERO 200 g VAR

DESCRIPTION

Prodotto Eccellente per assaporare una scamorzina a cui viene aggiunto l'aroma e il tartufo nero a pezzettini.

Per i buongustai amanti del tartufo è un'ottima alternativa ai formaggi classici. Nel degustarla lascia in bocca il sapore di latte ed il profumo incomparabile del tartufo dei nostri boschi.

La scamorza al tartufo può essere consumata fresca o fatta prima appassire per più di qualche giorno.

La scamorzina si può anche preparare a fuoco lento in tegame o in forno.



INGREDIENTS

Latte vaccino, sale, caglio, Tartufo nero estivo (Tuber aestivum vitt. 3%), aroma di tartufo.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1946.65 kJ / 465 Kcal
Total fat	39 g
- Saturated fat	20 g
Carbohydrates	2.7 g
Sugars	< 0.5 g
Proteins	39 g
Salt	3 g

PACK TYPOLOGY

Unit of measure:

1 scamorzina of 200 g

SHIPPING

Quantity:

10 scamorzinas per box
(for wholesaler)

Cost:

Shipping to be paid by the
buyer

PRODUCT CATEGORY: COMPOUND AND MINCED CREAMS

DESCRIPTION

In this category of products we have selected magnificent and soft creams of various flavors and crops, delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches. They are perfect with grilled meat to garnish fish, excellent with boiled vegetables.





ARTICHOKES CREAM 135 g

DESCRIPTION

Artichoke flavored cream, it is perfect with fish, excellent with fries, with boiled vegetables, grilled meat.

Delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

INGREDIENTS

Artichokes 37%, sunflower oil, capers, green olives, wine vinegar (contains sulphites), garlic, anchovies, salt, parsley, oregano, hot pepper, lactic acid. It may contain traces of dried fruit: pistachio.



CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.300 kJ / 311 Kcal
Total fat	29,96 g
- Saturated fat	3,64 g
Carbohydrates	5,51 g
Sugars	0,1 g
Proteins	2,67 g
Salt	1,78 g

PACK TYPOLOGY

Unit of measure:

1 jar of 135 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



OLIVE CREAM 135 g

DESCRIPTION

Soft olive-flavored cream, it is perfect with fish, excellent with fries, with boiled vegetables, grilled meat.

Delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

INGREDIENTS

Black olives 23% green olives 23%, red peppers, capers, sunflower oil, wine vinegar (contains sulphites), garlic, parsley, salt; acidifier: lactic acid. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.594 kJ / 381 Kcal
Total fat	37,07 g
- Saturated fat	4,72 g
Carbohydrates	4,29 g
Sugars	0.1 g
Proteins	5,22 g
Salt	2,436 g



PACK TYPOLOGY

Unit of measure:

1 jar of 135 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



RED EGGPLANT CREAM PDO PARCO DEL POLLINO 200 g

DESCRIPTION

Enveloping Cream of Red Aubergine from Rotonda (PZ).

Dark yellow in color, creamy, with a slightly spicy and bitter taste.

Excellent for garnishing appetizers, seasoning bruschetta and filling sandwiches. Excellent to accompany roasted red meats with a strong and decisive taste, cold cuts and cheeses.

INGREDIENTS

Red Aubergine from Rotonda Dop, extra virgin olive oil, salt, garlic, vinegar, mint, oregano.



CONSERVATION

Store in a cool and dry place, store in the fridge always covering the product with oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	571.5 kJ / 136,4 Kcal
Total fat	14,4 g
- Saturated fat	3,9 g
Carbohydrates	0,0 g
Sugars	0.0 g
Proteins	1,7 g
Salt	0,70 g

PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PARCO DEL POLLINO PEPPERS CREAM 180 g

DESCRIPTION

Parco del pollino pepper cream is a delicious condiment.

A cream made with oregano peppers, garlic, salt and oil. A cream of peppers rich in flavor, with a creamy and velvety texture of brick red color with a slightly bitter aftertaste. Ideal to spread on croutons, bruschetta, croutons, canapés; perfect for seasoning pasta, giving life to a Pasta with pepper cream. Perfect to accompany second courses of meat, fish, potato croquettes or chicken.

INGREDIENTS

Peppers and garlic.

CONSERVATION

Store in a cool and dry place, in the fridge for 2/3 days once opened.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	379 kJ / 90 Kcal
Total fat	5.6 g
- Saturated fat	0.8 g
Carbohydrates	7.7 g
Sugars	2.5 g
Proteins	1.6 g
Salt	1.5 g



PACK TYPOLOGY

Unit of measure:

1 jar of 180 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



CREAM OF PORCINI WITH BLACK TRUFFLE 0.85 g

DESCRIPTION

Porcini Cream with Black Truffle is an exclusive product that can be used alone or in many variations. Ideal dressing for bruschetta, croutons, and first courses.

Excellent for enriching all kinds of hot dishes, to be heated and served on pasta, meat fillets, vegetables, to whip risottos or to create delicious sauces.

INGREDIENTS

Porcini mushrooms (*boletus edulis*) relative group, extra virgin olive oil, garlic, salt and truffle aroma.



CONSERVATION

After opening, store in the fridge at +4 °C for no more than 5 days, covering the product with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	657.62 kJ /159.54 Kcal
Total fat	15.54 g
- Saturated fat	2.17 g
Carbohydrates	0.8 g
Sugars	0.8 g
Fibers	2 g
Proteins	3.13 g
Salt	1.1 g

PACK TYPOLOGY

Unit of measure:

1 jar of 0.85 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PORCINI CREAM WITH WHITE TRUFFLE 0,85 g

DESCRIPTION

Porcini Cream with White Truffle is an exclusive product that can be used alone or in multiple variations. Ideal dressing for bruschetta, croutons, and first courses.

Excellent for enriching all kinds of hot dishes, to be heated and served on pasta, meat fillets, vegetables, to whip risottos or to create delicious sauces.

INGREDIENTS

Porcini mushrooms (*boletus edulis*) relative group, extra virgin olive oil, garlic, salt and truffle aroma.

CONSERVATION

After opening, store in the fridge at + 4 ° C for no more than 5 days, covering the product with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	657.62 kJ /159.54 Kcal
Total fat	15.54 g
- Saturated fat	2.17 g
Carbohydrates	0.8 g
Sugars	0.8 g
Fibers	2 g
Proteins	3.13 g
Salt	1.1 g



PACK TYPOLOGY

Unit of measure:

1 jar of 0.85 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PARCO DEL POLLINO ZUCCHINI CREAM 200 g

DESCRIPTION

Parco del pollino zucchini cream is a delicate and enveloping dressing of dark green color dotted with light green with a sweet but not bitter taste.

Excellent for preparing appetizers and garnishing canapes, bruschetta, and croutons.

Perfect for pasta, whatever its format: spaghetti, trofie, orecchiette and penne are all suitable for the flavor and creamy texture of this recipe, which can be enriched with a little creativity.

INGREDIENTS

Zucchini, Garlic, Mint, Oregano, Salt, Pepper, Oil, Vinegar.

CONSERVATION

Store in a cool and dry place, in the fridge 2/3 days after opening.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	520 kJ / 124 Kcal
Total fat	11.49 g
- Saturated fat	1.73 g
Carbohydrates	3.26 g
Sugars	3.26 g
Proteins	1.96 g
Salt	0.25 g



PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



MEDITERRANEAN CREAM 135 g

DESCRIPTION

Mordid creamy mix of ingredients typical of Mediterranean cuisine, it is perfect with fish, excellent with fries, with boiled vegetables, grilled meat. Delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

INGREDIENTS

Diced tomatoes, capers, champignons, artichokes, sunflower oil, garlic, oregano, wine vinegar (contains sulphites), parsley, hot pepper, salt; acidity regulator: lactic acid. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	650 kJ / 155 Kcal
Total fat	8,2 g
- Saturated fat	1 g
Carbohydrates	16,7 g
Sugars	10,8 g
Proteins	6,7 g
Salt	2,4 g



PACK TYPOLOGY

Unit of measure:

1 jar of 135 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



SPICY CHOPPED CARDONCELLI MUSHROOMS 140 g

DESCRIPTION

Spicy mince and Cardoncelli mushrooms carefully selected, grown using the best cultivation practices in a protected environment.

The precious organoleptic qualities of Cardoncello in combination with extra virgin olive oil and a very tasty spicy pepper flavor, give a unique sensory experience.

Perfect for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches; binds very well with red meat and savory cheeses.



INGREDIENTS

Cardoncelli mushrooms (*pleurotus eryngii*) 67%, olive oil 32%, wine vinegar (contains sulphites), garlic, hot pepper, parsley, salt. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	310 kJ / 74 Kcal
Total fat	5,3 g
- Saturated fat	0,8 g
Carbohydrates	2,8 g
Sugars	2,6 g
Proteins	3,8 g
Salt	2,3 g

PACK TYPOLOGY

Unit of measure:

1 jar of 140 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



MINCED CARDONCELLI MUSHROOMS 140 g

DESCRIPTION

Chopped Cardoncelli Mushrooms carefully selected, grown using the best cultivation practices in a protected environment.

The precious organoleptic qualities of Cardoncello in combination with extra virgin olive oil, offer a unique sensory experience. Perfect for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches; binds very well with red meat and savory cheeses.

INGREDIENTS

Cardoncelli mushrooms (*pleurotus eryngii*) 67%, olive oil 32%, wine vinegar (contains sulphites), garlic, parsley, salt. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	310 KJ / 74 Kcal
Total fat	5,3g
- Saturated fat	0,8 g
Carbohydrates	2,8 g
Sugars	2,6 g
Proteins	3,8 g
Salt	2,3 g



PACK TYPOLOGY

Unit of measure:

1 jar of 140 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PORCINI MUSHROOMS AND CHAMPIGNON PATE' 140 g

DESCRIPTION

Porcini Mushrooms meet with Champignon Mushrooms to create a velvety and very tasty Patè. Excellent for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

Perfect with fish, excellent with fries, with boiled vegetables, grilled meat.

INGREDIENTS

Mushrooms 38%, porcini mushrooms 16%, sunflower oil, garlic, salt, parsley, porcini flavor; acidifier: lactic acid. It may contain traces of dried fruit: pistachio.



CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.555 kJ / 372 Kcal
Total fat	24,4 g
- Saturated fat	3,7 g
Carbohydrates	35,2 g
Sugars	0 g
Proteins	2,9 g
Salt	2,612 g

PACK TYPOLOGY

Unit of measure:

1 jar of 140 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



SPICY CREAMY MIX 140 g

DESCRIPTION

Cream mix with spicy pepper flavor, it is perfect with fish, excellent with french fries, with boiled vegetables, grilled meat.

Delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

INGREDIENTS

Red peppers, yellow peppers, green peppers, capers, 30% olive oil, wine vinegar (contains sulphites), garlic, chilli, mint, salt. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	310 kJ / 74 Kcal
Total fat	5,3 g
- Saturated fat	0,8 g
Carbohydrates	2,8 g
Sugars	2,6 g
Proteins	3,8 g
Salt	2,3 g



PACK TYPOLOGY

Unit of measure:

1 jar of 140 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer

PRODUCT CATEGORY: MUSHROOMS

DESCRIPTION

The Lucanian territory is characterized by an extraordinary wealth of fungi largely belonging to the European mycological flora.

A walk through the Lucanian woods together with experts with mushroom picking cards is an experience to discover the various species that grow spontaneously in the heart of Basilicata. You will discover many species of porcini and extraordinary specimens belonging to almost all the best known genera in Italy.

In this section we present a selection of whole or cut Porcini Mushrooms preserved in jars in oil, and dried Porcini Mushrooms preserved in bags of different weights.

All products are natural in respect of tradition.





SPICY CHOPPED CARDONCELLI MUSHROOMS 140 g

DESCRIPTION

Spicy mince and Cardoncelli mushrooms carefully selected, grown using the best cultivation practices in a protected environment.

The precious organoleptic qualities of Cardoncello in combination with extra virgin olive oil and a very tasty spicy pepper flavor, give a unique sensory experience.

Perfect for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches; binds very well with red meat and savory cheeses.



INGREDIENTS

Cardoncelli mushrooms (*pleurotus eryngii*) 67%, olive oil 32%, wine vinegar (contains sulphites), garlic, hot pepper, parsley, salt. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	310 kJ / 74 Kcal
Total fat	5,3 g
- Saturated fat	0,8 g
Carbohydrates	2,8 g
Sugars	2,6 g
Proteins	3,8 g
Salt	2,3 g

PACK TYPOLOGY

Unit of measure:

1 jar of 140 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



MINCED CARDONCELLI MUSHROOMS 140 g

DESCRIPTION

Chopped Cardoncelli Mushrooms carefully selected, grown using the best cultivation practices in a protected environment.

The precious organoleptic qualities of Cardoncello in combination with extra virgin olive oil, offer a unique sensory experience. Perfect for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches; binds very well with red meat and savory cheeses.

INGREDIENTS

cardoncelli mushrooms (*pleurotus eryngii*) 67%, olive oil 32%, wine vinegar (contains sulphites), garlic, parsley, salt. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.496 kJ / 367 Kcal
Total fat	38,56 g
- Saturated fat	11,6 g
Carbohydrates	2,72 g
Sugars	2,69 g
Proteins	1,36 g
Salt	1,9 g



PACK TYPOLOGY

Unit of measure:

1 jar of 140 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



CARDONCELLI MUSHROOMS IN OIL 200 g

DESCRIPTION

The goodness of excellent first choice Cardoncelli Mushrooms, combined with the delicacy of extra virgin olive oil, are an ideal combination for an appetizer able to embellish all tables with class and elegance.

INGREDIENTS

Cardoncelli mushrooms (*pleurotus eryngii*) 64%, extra virgin olive oil 35%, wine vinegar (contains sulphites), garlic, parsley, salt. It may contain traces of dried fruit: pistachio.



CONSERVATION

After opening, keep refrigerated and use within 5 days. Keep refrigerated at + 4 ° C.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	720 KJ / 172 Kcal
Total fat	13,1 g
- Saturated fat	1,8 g
Carbohydrates	8,6 g
Sugars	0,1 g
Proteins	2,1 g
Salt	0,412 g

PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



WHOLE PORCINI MUSHROOMS IN OLIVE OIL 200 g

DESCRIPTION

One of the most classic Italian preserves, whole porcini mushrooms in a jar will delight any palate, even the most demanding.

Carefully selected from the first choice Porcini, as soon as they are picked, they are cleaned and preserved in 100% Italian extra virgin olive oil of superior quality so that their quality is not unchanged.

These mushrooms are perfect for hors d'oeuvres, first courses and side dishes, they perfectly accompany second courses of meat; or as a tasty alternative to the more classic snack.



INGREDIENTS

Porcini mushrooms (*boletus edulis*) relative group, salt, vinegar, garlic and olive oil.

CONSERVATION

Store in a cool, dry place away from light. After opening, consume within 10 days and refrigerate covered with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1056.3 Kj/256,5 Kcal
Total fat	256.5 g
- Saturated fat	6.4 g
Carbohydrates	1.1 g
Sugars	0.9 g
Fibers	2.7 g
Proteins	1.7 g
Salt	3 g

PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



DRIED PORCINI MUSHROOMS 20 g

DESCRIPTION

The dried porcini mushrooms contained in this bag are a natural product therefore it is possible to find small fragments of soil residues, wash well before use and to be consumed after cooking, product subject to natural weight loss.

CONSERVATION

Store in a cool, dry place away from direct sources of light and heat.



PACK TYPOLOGY

Unit of measure:

1 pack of 20 g

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	450 Kj/ 109 Kcal
Total fat	3.5 g
- Saturated fat	0.5 g
Carbohydrates	5 g
Sugars	5 g
Proteins	8 g
Salt	0.65 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer



DRIED PORCINI MUSHROOMS 50 g

DESCRIPTION

The dried porcini mushrooms contained in this bag are a natural product therefore it is possible to find small fragments of soil residues, wash well before use and to be consumed after cooking, product subject to natural weight loss.

CONSERVATION

Store in a cool, dry place away from direct sources of light and heat.



PACK TYPOLOGY

Unit of measure:

1 pack of 50 g

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	450 Kj/109 Kcal
Total fat	3.5 g
- Saturated fat	0.5 g
Carbohydrates	5 g
Sugars	5 g
Proteins	8 g
Salt	0.65 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer



PORCINI MUSHROOMS CUT IN OLIVE OIL 200 g

DESCRIPTION

One of the most classic Italian preserves, cut porcini mushrooms in a jar will delight any palate, even the most demanding.

Carefully selected from the first choice Porcini, as soon as they are picked, they are cleaned and preserved in 100% Italian extra virgin olive oil of superior quality so that their quality is not unchanged.

These mushrooms are perfect for hors d'oeuvres, first courses and side dishes, they perfectly accompany second courses of meat; or as a tasty alternative to the more classic snack



INGREDIENTS

Porcini mushrooms (*boletus edulis*) relative group, salt, vinegar, garlic and olive oil.

CONSERVATION

Store in a cool, dry place away from light. After opening, consume within 10 days and refrigerate covered with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	056.3 Kj/256,5 Kcal
Total fat	256.5 g
- Saturated fat	6.4 g
Carbohydrates	1.1 g
Sugars	0.9 g
Fibers	2.7
Proteins	1.7 g
Salt	3 g

PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PORCINI MUSHROOMS AND CHAMPIGNON PATE' 140 g

DESCRIPTION

Porcini Mushrooms meet with Champignon Mushrooms to create a velvety and very tasty Patè. Excellent for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

Perfect with fish, excellent with fries, with boiled vegetables, grilled meat.

INGREDIENTS

Mushrooms 38%, porcini mushrooms 16%, sunflower oil, garlic, salt, parsley, porcini flavor; acidifier: lactic acid. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.555 kJ / 372 Kcal
Total fat	24,4 g
- Saturated fat	3,7 g
Carbohydrates	35,2 g
Sugars	0 g
Proteins	2,9 g
Salt	2,612 g



PACK TYPOLOGY

Unit of measure:

1 jar of 140 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PRODUCT CATEGORY: LEGUMES

DESCRIPTION

In this category of products we have selected two of the most important and excellent ecotypes of beans that are present in the Lucanian territory:

- THE BEANS OF SARCONI IGP IN VAL D'AGRI, AND RELATED LEGUMES
- THE WHITE BEANS OF ROTONDA DOP FROM THE POLLINO NATIONAL PARK

IGP SARCONI BEANS:

Thanks to the unique characteristics of the soil, the particular optimal climate suitable for their perfect development; due to the presence of rivers in the territory of the municipality, in the area of Val d'Agri, in the municipality of Sarconi (PZ), more than 20 bean ecotypes are grown. The cultivation of legumes has always been widespread in Sarconi. In 1865, between Grumento Nova and Sarconi, the food product list of Kingdom of the Two Sicilies, shows the symbol of the sack of legumes as a typical product.

Sarconi beans obtained the IGP mark in 1996; still protected by the consortium founded in 1997. They belong to the family of Leguminous plants, they are grown in alluvial, sandy and slightly calcareous soils, irrigated with the fresh waters of the Sciauria river, in the Val D'Agri area of the Lucano di Sarconi municipality. The beans can be of various colors red, white, pink, brown, black, with red or black spots with a white base or vice versa; they can have different shapes and sizes.

The entire production chain is still conducted with the methods of the ancient peasant tradition: factors that contribute to having a unique and excellent quality product.

WHITE BEANS OF ROTONDA DOP:

The protected designation of origin refers to the legume of the botanical species *Phaseolus vulgaris* obtained from the Fagiolo Bianco and Poverello Bianco ecotypes.

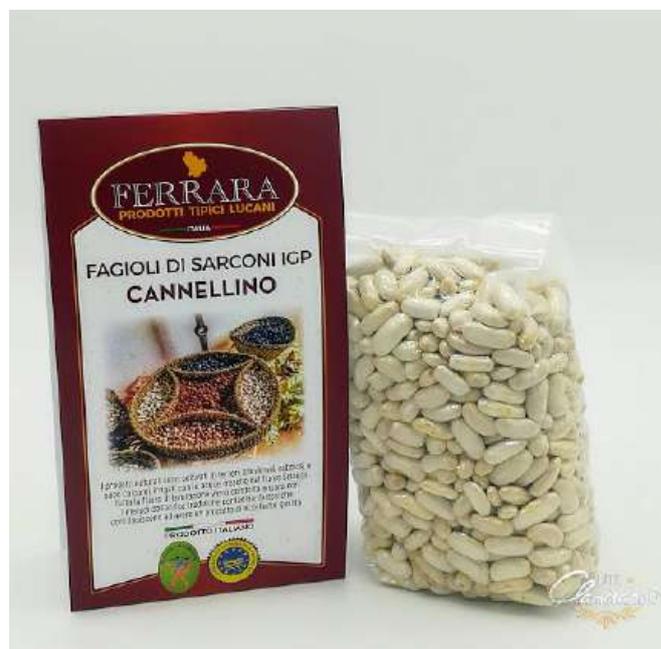
The production area of the DOP "WHITE BEANS OF ROTONDA" includes the entire territory including the municipalities of Rotonda, Viggianello, Castelluccio Superiore and Inferiore, all municipalities of the Pollino National Park. Our beans come from the Principe di Rotonda area.



IGP BEANS OF SARCONI CANNELLINO 500 g

DESCRIPTION

Classic dwarf bean with a cylindrical seed - elongated of uniform white color, with tapered or flattened tips. The best results in the kitchen are obtained by using this bean to prepare side dishes, salads and cold dishes; however, even with pasta it does not betray expectations.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carbohydrates	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

IGP BEANS OF SARCONI CANNELLINO BLACK 500 g

DESCRIPTION

Ecotype of dwarf cannellino with cylindrical seed - elongated and tapered, white in color with red-purplish, sometimes black, non-uniform spots: very beautiful to look at too. Plant that in the waxy state has long and light yellow pods. In the kitchen it is recommended for a single dish with pasta or on its own as a side dish.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carbohydrates	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

BEANS OF SARCONI IGP TABACCHINO 500 g

DESCRIPTION

Ecotype of dwarf bean with a round-ovoid seed and a typical tobacco color, hence the name.

Bean, which has always been cultivated a lot, with high fiber content and highly digestible.

In the kitchen it exalts very well in soups, alone or with vegetables; we also recommend it together with the cooking broth and stale bread, all seasoned with extra virgin olive oil for an ancient and traditional Lucanian recipe “Pani npassu cu fasuli” (Wet bread with beans).



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carbohydrates	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

IGP BEANS SARCONI RED CANNELLINO 500 g

DESCRIPTION

Ecotype of dwarf cannellino with cylindrical, elongated and tapered seed of white color with purplish red spots, sometimes black and not uniform: very beautiful to look at. In the kitchen it is recommended for a single dish with pasta or on its own as a side dish.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carbohydrates	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

IGP BEANS OF SARCONI CIUOTO OR REGINA 500 g

DESCRIPTION

Ecotype of dwarf Borlotto with round-ovoid seed, not very large, with a creamy white background and red-wine streaks.

This Ecotype is the best known and perhaps the oldest: it is highly appreciated on the market for its peel, which is almost non-existent after cooking.

When used in the kitchen it redeems itself from the name “Ciuoto” (in Italian cretin) and becomes a “Queen” food for its various uses and for the excellent qualities of taste, flavor and cooking.

It is in fact an authentic and superior Borlotto, to be used for the most varied and tasty recipes.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carbohydrates	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

IGP BEANS OF SARCONI FASULI RICE OR NANO ROUND 500 g

DESCRIPTION

Ecotype of dwarf bean that has a typical round-ovoid seed, not very large, of uniform white color.

One of the best varieties both for production and for organoleptic qualities, quick cooking, with very tender and non-existent skin after cooking.

The Chef in the kitchen can present it in any way, but he can make it unique with mussels and good homemade short pasta.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carbohydrates	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer



IGP BEANS SARCONI MUNACHEDDA BLACK 500 g

DESCRIPTION

Ecotype of climbing bean with round-shaped seed - ovoid with black and white colors united in irregular shapes and with a prevalence of one hour of the other.

The use in the kitchen is optimal if In the kitchen it is excellent with pasta, rice or soup with the addition of vegetables and meats. To the inspiration and imagination of the Chef, it lends itself to any type of dish.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carbohydrates	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

WHITE BEAN FROM ROTONDA ECOTYPE POVERELLO PARCO DEL POLLINO 500 g

DESCRIPTION

WHITE BEANS OF ROTONDA DOP:

The protected designation of origin refers to the legume of the *Phaseolus vulgaris* botanical species obtained from the White Bean and White Poverello ecotypes.

The Poverello Bianco has the characteristic round shape and the size of a pearl.

It has a very high content of noble proteins and a very thin skin.

This allows you to greatly reduce the cooking time (about 35 minutes) and make it very pleasant on the palate.

Before use, soak for about six hours and wash it with plenty of water.

The production area of the PDO "BIANCHI DI ROTONDA" includes the whole territory including the municipalities of Rotonda, Viggianello, Castelluccio Superiore and Inferiore, all municipalities of the Pollino National Park. Our beans come from the Principe di Rotonda area.



CONSERVATION

Store in a cool, dry place.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carbohydrates	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

LEGUMES OF BLACK CHICKPEAS SARCONI 400 g

DESCRIPTION

I ceci neri is a native Lucanian variety with a small black seed.

Cultivated in the valley of the upper Agri valley in the Sarcon area These types of legumes are a variety of chickpea legumes.

In the category of legumes, they are one of the most particular products, a type with very ancient origins. Their flavor and nutritional characteristics are similar to those of common chickpeas but black chickpeas are richer in iron, tastier and more aromatic.

They are particular for their characteristics and their flavor.

Cooked in many ways with pasta the famous pasta and chickpeas but also candied with sugar as a dessert.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1426 kJ / 341 Kcal
Proteins	27.2 g
Carboidrati	54.8 g
Fibers	7 g
Fat	3 g
Calcium	9 mg
Iron	0.02 mg
	5 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 400 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

LEGUMES OF RED CHICKPEAS SARCONI 400 g

DESCRIPTION

The Red Chickpeas are an ancient variety of chickpeas present in the Sarconi area, usually consumed by our ancestors. Legume widely used in human nutrition, they represent an excellent protein source.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1426 kJ / 341 Kcal
Proteins	27.2 g
Carboidrati	54.8 g
Fibers	7 g
Fat	3 g
Calcium	9 mg
Salt	0.02 mg
Iron	5 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 400 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

LEGUMES OF SARCONI CICERCHIE 400 g

DESCRIPTION

The dried Cicerchie are an ancient legume with an unmistakable flavor. Cultivated and selected in the upper Agri valley in the Sarconi (PZ) area. Recommended for soups and soups.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1318 kJ / 315 Kcal
Proteins	30 g
Carboidrati	50 g
Fibers	7 g
Fat	2 g

PACK TYPOLOGY

Unit of measure:
1 pack of 400 g

SHIPPING

Quantity:
6 packs per box

Cost:
Shipping to be paid by the buyer

LEGUMES OF SARCONI BLACK BEAN 400 g

DESCRIPTION

Pollination climbing bean.
 Round and black seed with a delicate flavor and a very tender skin. In the kitchen we recommend it with pasta.
 This ecotype of bean is not PGI even if it is always grown in the PGI area of Sarconi.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carboidrati	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 400 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

LEGUMES OF SARCONI RED BEAN OR RUSSU 500 g

DESCRIPTION

The Red Bean is an ecotype of dwarf Cannellino with elongated seed with a flattened or tapered tip of dark red color. It can be used for side dishes, appetizers and does not mind being mixed with pasta or rice.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1268 kJ / 303 Kcal
Proteins	23.6 g
Carboidrati	50.8 g
Fibers	17.5 g
Fat	0.8 g
Potassium	1145 mg
Sodium	4 mg
Phosphorus	450 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

LEGUMES OF SARCONI WHOLE BEANS 400 g

DESCRIPTION

Italian dried broad beans selected and grown in the valley of the upper Agri valley in the Sarconi area.

Recommended for soups and soups.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	936 kJ / 224 Kcal
Proteins	21.3 g
Carboidrati	29.7 g
Fibers	21.10 g
Fat	3 g
Phosphorus	420 mg
Iron	5 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 400 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

LEGUMES OF SARCONI BIG LENTILS 500 g

DESCRIPTION

Selection of Italian lentils with a very tender skin Cultivated in the valley of the upper Val d'Agri in the Sarconi area.

Recommended for soups and soups.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1217 kJ / 291 Kcal
Proteins	22.7 g
Carboidrati	51.1 g
Fibers	13.8 g
Fat	1 g
Potassium	900 mg
Salt	8 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer



LEGUMES LDI SARCONI BLACK LENTILS 500 g

DESCRIPTION

Selection of Italian lentils with a very tender skin.

Cultivated in the valley of the upper Val d'Agri in the Sarconi area.

Recommended for soups.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1217 kJ / 291 Kcal
Proteins	22.7 g
Carboidrati	51.1 g
Fibers	13.8 g
Fat	1 g
Potassium	900 mg
Salt	8 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

LEGUMES OF SARCONI RED LENTILS 500 g

DESCRIPTION

Selection of Italian lentils with a very tender skin Cultivated in the valley of the upper Val d'Agri in the Sarconi area.

Recommended for soups and soups.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1217 kJ / 291 Kcal
Proteins	22.7 g
Carboidrati	51.1 g
Fibers	13.8 g
Fat	1 g
Potassium	900 mg
Salt	8 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

COUNTRY SOUP MIXED BEANS OF SARCONI 500 g

DESCRIZIONE

Mixed of over 20 ecotypes of beans, there are varieties of IGP and non IGP beans and they always come from the fields of Sarconi. To be used for soups and minestrone, for a tastier recipe they are recommended with pork rind or sausage.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1217 kJ / 291 Kcal
Proteins	22.7 g
Carboidrati	51.1 g
Fibers	13.8 g
Fat	1 g
Potassium	900 mg
Salt	8 mg
Iron	8 mg

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer



COUNTRY SOUP MIXED LEGUMES OF SARCONI 500 g

DESCRIZIONE

Mixed legumes composed of beans from Sarconi, Chickpeas, Cicerchie, Broad beans, lentils, peas, soybeans and black chickpeas, all grown and selected in the area of the Val D'Agri municipality. We recommend it for a unique, very tasty soup.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1309 kJ / 313 Kcal
Proteins	29.2 g
Carboidrati	50.7 g
Fibers	9.12 g
Fat	2.6 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer



PRODUCT CATEGORY: MARMALADES AND JAMS

DESCRIPTION

The products grouped in this category are highly sought after. They are produced in geographical areas of Lucania such as the Pollino National Park, where time seems to have stopped to preserve the ancient traditions of food production, including our Jams and Marmalades.





JAM OF KIWI AND MANDARIN PARCO DEL POLLINO 180 g

DESCRIPTION

The kiwi and mandarin jam is the ideal for those who do not like too sweet jams. In fact, this orangebrown color mix with the presence of black seeds, binds the taste of Kiwi with the slightly bitter one of Mandarino, a bitter taste with a sweet aftertaste. Excellent for breakfast, and to garnish cheeses.

INGREDIENTS

37% kiwi, 7% apples, 27% sugar, 29% mandarins.

CONSERVATION

Store in a cool and dry place, once opened in the fridge for two / three days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	702 kJ / 246 Kcal
Total fat	0 g
- Saturated fat	0 g
Carbohydrates	66.3 g
Sugars	60 g
Proteins	0.3 g
Salt	0 g



PACK TYPOLOGY

Unit of measure:

1 jar of 180 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



RED AUBERGINE JAM 200 g

DESCRIPTION

Dark yellow in color, with a slightly spicy and bitter taste.

Excellent for garnishing appetizers, seasoning bruschetta and fillings sandwiches. Excellent to accompany roasted red meats with a strong and decisive taste, cold cuts and cheeses.

INGREDIENTS

Red Aubergine from Rotonda Dop, extra virgin olive oil, salt, garlic, vinegar, mint, oregano.



CONSERVATION

Store in a cool and dry place, store in the fridge for a maximum of 4/5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	688 kJ /164,2 Kcal
Total fat	1 g
- Saturated fat	0.1 g
Carbohydrates	37.9 g
Sugars	0.9 g
Proteins	0.2 g
Salt	

PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PARCO DEL POLLINO SPICY CHILLI JAM 200 g

DESCRIPTION

THE SPICY CHILLI JAM is made with 100% peppers grown and processed in Lucania in the Pollino National Park area.

Dark red in color with rounded cream-colored seeds, with an intoxicating aroma and an initially sweet taste, it then becomes strongly spicy and decisive, unmistakable.

You can use the Chilli Jam to make special sandwiches, canapes, croutons to give spicy taste to appetizers and in general where you want to emphasize your dish with the spicy taste.

INGREDIENTS

Hot peppers, sugar, wine. Without dyes, preservatives, chemical additives and thickeners.

CONSERVATION

Keep in a cold and dry place. After opening, keep refrigerated.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	859 kJ / 205 Kcal
Total fat	195 g
- Saturated fat	0 g
Carbohydrates	51.31 g
Sugars	49.02 g
Proteins	1.05 g
Salt	0 g



PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PARCO DEL POLLINO TOMATO JAM 180 g

DESCRIPTION

Parco del Pollino tomato jam is the secret to always having the good flavor of seasonal vegetables available in the pantry. It is a “ready to use” preserve to prepare delicious appetizers with cheeses and salami or tasty bruschetta. Opaque red in color, with a sweet and delicate flavor.

INGREDIENTS

Tomato, sugar, lemon.



CONSERVATION

Store in a cool and dry place, once opened keep in the fridge 2/3 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	702 kJ / 165 Kcal
Total fat	0.1 g
- Saturated fat	0 g
Carbohydrates	39.4 g
Sugars	38.7 g
Proteins	1.1 g
Salt	0.017 g

PACK TYPOLOGY

Unit of measure:

1 jar of 180 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PARCO DEL POLLINO ORANGE JAM 180 g

DESCRIPTION

The orange jam is a great classic in Italian kitchens. Straw yellow in color with light filaments.

It is finding more and more admirers, perhaps because of its sweet taste with a slightly bitter aftertaste.

In the kitchen it is perfect as a filling for the classic tart, or baked desserts, as a filling for sweet crepes, or as a sauce for chocolate spoon desserts. Excellent spread on lightly toasted slices of wholemeal bread with a layer of butter for a gourmet breakfast.

With its calibrated sweetness it can exalt and accompany very well flavored cheeses and especially blue cheeses.



INGREDIENTS

Oranges, Sugar, Lemon.

CONSERVATION

Store in a cool and dry place, once opened keep refrigerated.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	246 Kcal
Total fat	0 g
- Saturated fat	0 g
Carbohydrates	66.3 g
Sugars	60 g
Proteins	0.3 g
Salt	0 g

PACK TYPOLOGY

Unit of measure:

1 jar of 180 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PRODUCT CATEGORY: MOUSSE

DESCRIPTION

Mousse is a gastronomic preparation that incorporates microscopic air bubbles to give a foamy texture, very light and airy rather than creamy. It can take on different flavors based on the ingredients used. The word, of French origin, takes on the meaning of “foam” or “spuma”.

The mousses can be used in different courses, depending on the recipe and ingredients used. The mousses that have been selected contain ingredients of Lucan use that yes they lend themselves well to being served with canapés, bruschetta, croutons and accompany meat and fish very well according to taste.





GARLIC MOUSSE 130 g

DESCRIPTION

One of the most classic Italian preserves, cut porcini mushrooms in a jar will delight any palate, even the most demanding.

Carefully selected from the first choice Porcini, as soon as they are picked, they are cleaned and preserved in 100% Italian extra virgin olive oil of superior quality so that their quality is not unchanged.

These mushrooms are perfect for hors d'oeuvres, first courses and side dishes, they perfectly accompany second courses of meat; or as a tasty alternative to the more classic snack.

INGREDIENTS

Porcini mushrooms (*boletus edulis*) relative group, salt, vinegar, garlic and olive oil.

CONSERVATION

Store in a cool, dry place away from light. After opening, consume within 10 days and refrigerate covered with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1056.3 kJ / 256,5 Kcal
Total fat	256.5 g
- Saturated fat	6.4 g
Carbohydrates	1.1 g
Sugars	0.9 g
Fibers	2.7 g
Proteins	1.7 g
Salt	3 g



PACK TYPOLOGY

Unit of measure:

1 jar of 130 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



ARTICHOKES MOUSSE 130 g

DESCRIPTION

Soft Mousse flavored with artichokes with a consistency very similar to that of mayonnaise, but obviously with an artichoke flavor. For this reason, it is perfect with fish, excellent with fries, with boiled vegetables, grilled meat.

Delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

INGREDIENTS

Artichokes 56%, sunflower oil, garlic, salt; acidifier: lactic acid. It may contain traces of dried fruit: pistachio.



CONSERVATION

After opening, keep refrigerated and use within 5 days. After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.385 kJ / 331 Kcal
Total fat	24,2 g
- Saturated fat	3,5 g
Carbohydrates	26,7 g
Sugars	0,0 g
Proteins	1,7 g
Salt	0,510 g

PACK TYPOLOGY

Unit of measure:

1 jar of 130 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



YELLOW PEPPERS MOUSSE 130 g

DESCRIPTION

Soft Mousse flavored with Yellow Peppers, with a consistency very similar to that of mayonnaise, but obviously with the flavor of Yellow Peppers. For this reason, it is perfect with fish, excellent with fries, with boiled vegetables, grilled meat.

Delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

INGREDIENTS

Yellow peppers 60%, sunflower oil, garlic, salt; acidity regulator: lactic acid. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.689 kJ / 404 Kcal
Total fat	27 g
- Saturated fat	3,2 g
Carbohydrates	37,2 g
Sugars	24,4 g
Proteins	3,1 g
Salt	2,1 g



PACK TYPOLOGY

Unit of measure:

1 jar of 130 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



RED PEPPERS MOUSSE 130 g

DESCRIPTION

Soft Mousse flavored with Red Peppers, with a consistency very similar to that of mayonnaise, but obviously with the flavor of Red Peppers. For this reason, it is perfect with fish, excellent with fries, with boiled vegetables, grilled meat.

Delicious for preparing appetizers with bruschetta, croutons, canapés and stuffed sandwiches.

INGREDIENTS

65% red peppers, sunflower oil, garlic, salt; acidity regulator: lactic acid. It may contain traces of dried fruit: pistachio.



CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.694 kJ / 405 Kcal
Total fat	26,9 g
- Saturated fat	3,9 g
Carbohydrates	3,9 g
Sugars	0,0 g
Proteins	1,0 g
Salt	0,690 g

PACK TYPOLOGY

Unit of measure:

1 jar of 130 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



MOUSSE OF TOPINAMBOUR 140 g

DESCRIPTION

Soft Mouse flavored with Jerusalem artichoke, with a consistency very similar to that of mayonnaise, but obviously with a Jerusalem artichoke flavor.

Jerusalem artichoke is an ancient tuber (a turnip), which has become all the rage in recent times as it boasts a delicious flavor and is very interesting from a nutritional point of view. In fact, Jerusalem artichoke contains a special substance, inulin, which is able to lower blood sugar, therefore it is recommended to all people suffering from diabetes, but also to those seeking to lose weight through a targeted diet.

For this reason, it is perfect with fish, excellent with fries, with boiled vegetables, grilled meat.

Delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

INGREDIENTS

Topinambour 75% (*helianthus tuberosus*) biological origin, sunflower oil, salt, garlic, parsley, pepper, lactic acid, citric acid. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	933,68 kJ / 223,21 Kcal
Total fat	15,10 g
- Saturated fat	1,76 g
Carbohydrates	19,92 g
Sugars	10,80 g
Proteins	0,8 g
Salt	0,31 g



PACK TYPOLOGY

Unit of measure:

1 jar of 140 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



MOUSSE PEPERONI ROSSI PICCANTI 140 g

DESCRIPTION

Soft Mousse flavored with spicy red peppers, with a consistency very similar to that of mayonnaise, but obviously with a spicy pepper flavor. For this reason, it is perfect with fish, excellent with fries, with boiled vegetables, grilled meat. Delicious for preparing appetizers with bruschetta, croutons, canapés, stuffed sandwiches.

INGREDIENTS

65% red peppers, sunflower oil, hot pepper, garlic, salt; acidifier: lactic acid. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.694 kJ / 405 Kcal
Total fat	26,9 g
- Saturated fat	3,9 g
Carbohydrates	3,9 g
Sugars	0,0 g
Proteins	1,0 g
Salt	0,690 g



PACK TYPOLOGY

Unit of measure:

1 jar of 130 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PRODUCT CATEGORY: OIL

DESCRIPTION

The quality of our oil begins with the care of the fruit on the plant, the absence of the use of any chemical product, the pruning of the plant made by hand with obsessive care, and the fertilization of the soil using only natural products, thus giving birth to an olive, genuine, healthy, and excellent from which our green gold is extracted.

Our oil proposal offers a superior category Extra Virgin Olive product obtained directly from olives and solely by mechanical procedures, cold extracted, 100% Italian product from olives from the Vulture area with the olive as the only Cultivar.

We have enriched the proposal by inserting two cornerstones of flavored oil, namely White Truffle and Black Truffle Oil.





EVO OIL WITH WHITE TRUFFLE 250 ml

DESCRIPTION

All the goodness of extra virgin olive oil enriched with pieces of white truffle.

Use preferably raw, ideal for flavoring carpaccio, mayonnaise, pasta dishes, risottos, legumes, fish and appetizers. Excellent for flavoring grilled and roasted meats, grilled fish or bruschetta, but it certainly does not hurt on salads, giving an indescribable flavor to all the foods it encounters.

INGREDIENTS

Extra virgin olive oil, white truffle aroma



CONSERVATION

Store in a cool, dry place away from light and heat sources, at a temperature not lower than 10 ° C.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy

3378.1 kJ / 821,3 Kcal % cr 41.06

Total fat

91.3 g % cr 130.4

Saturated fat

13.02 g % cr 65.1

PACK TYPOLOGY

Unit of measure:

1 bottle of 250 ml

SHIPPING

Quantity:

6 bottles per box

Cost:

Shipping to be paid by the buyer



BLACK TRUFFLE OLIVE OIL 250 ml

DESCRIPTION

All the goodness of extra virgin olive oil enriched with pieces of black summer truffle. Use preferably raw, ideal for flavoring carpaccio, mayonnaise, pasta dishes, risottos, legumes, fish and appetizers. Excellent for flavoring grilled and roasted meats, grilled fish or bruschetta, but it certainly does not hurt on salads, giving an indescribable flavor to all the foods it encounters.

INGREDIENTS

Extra virgin olive oil, black truffle aroma

CONSERVATION

Store in a cool, dry place away from light and heat sources, at a temperature not lower than 10 ° C.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy

3378.1 kJ / 821,3 Kcal % cr 41.06

Total fat

91.3 g % cr 130.4

Saturated fat

13.02 g % cr 65.1



PACK TYPOLOGY

Unit of measure:

1 bottle of 250 ml

SHIPPING

Quantity:

6 bottles per box

Cost:

Shipping to be paid by the buyer



ORO VERDE EXTRA VIRGIN OLIVE OIL 0,75 L BOTTLE RETAILER

DESCRIPTION

Oro verde is our Extra Virgin Olive Oil, of superior category obtained directly from olives and solely by mechanical procedures, cold extracted, 100% Italian product from olives from the Vulture area.

The olives used to make ORO VERDE extra virgin olive oil are harvested according to ancient tradition and carefully selected.

After harvesting, they are processed with safe and natural methods: in this way it is possible to keep the quality, fragrance and genuineness intact.

Added to this is the fact that the Vulture area offers a soil and a microclimate suitable for producing an excellent quality extra virgin olive oil.

Green gold has valuable organoleptic characteristics and a very low acidity; it has a balanced, delicate taste, a fruity scent.

Our oil is perfect to be eaten raw (just try it on a salad or put a drizzle on a good slice of bread to realize it), but it goes very well with all traditional Mediterranean dishes.

PACK TYPOLOGY

Unit of measure:

1 bottle of 0,75 L

SHIPPING

Quantity:

6 bottles per box

Cost:

Shipping to be paid by the buyer

CONSERVATION

Store in a cool, dry place away from light and heat sources, at a temperature not lower than 10 °C.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	3378 kJ / 822 Kcal
Total fat	91.3 g
-Saturated fatty acids	14.5 g
-Monounsaturated fatty acids	68.6 g
-Polyunsaturated Fatty Acids	8.2 g
Carbohydrates	0,0 g
Sugars	0,0 g
Proteins	0,0 g
Salt	0,0 g



GREEN GOLD FERRARA EVO OIL TIN 3 L

DESCRIPTION

Oro verde is our Extra Virgin Olive Oil, of superior category obtained directly from olives and solely by mechanical procedures, cold extracted, 100% Italian product from olives from the Vulture area.

The olives used to make ORO VERDE extra virgin olive oil are harvested according to ancient tradition and carefully selected.

After harvesting, they are processed with safe and natural methods: in this way it is possible to keep the quality, fragrance and genuineness intact.

Added to this is the fact that the Vulture area offers a soil and a microclimate suitable for producing an excellent quality extra virgin olive oil.

Green gold has valuable organoleptic characteristics and a very low acidity; it has a balanced, delicate taste, a fruity scent.

Our oil is perfect to be eaten raw (just try it on a salad or put a drizzle on a good slice of bread to realize it), but it goes very well with all traditional Mediterranean dishes.

CONSERVATION

Store in a cool, dry place away from light and heat sources, at a temperature not lower than 10 °C.

PACK TYPOLOGY

Unit of measure:

1 tin of 3 L

SHIPPING

Quantity:

4 tins per box

Cost:

Shipping to be paid by the buyer



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	3378 kJ / 822 Kcal
Total fat	91.3 g
-Saturated fatty acids	14.5 g
-Monounsaturated fatty acids	68.6 g
-Polyunsaturated Fatty Acids	8.2 g
Carbohydrates	0,0 g
Sugars	0,0 g
Proteins	0,0 g
Salt	0,0 g



GREEN CASE FOR BOTTLE OIL 01 PLACE

DESCRIPTION

Box without window to bring a bottle of our precious oil as a gift.

SHIPPING

Pack typology:

1 case

Cost:

Shipping to be paid by the buyer





GREEN CASE FOR BOTTLE OIL 02 PLACES

DESCRIPTION

Box to bring two bottles of our precious oil as a gift. The content is for demonstration purposes only, it is not included.

SHIPPING

Pack typology:

1 case

Cost:

Shipping to be paid by the buyer



PRODUCT CATEGORY: DRY PASTA

DESCRIPTION

Selection of dry pasta produced exclusively in Lucania.

The Proposal that we present to you is made up of types of pasta with a typically Southern character, enriched by typical productions of the territory where the headquarters of our company resides.

We have chosen for you products of durum wheat of Italian flour, made with the methods of the ancient tradition that is enriched and ennobled by the use of bronze drawing.





CALAMARATA GOOD WHEAT DRY PASTA DRAWN BRONZE 500 g

DESCRIPTION

The squid it is produced only with durum wheat of Italian semolina, which allows to obtain a good and healthy pasta. Strictly artisanal product, in which it is worked by hand and bronze drawn, respecting the classic methods of pasta making, leaving the raw material and the production phases all the time to give life to a "Special" pasta. With an elegant appearance, thanks to the bronze drawn dough it is able to retain the sauce.

Irresistible if combined with delicate fish sauces, excellent for the preparation of particularly delicate dry pasta, excellent with tomato and basil sauces or, to be declined with all the Chef's imagination.



INGREDIENTS

Water and durum wheat semolina italian semolina no kind of preserved or additive dry pasta.

CONSERVATION

Expiry 3 years

Cooking time: 12 minutes

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.268 kJ / 298 Kcal
Total fat	0.1 g
- Saturated fat	0.1 g
Carbohydrates	35.8 g
Sugars	3.1 g
Proteins	11.1 g
Salt	0.1 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer

CALAMARATA STRIPED GOOD WHEAT DRY PASTA DRAWN BRONZE 500 g

DESCRIPTION

The striped calamarata it is produced only with durum wheat of Italian semolina, which allows to obtain a good and healthy pasta.

Strictly artisanal product, in which it is worked by hand and bronze drawn, respecting the classic methods of pasta making, leaving the raw material and the production phases all the time to give life to a "Special" pasta

With an elegant appearance, thanks to the stripes on its body and the bronze drawn dough it retains the sauce in an exceptional way. Irresistible when combined with delicate sauces of fish, excellent for the preparation of particularly delicate dry pasta, excellent with tomato and basil sauces or, to be declined with all the Chef's imagination.

INGREDIENTS

Water and durum wheat semolina italian semolina no kind of preserved or additive dry pasta.

CONSERVATION

Expiry 3 years

Cooking time: 12 minutes

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.268 kJ / 298 Kcal
Total fat	0.1 g
- Saturated fat	0.1 g
Carbohydrates	35.8 g
Sugars	3.1 g
Proteins	11.1 g
Salt	0.1 g



PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



WHOLEMEAL CASERECCI DRY PASTA 500 g

DESCRIPTION

Integral caserecci are a short pasta that, with its inlets, is perfect for collecting the sauce, whether it is a classic meat sauce, a simple tomato sauce or a more imaginative cream of legumes.

INGREDIENTS

Whole durum wheat semolina, water.
Allergens: gluten.

CONSERVATION

Store at room temperature, in a cool and dry place.
Shelf life: 24 months.

Cooking time: about 10 minutes.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1471 kJ / 352 Kcal
Total fat	0,8 g
- Saturated fat	0,2 g
Carbohydrates	72,5 g
Sugars	0,1g
Proteins	72,5 g
Salt	0,058 g



PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



CAVATELLI LUCANI LARGE GOOD WHEAT DRY PASTA 500 g

DESCRIPTION

The grand cavatelli lucani they are produced only with durum wheat of Italian semolina, which allows to obtain a good and healthy pasta.

Strictly artisanal product, in which it is worked by hand and bronze drawn, respecting the classic methods of pasta making, leaving the raw material and the production phases all the time to give life to a "Special" pasta.

With an elegant appearance, thanks to the bronze drawn dough it is able to retain the sauce.

Irresistible if combined with delicate fish sauces, excellent for the preparation of particularly delicate dry pasta, excellent with tomato and basil sauces or, to be declined with all the Chef's imagination.



INGREDIENTS

Water and durum wheat semolina italian semolina no kind of preserved or additive dry pasta.

CONSERVATION

Expiry 3 years

Cooking time: 12 minutes

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.268 kJ / 298 Kcal
Total fat	0.1 g
- Saturated fat	0.1 g
Carbohydrates	35.8 g
Sugars	3.1 g
Proteins	11.1 g
Salt	0.1 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



CAVATELLI SMALL LUCANI GOOD WHEAT DRY PASTA 500 g

DESCRIPTION

Small cavatelli are produced only with Italian semolina durum wheat, which allows to obtain a good and healthy pasta. Strictly artisanal product, in which it is worked by hand and bronze drawn, respecting the classic methods of pasta making, leaving the raw material and the production phases all the time to give life to a “Special” pasta. With an elegant appearance, thanks to the bronze drawn dough it is able to retain the sauce.

Irresistible if combined with delicate fish sauces, excellent for the preparation of particularly delicate dry pasta, excellent with tomato and basil sauces or, to be declined with all the Chef’s imagination.



INGREDIENTS

Acqua e semola di grano duro. Semola italiana nessun tipo di conservate o additivo pasta secca.

CONSERVATION

Expiry 3 years

Cooking time: 12 minutes

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.268 kJ / 298 Kcal
Total fat	0.1 g
- Saturated fat	0.1 g
Carbohydrates	35.8 g
Sugars	3.1 g
Proteins	11.1 g
Salt	0.1 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



CONCHIGLIONI GOOD WHEAT DRY PASTA DRAWN BRONZE 500 g

DESCRIPTION

The shells they are produced only with durum wheat of Italian semolina, which allows to obtain a good and healthy pasta. Strictly artisanal product, in which it is worked by hand and bronze drawn, respecting the classic methods of pasta making, leaving the raw material and the production phases all the time to give life to a "Special" pasta.

With an elegant appearance, thanks to the bronze drawn dough it is able to retain the sauce.

Irresistible if combined with delicate fish sauces, excellent for the preparation of particularly delicate dry pasta, excellent with tomato and basil sauces or, to be declined with all the Chef's imagination.



INGREDIENTS

Water and durum wheat semolina italian semolina no kind of preserved or additive dry pasta.

CONSERVATION

Expiry 3 years

Cooking time: 12 minutes

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.268 kJ / 298 Kcal
Total fat	0.1 g
- Saturated fat	0.1 g
Carbohydrates	35.8 g
Sugars	3.1 g
Proteins	11.1 g
Salt	0.1 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



FUSILLI DRY PASTA BAG 500 g

DESCRIPTION

This is one of the oldest Lucan artisan pasta shapes of the peasant tradition of homemade pasta in the area of the Municipality of Chiaromonte.

In dialect they are called “Maccarun cu Fierr” because in ancient times pasta was made into a cylindrical format of about 12 cm in length, then an iron was inserted inside the cylinder and by turning it on the plank, the internal hole was created.

The “Maccarun cu fierr” they are exceptional with fresh tomato sauce with plenty of spicy cheese or with salted ricotta, also excellent with Ragù. Basically it enhances the rustic fantasy of the Chef.

INGREDIENTS

Durum wheat semolina, water.

Country of wheat cultivation and milling:
Italy.

Allergens: gluten.

CONSERVATION

Store at room temperature, in a cool and dry place.

Shelf life: 24 months.

Cooking time: about 10 minutes.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1542 kJ / 369 Kcal
Total fat	1,1 g
- Saturated fat	0,2 g
Carbohydrates	78,5 g
Sugars	1,3 g
Proteins	11,1 g
Salt	0,034 g



PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



LUMACONI GOOD WHEAT PASTA DRAWN BRONZE 500 g

DESCRIPTION

The snails they are produced only with durum wheat of Italian semolina, which allows to obtain a good and healthy pasta. Strictly artisanal product, in which it is worked by hand and bronze drawn, respecting the classic methods of pasta making, leaving the raw material and the production phases all the time to give ùlife to a "Special" pasta

With an elegant appearance, thanks to the bronze drawn dough it is able to retain the sauce.

Irresistible if combined with delicate fish sauces, excellent for the preparation of particularly delicate dry pasta, excellent with tomato and basil sauces or, to be declined with all the Chef's imagination.



INGREDIENTS

Water and durum wheat semolina italian semolina no kind of preserved or additive dry pasta.

CONSERVATION

Expiry 3 years

Cooking time: 12 minutes

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.268 kJ / 298 Kcal
Total fat	0.1 g
- Saturated fat	0.1 g
Carbohydrates	35.8 g
Sugars	3.1 g
Proteins	11.1 g
Salt	0.1 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



MAFALDE GOOD GRAIN DRY PASTA DRAWN BRONZE 500 g

DESCRIPTION

LE MAFALDE are produced only with durum wheat of Italian semolina, which allows to obtain a good and healthy pasta.

Strictly artisanal product, in which it is worked by hand and bronze drawn, respecting the classic methods of pasta making, leaving the raw material and the production phases all the time to give life to a “Special” pasta.

With an elegant appearance, thanks to the bronze drawn dough it is able to retain the sauce.

Irresistible if combined with delicate fish sauces, excellent for the preparation of particularly delicate dry pasta, excellent with tomato and basil sauces or, to be declined with all the Chef's imagination.



INGREDIENTS

Water and durum wheat semolina italian semolina no kind of preserved or additive dry pasta.

CONSERVATION

Expiry 3 years

Cooking time: 12 minutes

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.268 kJ / 298 Kcal
Total fat	0.1 g
- Saturated fat	0.1 g
Carbohydrates	35.8 g
Sugars	3.1 g
Proteins	11.1 g
Salt	0.1 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



ORECCHIETTE DRY PASTA 500 g

DESCRIPTION

The orecchiette are a type of pasta typical of Southern Italy including Lucania, whose shape is approximately that of small ears, hence the name.

They are a pride of Southern gastronomy, a pasta format made from durum wheat flour known and appreciated all over the world. They have the typical round and concave shape, with their unmistakable wrinkled surface and the thinner inside of the edge, they are perfect to be seasoned with all types of sauces that the Chef's imagination creates.



INGREDIENTS

Durum wheat semolina, water.

Italy is the country of milling and cultivation of wheat.

Allergens: gluten.

CONSERVATION

Store at room temperature, in a cool and dry place.

Shelf life: 24 months.

Cooking time: about 10 minutes.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1542 kJ / 369 Kcal
Total fat	1,1 g
- Saturated fat	0,2 g
Carbohydrates	78,5 g
Sugars	1,3 g
Proteins	11,1 g
Salt	0,034 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer

RASCATIELLI OF WHITE FLOUR 500 g

DESCRIPTION

Typical pasta whose origins are lost over time, of ancient peasant tradition in the Southern Lucania area, Parco del Pollino.

Version with white durum wheat flour from Rascatiello di Miskiglio. Its format is characteristic because in ancient times the women of the time used index and middle fingers of the two joined hands and with these four fingers scraped the piece of dough on the wooden plank, hence the dialectal name “Rascatiello” or “Raschiato”. Excellent to be consumed with abundant fresh tomato sauce and cheese, intriguing with fresh tomato sauce and salted ricotta, fabulous with the addition of crusco pepper cut into small pieces, all always with spicy.



INGREDIENTS

Durum wheat semolina, water.

Country of wheat cultivation: Italy.

Country of milling: Italy.

Allergens: gluten.

CONSERVATION

Store at room temperature, in a cool and dry place.

Shelf life: 24 months.

Cooking time: about 10 minutes.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1542 kJ / 369 Kcal
Total fat	1,1 g
- Saturated fat	0,2 g
Carbohydrates	78,5 g
Sugars	1,3 g
Proteins	11,1 g
Salt	0,034 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



RASCATIELLI DI MISKIGLIO DRY PASTA 500 g

DESCRIPTION

Typical pasta whose origins are lost over time, of ancient peasant tradition in the Southern Lucania area, Parco del Pollino.

In ancient times, poverty led to the conservation of white durum wheat flour to resell it to the richest people or to consume it only and exclusively on exceptional occasions. This is the origin of this pasta which is composed of a mixture of poorer flours: broad beans, chickpeas, and barley; hence the dialect name "Miskiglio" ("meddled" in Italian).

Its format is characteristic because in ancient times the women of the time used index and middle fingers of the two joined hands and with these four fingers scraped the piece of dough on the wooden plank, hence the dialectal name "Rascatiello" or "Raschiato". Delicious with plenty of slow, not thick sauce and accompanied with spicy, do not use grated cheese.

INGREDIENTS

Durum wheat semolina, water.

Country of wheat cultivation: Italy.

Country of milling: Italy.

Allergens: gluten.

CONSERVATION

Store at room temperature, in a cool and dry place.

Shelf life: 24 months.

Cooking time: about 10 minutes.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1537 kJ / 368 Kcal
Total fat	0,7 g
- Saturated fat	0,1 g
Carbohydrates	77,6 g
Sugars	1,2 g
Proteins	11,1 g
Salt	0,070 g



PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



SPAGHETTI WITH BOW GOOD GRAIN DRAWN PASTA IN BRONZE 500 g

DESCRIPTION

The spaghetti con arco are the icon of pasta in the world. They are produced only with Italian semolina durum wheat, which allows to obtain a good and healthy pasta. Strictly artisanal product, in which it is worked by hand and bronze drawn, respecting the classic methods of pasta making, leaving the raw material and the production phases all the time to give life to a "Special" pasta. With an elegant appearance, thanks to the bronze drawn dough it is able to retain the sauce. Irresistible if combined with delicate fish sauces, excellent for the preparation of particularly delicate dry pasta, excellent with tomato and basil sauces or, to be declined with all the Chef's imagination.



INGREDIENTS

Water and durum wheat semolina italian semolina no kind of preserved or additive dry pasta.

CONSERVATION

Expiry 3 years

Cooking time: 12 minutes

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.268 kJ / 298 Kcal
Total fat	0.1 g
- Saturated fat	0.1 g
Carbohydrates	35.8 g
Sugars	3.1 g
Proteins	11.1 g
Salt	0.1 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



STROZZAPRETI DRY PASTA 500 g

DESCRIPTION

Strozzapreti are a type of pasta suitable for the preparation of first courses with both vegetable, meat and fish sauces.

INGREDIENTS

Durum wheat semolina, water.

Country of wheat cultivation: Italy.

Country of milling: Italy.

Allergens: gluten.



CONSERVATION

Store at room temperature, in a cool and dry place.

Shelf life: 24 months.

Cooking time: about 10 minutes.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1542 kJ / 369 Kcal
Total fat	1,1 g
- Saturated fat	0,2 g
Carbohydrates	78,5 g
Sugars	1,3 g
Proteins	11,1 g
Salt	0,034 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



TROFIE PASTA SECCA 500 g

DESCRIPTION

Trofie are a type of food pasta, with an elongated and thin shape. The shape of the pasta is given by the peculiar curled character in the shape of a carpenter's shavings. Special with pesto, but there are so many combinations that can be made with this delicious pasta.

In fact, they go well with both fish and meat sauces. For example, you can indulge yourself with zucchini and shrimp trofie, pumpkin and sausage trofie, seafood trofie and salmon trofie just to name a few examples. Unleash your imagination and you will certainly not be disappointed.



INGREDIENTS

Durum wheat semolina, water.

Country of wheat cultivation: Italy.

Country of milling: Italy.

Allergens: gluten.

CONSERVATION

Store at room temperature, in a cool and dry place.

Shelf life: 24 months.

Cooking time: about 10 minutes.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1542 kJ / 369 Kcal
Total fat	1,1 g
- Saturated fat	0,2 g
Carbohydrates	78,5 g
Sugars	1,3 g
Proteins	11,1 g
Salt	0,034 g

PACK TYPOLOGY

Unit of measure:

1 pack of 500 g

SHIPPING

Quantity:

10 packs per box

Cost:

Shipping to be paid by the buyer



PRODUCT CATEGORY: CRUSCO PEPPER

DESCRIPTION

The Crusco Pepper is a derivative of the cultivation of a particular Lucanian pepper, Peperone di Senise PGI, which is then subjected to drying. The name Crusco pepper is given by the unmistakable crunchiness that these peppers take on when they are then fried after the drying phase.

It is also known as “Red Gold” unique quality of its kind with an unusual flavor that conquers the palates of all ages.

A symbolic product of the Lucanian gastronomic tradition, it is typically grown in the Senise area, a small town located on the slopes of the Pollino National Park in the province of Potenza. Each phase of the production process is carried out with careful care, thanks to which we are able to preserve the ancient and genuine flavor of the product and guarantee greater control.

It is small and with a characteristic elongated shape, it could be confused with a typical hot pepper, also by virtue of its bright red color. In reality, however, it reveals decidedly unexpected peculiarities because on the palate it not only reveals a sweet taste but also has a very low percentage of water which makes this “vegetable” perfect for drying.

Particularly popular in the kitchen is the powder of Crusco pepper which can be used to give a very particular flavor to any kind of dish and like a spice. In fact, it represents the perfect finishing touch on risotto or to give flavor to a classic spaghetti with garlic, oil and chilli. However, the crusco pepper powder can also be easily used in the preparation of a flavored mayonnaise as well as a sauce suitable for enriching gourmet sandwiches or as an accompaniment, for example, to a veal tartare. Definitely more expensive than the canonical peppers that are usually sold in the supermarket.





CRUSCO AND DARK CHOCOLATE IN JAR 80 g

DESCRIPTION

In this version the Crusco Pepper is combined with Dark chocolate creating a sweet captivating proposal. The taste perceives a dry and maro flavor that is sweetened with the intervention of chocolate: Thrill!

INGREDIENTS

86% dried PGI Senise peppers, extra virgin olive oil, salt, 55% dark chocolate, cocoa butter. It may contain traces of dried fruit.

CONSERVATION

In order not to lose the crunchiness, it is recommended to store in a cool and dry place and to close the package after opening.

It is suggested to consume the product within 20 days of opening.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	2417.22 kJ / 577,87 Kcal
Total fat	51.82 g
- Saturated fat	49.24 g
Carbohydrates	4.30 g
Sugars	3.21 g
Fibers	25.39 g
Proteins	10.87 g
Salt	20.32 g



PACK TYPOLOGY

Unit of measure:

1 jar of 80 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



CRUSCO PEPPER POWDER 100 g

DESCRIPTION

This product is a powder that is obtained from the stone grinding of dried peppers previously deprived of seeds.

It is used to enrich and flavor any dish. It emphasizes the flavor of the pepper and gives the dishes that typical deep red color.

INGREDIENTS

Dried peppers.

CONSERVATION

Store in a cool, dry place away from light and heat.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Total fat	9.3 g
- Saturated fatty acids	0.0 g
Carbohydrates	4.2 g
Sugars	4.2 g
Proteins	0.9 g
Salt	0.0 g



PACK TYPOLOGY

Unit of measure:

1 pack of 100 g

SHIPPING

Quantity:

Minimum 10 packs

Cost:

Shipping to be paid by the buyer



WHOLE CRUSCO PEPPER NOT FRIED 100 g

DESCRIPTION

A production process entirely carried out by hand is dedicated to the whole Crusco Pepper. The cultivation, harvesting and drying phase take place with natural methods in order to guarantee a high quality and authenticity of the product.

In this case the pepper is packed whole not fried, and can be used in various ways.

For example crumbled as a condiment in pasta combined with abundant grated cheese, fried as a side dish, or as a snack; broken, as a salad together with yellow cherry tomatoes cut in half, black olives and pieces of cod seasoned with olive oil.

Product subject to weight loss.



INGREDIENTS

Dried peppers.

CONSERVATION

Store in a cool, dry place, away from light and heat.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Total fat	9.3 g
- Saturated fatty acids	0.0 g
Carbohydrates	4.2 g
Sugars	4.2 g
Proteins	0.9 g
Salt	0.0 g

PACK TYPOLOGY

Unit of measure:

1 pack of 100 g

SHIPPING

Quantity:

Minimum 10 packs

Cost:

Shipping to be paid by the buyer



CUT CRUSCO PEPPER IN JAR 50 g

DESCRIPTION

The pepper crusco di senise PGI cut in jars, once dried, uses a production process that is entirely carried out by hand, and is then fried in extra virgin olive oil, salted and packaged in glass jars that leave unchanged the organoleptic qualities typical of "crusco". It does not require cooking and can be used as a simple chips to accompany your aperitifs, as a condiment to enrich a first course of meat or fish or as a side dish.

INGREDIENTS

Dried Senise PGI peppers 86%, extra virgin olive oil, salt. It may contain traces of dried fruit.

It may contain gluten.

CONSERVATION

In order not to lose the crunchiness, it is advisable to close the package after opening.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	404.92 kJ / 1844.38 Kcal
Total fat	27.65 g
- Saturated fatty acids	15.97 g
Carbohydrates	27.59 g
Sugars	1.75 g
Fibers	24.2 g
Proteins	8.41 g
Salt	1.03 g



PACK TYPOLOGY

Unit of measure:

1 jar of 50 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer

CUT CRUSCO PEPPER IN JAR 200 g

DESCRIPTION

THE PEPPER CRUSCO DI SENISE PGI cut in jars, once dried, uses a production process that is entirely carried out by hand, to then be fried in extra virgin olive oil, salted and packaged in glass jars that leave unchanged the organoleptic qualities typical of the "crusco".

It does not require cooking and can be used as a simple chips to accompany your aperitifs, as a condiment to enrich a first course of meat or fish or as a side dish.

INGREDIENTS

Peperoni di Senise I.G.P. secchi 86% , olio extravergine di oliva, sale. può contenere tracce di frutta secca .
Può contenere glutine.

CONSERVATION

In order not to lose the crunchiness, it is advisable to close the package after opening.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	404.92 kJ / 1844.38 Kcal
Total fat	27.65 g
- Saturated fatty acids	15.97 g
Carbohydrates	27.59 g
Sugars	1.75 g
Fibers	24.2 g
Proteins	8.41 g
Salt	1.03 g



PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer

PRODUCT CATEGORY: CURED MEAT

DESCRIPTION

Salami are the pride of the Lucanian tradition.

The selection presented is made up of pork sausages and wild boar sausages, all absolutely respectful of the historical tradition.

The ancient art of stuffing meat has been handed down over the centuries to become today an essential culinary prerogative of Lucania.

The production of the Lucanian sausage or Lucanian sausage originated in Basilicata, the word Lucanica derives from Lucania, the ancient name of Basilicata.

There is a precise historical reference to typical Lucanian cured meats in the works of Guide is Marco Terenzio Varro. It was Marco Gavio Apicius, lived between 25 BC and 37 AD, which in the second book of "De re coquinaria" wrote the recipe for this Lucanian cured meat and since then it has become famous among the Lucanian foods and recognized with the name of Lucanica. The ancient tradition of the preparation of Lucan artisan cured meats has remained alive throughout the Basilicata area which today preserves a rich and priceless cultural and gastronomic heritage.

The pig was considered not only a precious commodity, or rather a supply for the sustenance of the family's needs, but also a gift that was served on festive occasions or to be offered to special guests.

Part of the Lucanian cured meats are also packaged with wild boar meat.

Even today the typical Lucanian cured meats, especially the artisanal ones, are used to pay homage to friends and relatives.





WHOLE BOAR FILLET 500 g

DESCRIPTION

Boar fillet obtained from the loin of wild boar, salted and aged for 3-4 months in natural environments thanks to the microclimate of the Lucanian Apennines where, due to the combined effect of temperature, humidity and drafts, they slowly ripen until reaching the typical wild boar flavor. The presence of small oxidations on the casing guarantees the absence of additives and the genuineness of the product.



INGREDIENTS

Wild boar ham nut.

It does not contain preservatives, gluten and milk derivatives.

CONSERVATION

Store in a cool and dry place, it is recommended to open the wrapper 10 minutes before serving.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	226 Kcal
Total fat	6,5 g
- Saturated fatty acids	1,9 g
Carbohydrates	0 g
Sugars	0 g
Fibers	0 g
Proteins	41,9 g
Salt	4,8 g

PACK TYPOLOGY

Unit of measure:

1 piece of 500 g with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the buyer



SALAMI WITH WHITE TRUFFLE 200/250 g

DESCRIPTION

The white truffle salami is made from pork with the addition of truffle sauce.

The truffle manages to convey a completely unique aroma to the product that represents the classic butchery.

The truffle sauce is mixed directly in the initial phase when the salt and other typical ingredients of the salami are also added.

In appearance it is a fine-grained salami with some thicker pieces of fat, where you can see some black parts that make up the truffle.

The truffle salami has an unmistakable and different flavor from any other cured meat, in an aperitif it combines perfectly with a prosecco or even combined with non-aged cheeses. Subject to weight loss.

INGREDIENTS

Pork, salt, wild finch, sweet pepper and truffle aroma. Vacuum packed product.

CONSERVATION

Store in a cool, dry place, open like all other cured meats, in the fridge for a relatively short time. Do not puncture the package.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	415 Kj / 1736.0 Kcal
Total fat	31.87 g
- Saturated fatty acids	11.03 g
Carbohydrates	0.91 g
Sugars	0.72 g
Fibers	2.7 g
Proteins	31.05 g
Salt	3.19 g



PACK TYPOLOGY

Unit of measure:

1 piece of 200/250 g
with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the
buyer



WILD BOAR SALAMINE ALL'AGLIANICO SV 230/250 g

DESCRIPTION

Aglianico wild boar salami made with wild boar meat and pork fat. The meat is stuffed into natural casings, the salamis are then tied by hand and aged for 40 days. Embellished by the presence of the precious Aglianico del Vulture, a DOC red wine produced in the province of Potenza, the Salamino di Cinghiale has a strong and intense taste and is perfect to be thinly cut and served together with other Lucanian cured meats and cheeses. The presence of small oxidations on the casing guarantees the absence of additives and the genuineness of the product.



INGREDIENTS

Wild boar meat, pork, salt, chilli, pepper and Aglianico del Vulture. It does not contain preservatives, gluten and milk derivatives. All products are free of preservatives, dyes and gluten.

CONSERVATION

Store in a cool and dry place, it is recommended to open the wrapper 10 minutes before serving.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	261 Kcal
Total fat	14,2 g
- Saturated fatty acids	4,6 g
Carbohydrates	0 g
Sugars	0 g
Fibers	0 g
Proteins	33,1 g
Salt	4,8 g

PACK TYPOLOGY

Unit of measure:

1 piece of 230/250 g
with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the
buyer



PORK SALAMINE ALL'AGLIANICO DEL VULTURE 230/270 g

DESCRIPTION

The Salamino di Pork Aglianico it is made with pork meat and fat, deprived of the nerves, worked with a knife (according to the ancient Lucanian tradition) and seasoned with salt, fennel, chilli and Aglianico wine. Stuffed in natural casings tied by hand and aged for 30-35 days. The presence of small oxidations on the casing guarantees the absence of additives and the genuineness of the product.

INGREDIENTS

Pork, Salt, Chilli, Pepper and Aglianico del Vulture. It does not contain preservatives, gluten and milk derivatives.

All products are free of preservatives, dyes and gluten.

CONSERVATION

Store in a cool and dry place, it is recommended to open the wrapper 10 minutes before serving.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	261 Kcal
Total fat	14,2 g
- Saturated fatty acids	4,6 g
Carbohydrates	0 g
Sugars	0 g
Fibers	0 g
Proteins	33,1 g
Salt	4,8 g



PACK TYPOLOGY

Unit of measure:

1 piece of 230/270 g
with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the
buyer



SWEET LUCANICA PORK SAUSAGE SV 220/250 g

DESCRIPTION

Sweet pork sausage is produced by processing lean pork meat with the addition of fat in the dough: processed according to ancient Lucanian techniques, that is with the tip of a knife, the sausage is enriched with wild fennel. The presence of small oxidations on the casing guarantees the absence of additives and the genuineness of the product. Color: ruby red with white fat lenticels. Odor Pleasant smell of pork matured in a natural environment and strictly conditioned by the curing time.

INGREDIENTS

Pork, salt, and wild fennel. Free of preservatives or additives, it does not contain milk derivatives. All products are free of preservatives, dyes and gluten.

CONSERVATION

Store in a cool and dry place, it is recommended to open the wrapper 10 minutes before serving.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	266 Kcal
Total fat	14,4 g
- Saturated fatty acids	4,7 g
Carbohydrates	0 g
Sugars	0 g
Fibers	0 g
Proteins	34,0 g
Salt	4.8 g



PACK TYPOLOGY

Unit of measure:

1 piece of 220/250 g
with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the
buyer



SPICY LUCANICA PORK SAUSAGE SV 220/250 g

DESCRIPTION

Seasoned for at least 25 days, the sausage is perfect cut into thin slices and tasted naturally. The spicy pork sausage is produced by processing lean pork meat with the addition of fat and hot pepper in the mixture: processed according to ancient Lucanian techniques, that is with the tip of a knife, the sausage is enriched with wild fennel. The presence of small oxidations on the casing guarantees the absence of additives and the genuineness of the product.

Knife-tip work with an intense, spicy flavor and notes of wild fennel. Ruby red in color with white fat lenticels.

Pleasant odor of pork matured in a natural environment and strictly conditioned by the curing time.

INGREDIENTS

Pork, salt, chilli and wild finchietto. Products are free of preservatives, dyes and gluten.

CONSERVATION

Store in a cool and dry place, it is recommended to open the wrapper 10 minutes before serving.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	266 Kcal
Total fat	14,4 g
- Saturated fatty acids	4,7 g
Carbohydrates	0 g
Sugars	0 g
Fibers	0 g
Proteins	34,0 g
Salt	4.8 g



PACK TYPOLOGY

Unit of measure:

1 piece of 220/250 g
with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the
buyer



BOAR LUCANA SAUSAGE SV 220/250 g

DESCRIPTION

The Wild Boar Sausage is produced by processing lean wild boar meat with the addition of pork fat in the dough: processed according to ancient Lucanian techniques, i.e. with a knife tip, the sausage is enriched with wild fennel and chilli. Seasoned for at least 25 days, the sausage is perfect cut into thin slices and tasted naturally. The presence of small oxidations on the casing guarantees the absence of additives and the genuineness of the product. Flavour: intense, slightly spicy and with notes of wild fennel. Color: ruby red with white fat lenticels. Pleasant smell of wild boar meat matured in a natural environment and strictly conditioned by the curing time.

INGREDIENTS

Wild boar meat, pork, salt, chilli and wild finch. Free of preservatives or additives, it does not contain milk derivatives. All products are free of preservatives, dyes and gluten.

CONSERVATION

Store in a cool and dry place, it is recommended to open the wrapper 10 minutes before serving.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	266 Kcal
Total fat	14,4 g
- Saturated fatty acids	4,7 g
Carbohydrates	0 g
Sugars	0 g
Fibers	0 g
Proteins	34,0 g
Salt	4.8 g



PACK TYPOLOGY

Unit of measure:

1 piece of 220/250 g
with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the
buyer



BOAR LUCANA SOPPRESSATA SV 230/250 g

DESCRIPTION

The presence of small oxidations on the casing guarantees the absence of additives and the genuineness of the product. Store in a cool and dry place, it is recommended to open the wrapper 10 minutes before serving. Recognized as a traditional Italian food product and belonging for many centuries to Basilicata, Soppresata is a typical cured meat prepared with wild boar meat and pork fat. Simple and delicate flavor, the soppresata stands out from other cured meats for its unique and particular taste, with marked notes of black pepper. Knife-tip, pressed for 24 hours and aged for over a month, the wild boar soppresata is ideal to serve as an aperitif. Taste: Intense and wild, among the ingredients black.



INGREDIENTS

Wild boar meat, pork, salt and pepper. All products are free of preservatives, dyes and gluten. It does not contain preservatives, gluten and milk derivatives.

CONSERVATION

Conservare in luogo fresco e asciutto, si consiglia di aprire l'involucro 10 minuti prima di servirlo.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	266 Kcal
Total fat	14,4 g
- Saturated fatty acids	4,7 g
Carbohydrates	0 g
Sugars	0 g
Fibers	0 g
Proteins	34,0 g
Salt	4.8 g

PACK TYPOLOGY

Unit of measure:

1 piece of 220/250 g
with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the
buyer

PORK LUCANA SOPPRESSATA 250 g

DESCRIPTION

The soppressata lucana di maiale is a sausage made up of various cuts of meat combined with traditional Lucanian pork fat, produced with pork salami typical of our territory. It is a food rich in proteins, vitamins (especially the B group) and various minerals including iron. The numerous studies carried out on this delicacy reveal that its birthplace is Lucania, based on the documents found its origins date back to 1719, the year in which it is mentioned for the first time.

The name of the salami derives from the manufacturing process: during drying, in fact, the soppressata is crushed so that it can take on its characteristic flattened shape.

All cured meats do not contain nitrites and nitrates, the only preservative we use is Salt. In fact, the sausages season naturally for at least 35 days, which vary according to the climatic conditions. The presence of small oxidations on the casing guarantees the absence of additives and the genuineness of the product.

INGREDIENTS

Pork, salt and pepper. All products are free of preservatives, dyes and gluten.

CONSERVATION

Store in a cool and dry place, it is recommended to open the wrapper 10 minutes before serving.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	266 Kcal
Total fat	14,4 g
- Saturated fatty acids	4,7 g
Carbohydrates	0 g
Sugars	0 g
Fibers	0 g
Proteins	34,0 g
Salt	4.8 g



PACK TYPOLOGY

Unit of measure:

1 piece of 220/250 g
with vacuum bag

SHIPPING

Quantity:

minimum 6 pieces

Cost:

Shipping to be paid by the
buyer



PRODUCT CATEGORY: IN OIL

DESCRIPTION

The selection of pickles we propose is of the highest quality and refinement. In fact, the items treated in this category are all typical products of the ancient Lucanian tradition suitable for preserving vegetables in oil. These are also cultivated in the territories of the Pollino National Park following the ancient protocols both in the cultivation phase and in the conservation. The vegetables are grown and harvested exclusively by hand, and preserved using the highest quality extra virgin olive oil.





ARTICHOKES IN EVO OIL 200 g

DESCRIPTION

Artichokes in extra virgin olive oil are processed immediately after harvesting, according to the most ancient tradition without the addition of preservatives. Used in appetizers or as a side dish for meat and fish based main courses. Excellent on pizza or focaccia, in cold pasta and in the classic rice salad.

INGREDIENTS

Fresh artichokes 65%, extra virgin olive oil 29%, wine vinegar (contains sulphites), salt.



NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	77 Kj / 186 Kcal
Total fat	12,4 g
- Saturated fatty acids	1.9 g
Carbohydrates	16.1 g
Sugars	0 g
Proteins	2.4 g
Salt	0.362 g

PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



CARDONCELLI MUSHROOMS IN OIL 200 g

DESCRIPTION

The goodness of excellent first choice Cardoncelli Mushrooms, combined with the delicacy of extra virgin olive oil, are an ideal combination for an appetizer able to embellish all tables with class and elegance.

INGREDIENTS

Cardoncelli mushrooms (*pleurotus eryngii*) 64%, extra virgin olive oil 35%, wine vinegar (contains sulphites), garlic, parsley, salt. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated at + 4 ° C and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	720 KJ / 172 Kcal
Total fat	13,1 g
- Saturated fatty acids	1,8 g
Carbohydrates	8,6 g
Sugars	0,1 g
Proteins	2,1 g
Salt	0,412 g



PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



CARDONCELLI MUSHROOMS AND DRIED PEPPERS 200 g

DESCRIPTION

Mix of Cardoncelli Mushrooms and Dried Peppers, ideal for appetizers and side dishes, prepared following an ancient recipe of the Lucanian tradition.

Ancient recipe with a very delicate flavor. The intoxicating combination of mushrooms and red peppers is to be enjoyed both as a side dish and as an appetizer, or as an excellent vegetarian main course.

INGREDIENTS

Cardoncelli (*Pleurotus eryngii*), dried peppers (*Capsicum annum*), garlic, oregano, salt, wine vinegar, extra virgin olive oil.

CONSERVATION

Store at room temperature in a cool and dry place, after opening keep refrigerated.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	481 KJ / 115 Kcal
Total fat	7,5 g
- Saturated fatty acids	1,1 g
Carbohydrates	8,1 g
Sugars	0,0 g
Proteins	3,8 g
Salt	0,465 g



PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



LAMPASCIONI AND DRIED PEPPERS 200 g

DESCRIPTION

A mixture of Lampascioni and Red Peppers with the addition of fine herbs in extra virgin olive oil, give life to a particularly tasty product with a pleasant slightly spicy flavor, excellent as an appetizer or side dish.

INGREDIENTS

Lampascioni, dried peppers, extra virgin olive oil, garlic, oregano, pepper powder, salt, citric acid.

Fresh and dry environment.



CONSERVATION

Store in a cool and dry place, in the fridge after opening.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	937 KJ / 224 Kcal
Total fat	8,6 g
- Saturated fatty acids	1,4 g
Carbohydrates	35,6 g
Sugars	1,2 g
Proteins	1,1 g
Salt	1,9 g

PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



BLACK EGGPLANT IN POLLINO PARK 300 g

DESCRIPTION

Black aubergines in oil are a classic of this product category.

These in particular are produced in the geographical area of the Pollino National Park, collected and processed very fresh.

They are ideal for a tasty appetizer or combined with strong and decisive red meat, they go well with cold cuts and thick cheeses.

Our aubergines are first finely processed, then put in extra virgin olive oil to obtain an exceptional flavor.

INGREDIENTS

Black aubergine, extra virgin olive oil, flavorings.

CONSERVATION

Store in a cool, dry place in the fridge after opening.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	449.99 KJ / 107 Kcal
Total fat	10 g
- Saturated fatty acids	2.6 g
Carbohydrates	1.50 g
Sugars	0.30 g
Proteins	0.70 g
Salt	2.50 g



PACK TYPOLOGY

Unit of measure:

1 jar of 300 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



DRIED TOMATOES IN EVO OIL 200 g

DESCRIPTION

Tomatoes in oil with the addition of fine herbs, a recipe prepared by hand in compliance with Lucanian traditions. Particularly tasty product with a fresh flavor, made even more inviting by the aromas present in it, excellent as an appetizer, or side dish of meat and fish.

INGREDIENTS

Dried tomatoes parz. rehydrated 65%, extra virgin olive oil 34.5%, wine vinegar (contains sulphites), garlic, salt, parsley. It may contain traces of dried fruit: pistachio.

CONSERVATION

After opening, keep refrigerated and use within 5 days.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1.611 KJ / 389 Kcal
Total fat	32 g
- Saturated fatty acids	<0,1 g
Carbohydrates	16,2 g
Sugars	0,1 g
Proteins	6,2 g
Salt	1,05 g



PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



SPICY CHILLI IN OIL PARCO DEL POLLINO 200 g

DESCRIPTION

Il peperoncino sottolio is made with 100% peppers grown and processed in Lucania in the Pollino National Park area.

With a bright red color with round cream-colored seeds, with an intoxicating aroma and an unmistakable spicy and decisive taste.

Chillies are harvested when they reach the characteristic deep red color, and processed keeping the seeds intact where the concentration of capsaicin is greater.

You can use chilli to make sandwiches special, to add flavor to grilled vegetables, to flavor pasta with tomato sauce or to add spice to bean soup. In general where you want to emphasize your dish with the spicy taste.

INGREDIENTS

Hot peppers, salt, oil. Without dyes, preservatives, chemical additives and thickeners.

CONSERVATION

Keep in a cold and dry place. After opening, keep refrigerated.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1479 KJ / 353 Kcal
Total fat	36 g
- Saturated fatty acids	3 g
Carbohydrates	4 g
Sugars	2 g
Proteins	2 g
Salt	1,5 g



PACK TYPOLOGY

Unit of measure:

1 jar of 200 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



RED EGGPLANT IN OIL PARCO DEL POLLINO 300 g

DESCRIPTION

The Red Eggplant of Rotonda is small and round: it resembles a tomato in appearance but has the spongy consistency typical of common aubergines. Its flavor is slightly spicy and bitter, with a crunchy taste. It is native to Africa and tropical Asia and its red color is due to the increase in the amount of carotene in the ripening berry. In Italy there are rather extensive crops, mostly in Lucania: the Italian red aubergine, in fact, is an exclusive DOP product known as "Red Eggplant of Rotonda", a municipality in the province of Potenza in the Pollino National Park. It was probably imported into Italy in the twentieth century following the movements of the veterans of the colonial wars. The Red Eggplant of Rotonda in oil with garlic and aromas is excellent to be part of a mix of appetizers, season bruschetta and fill sandwiches. Excellent to accompany roasted red meats with a strong and decisive taste, cold cuts and cheeses.

INGREDIENTS

Red Aubergine from Rotonda Dop, extra virgin olive oil, salt, garlic, lactic acid.

CONSERVATION

Store in a cool and dry place, store in the fridge always covering the product with oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	445 KJ / 106,2 Kcal
Total fat	11 g
- Saturated fatty acids	3,3 g
Carbohydrates	0,0 g
Proteins	1,8 g
Salt	0,60 g



PACK TYPOLOGY

Unit of measure:

1 jar of 300 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



ZUCCHINI ALLA SCAPECE PARCO DEL POLLINO VASE OF 500 g

DESCRIPTION

Scapece zucchini they are one of the tastiest side dishes there is.

Green and white in color with hints of yellow, Spicy and crunchy flavor.

In fact, the fried courgettes are dipped while still hot in an emulsion of oil, wine vinegar, parsley and garlic. The scapece preparation is very similar to that in carpione. All these preparations, originally created to preserve food (in particular fish and meat, then also vegetables), have then become typical and traditional recipes.

Zucchini a scapece are excellent to serve as an appetizer together with croutons or as a side dish, especially fish dishes such as swordfish rolls



INGREDIENTS

Zucchini, garlic, oregano, mint, pepper, extra virgin olive oil.

CONSERVATION

Store in a cool and dry place, once the container is opened, store in the fridge.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	403 KJ / 96 Kcal
Total fat	5.9 g
- Saturated fatty acids	0.6 g
Carbohydrates	5.3 g
Proteins	4.6 g
Salt	1.4 g

PACK TYPOLOGY

Unit of measure:

1 jar of 500 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer

PRODUCT CATEGORY: TRUFFLES AND MUSHROOMS

DESCRIPTION

Lucania has always been one of the most important Italian territories for the production of truffles. In fact, this product has always been a characterizing product of our region.

The production of truffles in Lucania is not only quantitatively important, but it has also been verified that it is of the highest quality. Regarding the typicality of the Lucanian truffle, many studies have shown that the prized white truffle of Lucania has peculiar characteristics of some southern regions and, which are present only and exclusively in the Lucanian truffles, which differentiates them from those of all the other places taken into consideration.





PORCINI CREAM 0,85 g

DESCRIPTION

Porcini mushroom cream is a fragrant and decisive sauce in which the perfect amalgamation of cultivated mushrooms and natural spices allows the porcini mushroom to take on the leading role. Its very intense smell recalls the undergrowth and the flavor is decidedly slightly sweet. Ideal dressing for bruschetta, croutons, and first courses.

Excellent for enriching all kinds of hot dishes, to be heated and served on pasta, meat fillets, vegetables, to whip risottos or to create delicious sauces.



INGREDIENTS

Porcini mushrooms (*boletus edulis*) relative group, extra virgin olive oil, garlic and salt.

CONSERVATION

After opening, store in the fridge at + 4 ° C for no more than 5 days, covering the product with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	657.62 KJ / 159.54 Kcal
Total fat	15.54 g
- Saturated fatty acids	2.17 g
Carbohydrates	0.8 g
Sugars	0.8 g
Fibers	2.0 g
Proteins	3.12 g
Salt	1.1 g

PACK TYPOLOGY

Unit of measure:

1 jar of 0,85 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



CREAM OF PORCINI WITH BLACK TRUFFLE 0,85 g

DESCRIPTION

Porcini Cream with Black Truffle is an exclusive product that can be used alone or in multiple variations. Ideal dressing for bruschetta, croutons, and first courses.

Excellent for enriching all kinds of hot dishes, to be heated and served on pasta, meat fillets, vegetables, to whip risottos or to create delicious sauces..

INGREDIENTS

Porcini mushrooms (boletus edulis) relative group, extra virgin olive oil, garlic, salt and truffle aroma.

CONSERVATION

After opening, store in the fridge at + 4 ° C for no more than 5 days, covering the product with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	660.39 KJ /160.42 Kcal
Total fat	15.56 g
- Saturated fatty acids	2.17 g
Carbohydrates	0.83 g
Sugars	0.83 g
Fibers	20.87 g
Proteins	3.23 g
Salt	1.1 g



PACK TYPOLOGY

Unit of measure:

1 jar of 0,85 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



PORCINI CREAM WITH WHITE TRUFFLE 0,85 g

DESCRIPTION

Porcini Cream with White Truffle is an exclusive product that can be used alone or in multiple variations. Ideal dressing for bruschetta, croutons, and first courses.

Excellent for enriching all kinds of hot dishes, to be heated and served on pasta, meat fillets, vegetables, to whip risottos or to create delicious sauces.

INGREDIENTS

Porcini mushrooms (*boletus edulis*) relative group, extra virgin olive oil, garlic, salt and truffle aroma.

CONSERVATION

After opening, store in the fridge at + 4 ° C for no more than 5 days, covering the product with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	657.62 KJ / 159.54 Kcal
Total fat	15.54 g
- Saturated fatty acids	2.17 g
Carbohydrates	0.8 g
Sugars	0.8 g
Fibers	2.0 g
Proteins	3.12 g
Salt	1.1 g



PACK TYPOLOGY

Unit of measure:

1 jar of 0,85 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



DELIGHT OF MUSHROOMS AND TRUFFLES 0,85 g

DESCRIPTION

The delight of mushrooms and truffles the meeting of the characteristic flavor of the Champignon mushrooms with the decisive and unmistakable one of the Truffle creates a delicious and exclusive cream that can be used alone or in many variations. Ideal dressing for bruschetta, croutons, and first courses. Excellent for enriching all kinds of hot dishes, to be heated and served on pasta, meat fillets, vegetables, to whip risottos or to create delicious sauces.

INGREDIENTS

Champignon mushrooms, black truffle (tuber aestivum vitt. 3%), extra virgin olive oil, salt, garlic and truffle aroma.

CONSERVATION

After opening, store in the fridge at + 4 ° C for no more than 5 days, covering the product with olive oil.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	691.68 KJ / 167.36 Kcal
Total fat	15.44 g
- Saturated fatty acids	2.02 g
Carbohydrates	4.30 g
Sugars	1.72 g
Fibers	0.60 g
Proteins	2.5 g
Salt	1.5 g



PACK TYPOLOGY

Unit of measure:

1 jar of 0,85 g

SHIPPING

Quantity:

6 jars per box

Cost:

Shipping to be paid by the buyer



POLENTA WITH BLACK TRUFFLE 300 g

DESCRIPTION

Polenta with black truffle is an easy-to-prepare product, in fact, just salt and boil 1.5 liters of water, pour in the flour, stirring quickly to avoid the formation of lumps., Cook for at least 30/40 minutes, stirring until achieve the desired cooking and density.

Tasty dish where Polenta meets the intoxicating flavor of the truffle, it can be eaten alone or together with red meats where the strong flavors are enhanced.

Dose for 4 people.



INGREDIENTS

Corn flour, dried summer black truffle (Tuber Aestivum Vitt. 1%) black truffle aroma.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1622.4 KJ / 382.5 Kcal
Total fat	2.7 g
- Saturated fatty acids	0.54 g
Carbohydrates	80.8 g
Sugars	1.5 g
Fibers	3.4 g
Proteins	8.76 g
Salt	0.0025 g

PACK TYPOLOGY

Unit of measure:

1 pack of 300 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer



RICE WITH BLACK TRUFFLE 300 g

DESCRIPTION

Rice with black truffle, is a delicious product with which to make a high quality dinner in a simple and fast way, dosed for 4 people. It combines the delicacy of the best original Carnaroli rice with the unmistakable touch of flavor of a precious ingredient such as the truffle that aromatizes the dish. A perfect risotto to indulge in a pampering full of taste.



INGREDIENTS

Original Carnaroli rice, dried black summer truffle (*Tuber Aestivum* Vitt.) 1%, black truffle aroma.

NUTRITIONAL PROPERTIES

Average nutritional values for 100 gr

Energy	1474 KJ / 347.03 Kcal
Total fat	0.71 g
- Saturated fatty acids	0.2 g
Carbohydrates	78.3 g
Sugars	0.2 g
Fibers	0.7 g
Proteins	6.86 g
Salt	0.0 g

PACK TYPOLOGY

Unit of measure:

1 pack of 300 g

SHIPPING

Quantity:

6 packs per box

Cost:

Shipping to be paid by the buyer

PRODUCT CATEGORY:WINE

DESCRIPTION

The choice of wine that presents itself to represent Lucania, inevitably could only fall on the King, namely: the Aglianico del Vulture red wine, produced in the vineyards of the municipality of Barile (PZ), the heart of the production of this quality of grape; accompanied by an excellent Bianco and a fantastic Rosato. The selection includes two Reds: the Ferrara Rosso DOC Aglianico del Vulture and the Ferrara Grottarosso IGT Aglianico del Vulture, followed by the Ferrara Rosato IGT Aglianico del Vulture, and the Ferrara Bianco IGT composed of Malvasia, Greco and Fiano grapes.





FERRARA WHITE WINE BASILICATA IGT BOTTLE 0,75 L

DESCRIPTION

Il ferrara bianco IGT is a wine that combines in its body the production of the magnificent grapes of Malvasia, Fiano and Greco.

Excellent Structured and aromatic white, golden yellow color with greenish reflections, the nose immediately releases fruity and floral scents. With a dry taste, it is very fresh and savory and has a good structure to drink with simplicity and immediacy.

Ideal pairing with fish dishes, both appetizers and first courses.

This wine deserves important combinations such as shellfish, seafood or large traditional fish pasta, such as the tasty spaghetti allo scoglio. Also good with soft cheeses and white meats.



Grapes: Malvasia, Fiano, Greco

Serving temperature: 6/8°C

Alcoholic content: 12,5 %

PACK TYPOLOGY

Unit of measure:

1 bottle of 0,75 L

SHIPPING

Quantity:

box of 6 bottles

Cost:

Shipping to be paid by the buyer



WINE FERRARA GROTTAROSSO AGLIANICO BASILICATA IGT BOTTLE 0,75 L

DESCRIPTION

The wine is obtained from Aglianico grapes grown around Monte Vulture, an extinct volcano that dominates the landscape of northern Basilicata.

Ruby red in color, it has an intense aroma of spices and red fruits, a soft and enveloping taste, it is noted for its decision and strength. It goes well with savory appetizers, savory first courses, second courses based on roasted or grilled meat and aged cheeses and generally gives body to all strong and decisive dishes.



Grapes: Aglianico del Vulture

Serving temperature: 16/18 °C.

Alcoholic content: 13,5 % vol.

PACK TYPOLOGY

Unit of measure:

1 bottle of 0,75 L

SHIPPING

Quantity:

box of 6 bottles

Cost:

Shipping to be paid by the buyer



FERRARA ROSE WINE BASILICATA IGT BOTTLE 0,75 L

DESCRIPTION

Ferrara Rosato Aglianico is a wine obtained mainly from the rosé vinification of Aglianico grapes harvested on the Vulture hills.

It has a more or less intense bright pink color and delicate aromas of violets and roses, fruity and floral.

The flavor is dry, soft, harmonious.

Serve with risotto and lightly seasoned first courses, fish soups or similar, escalopes with mushrooms, grilled fish, excellent with fried food and excellent as an aperitif if served cold.



Grapes: Aglianico del Vulture

Serving temperature: 6/8°C

Alcoholic content: 12 % vol.

PACK TYPOLOGY

Unit of measure:

1 bottle of 0,75 L

SHIPPING

Quantity:

box of 6 bottles

Cost:

Shipping to be paid by the buyer



FERRARA RED WINE AGLIANICO DEL VULTURE DOC 0,75 L

DESCRIPTION

The Aglianico del Vulture DOC denomination refers to the red wine coming from Lucania which, as the name suggests, is obtained from Aglianico grapes grown around Monte Vulture, an extinct volcano that dominates the landscape of northern Basilicata.

The Aglianico del Vulture appellation was officially born as DOC in May 1971, precisely in the period in which the official classification system of wines in Italy was establishing itself. Ruby red color, to the nose it shows an intense bouquet of spices and red fruits. With a soft and enveloping taste, on the palate it stands out for its decisive strength. It goes well with savory appetizers, savory first courses, second courses based on roasted or grilled meat and seasoned cheeses and generally gives body to all strong and decisive dishes.

Grapes: Aglianico del Vulture

Temperatura di servizio: 16/18 °C.

Alcoholic content: 14 % vol.



PACK TYPOLOGY

Unit of measure:

1 bottle of 0,75 L

SHIPPING

Quantity:

box of 6 bottles

Cost:

Shipping to be paid by the buyer



BURGUNDY CASE FOR BOTTLE WINE 02 PLACES

DESCRIPTION

Box to bring two bottles of our precious wine as a gift. The content is for demonstration purposes only, it is not included.

SHIPPING

Pack typology:

1 case

Cost:

Shipping to be paid by the buyer





BURGUNDY CASE FOR BOTTLE WINE 01 PLACE



SHIPPING

Pack typology:

1 case

Cost:

Shipping to be paid by the buyer

BORDEAUX CASE FOR BOTTLE WINE 03 PLACES

