



Italian Delegation of Agri-Food Companies Vienna

17-18 June – Free From Food and Specialty Food Europe
Marx Halle
Karl Farkas Gasse 19
1030 Vienna

19 June
Company visits in Vienna

Agorà

Address: Viale Leonardo Sciascia, 21 Agrigento

Website: <https://www.agorapasticceria.it/>

Facebook: <https://www.facebook.com/agorapasticceria>

Instagram: https://www.instagram.com/agora_agrigento/



1st Participant	TBC
2nd Participant	TBC

DESCRIPTION

The history of Pasticceria Balli began in 1973 under the guidance of Totò Balli, whose dedication and craftsmanship laid the foundation for a family tradition in pastry-making. Over the decades, the passion for artisanal pastry has been passed down through generations, ensuring high-quality production and continuous innovation.

In 1992, the establishment of Agorà marked a significant milestone, allowing for an expansion into catering and restaurant services. This development brought the creations of Pasticceria Balli to a wider audience.

A key transition took place in 2017, when the leadership of the business was entrusted to Lillo and Giusi Balli, who continued to uphold the family's commitment to excellence. The next step in the company's evolution came in 2019 with the opening of Agorà "Vista Mare", a second location in Agrigento's coastal area. This venue introduced a seaside experience where visitors could enjoy a selection of pastries and expertly crafted cocktails in a scenic setting.

Today, the Balli name is recognized in Agrigento and beyond. The business continues to grow under the leadership of Lillo and Giusi Balli, with the support of the next generation. The ongoing dedication to artisanal quality and tradition has contributed to the company's reputation as one of the most renowned in the region.

Future goals include expanding the reach of its products beyond national borders, bringing Sicilian pastry craftsmanship to a broader international market.

Products and brands

JAM AND MARMELADE

Agorà jams and preserves are obtained from the cultivation of Italian raw materials, only good, top-quality fruit.

Jams and marmalades with a pleasantly sweet taste and wonderfully spreadable make them suitable for the more traditional breakfast with warm bread and butter and equally perfect for the preparation and finishing of simple or elaborate desserts.

MANGO
STRAWBERRY
PRICKLY PEAR
RASPBERRY
MANDARIN MARMALADE
ORANGE
MULBERRY



SPREADABLE CREAMS

Agorà spreadable creams are good to spread on bread, rusks, crepes and pancakes and are ideal for a delicious breakfast or snack! Creams are also the secret ingredient for delicious fillings.

LIMONCELLO SPREAD CREAM
ALMOND SPREAD CREAM
PISTACHIO SPREAD CREAM



PISTACHIO PESTO

The goodness of pistachios together with extra virgin olive oil, from organic farming, give life to a unique product like pistachio pesto.

Pistachio pesto is ideal for enriching your pasta dishes or on bruschetta for a delicious aperitif.



ALMOND PESTO

Almond pesto is a delicious culinary specialty that enchants the senses with its rich and enveloping flavor. Born from the culinary tradition of splendid Sicily, almond pesto represents a harmonious combination of the creaminess of almonds and the intensity of the other ingredients that compose it.

This delicacy is versatile and can be used to season pasta, enrich salads, or enhance the flavour of fish and meat dishes.

**ALMOND AND PISTACHIO CRUNCHY BISCUITS**

Tasty pistachio or almond flakes, sweet, crunchy with a unique flavor that will win you over at the first taste.

Each square is individually packaged, can always carry it with you to treat yourself to a sweet break at any time of the day.

**CURLS**

Almond and pistachio curls crunchy on the outside and soft on the inside

Curls are typical Sicilian biscuits made with simple and genuine ingredients to guarantee an authentic taste as tradition dictates.

**Production Capacity**

30 thousand jar per month

Export capacity

5 thousand jar per month

Dolphin Spa

Address: SS 114 KM 71043
95018 Riposto (CT) - Sicily – Italy



Website: <https://dolphin.it/en>

Facebook: <https://www.facebook.com/DolphinItalia>

Instagram: https://www.instagram.com/dolphin_italia/

Linkedin: <https://www.linkedin.com/company/dolphin-spa/>



Mrs. Enza Maugeri
Export manager

T. +39 348 989 1114

E: enza.maugeri@dolphin.it

DESCRIPTION

Dolphin's story began in 1914 with the production of handmade candy and has since evolved into a company of international relevance. Originally, a regional business, Dolphin now distributes its products throughout Italy and key global markets, including Europe, South Korea, Japan, Taiwan, China, and North America.

The company is a market leader in the ready-to-freeze segment with Polaretti, a beloved summer product made with real fruit juice, holding an impressive 96% share of the Italian market. In recent years, Dolphin has further expanded its expertise by specializing in the production of organic, sugar-free, and additive-free frozen treats, supported by one of the most advanced production systems in the world.

Beyond frozen products, Dolphin is also a major Italian manufacturer of chocolate eggs, successfully expanding their reach from the local market to the main European markets. The company is committed to quality and safety, holding prestigious IFS and BRC certifications, which guarantee compliance with strict international standards.

Dolphin believes that corporate success is not only measured by economic performance but also by its impact on society and the environment. The company promotes a corporate culture based on ethics, sustainability, and environmental responsibility, ensuring that all activities align with high standards of hygiene, safety, and legality.

Products and brands

<p>MAGIC MILK Drinking straws with soluble microspheres in the flavours chocolate or strawberry. With vitamin D added. Gluten free. Without preservatives without dyes. Pack of 5 drinking straws. Product is also suitable for those who suffer from celiac disease</p>	
<p>POLARETTI With the popsicle and snack, ready-to-freeze and with so much juice, summer never ends.</p>	
<p>SENSOFREDDO A harmony of fruity flavours, to satisfy the desire of freshness. Balancy is ready to freeze, created for lovers of balance between pleasure and taste.</p>	
<p>SENSOFREDDO IT'S FRUIT It's Fruit - Freezer pops with 99% Fruit juice, organic, no added sugar.</p>	

Donna Itriya – Grani di Sicilia

Address: Piazza Alberigo Gentili 6 – Palermo

Website: <https://www.donnaitriya.it/>

Facebook: <https://www.facebook.com/Donna.itriya/>

Instagram: https://www.instagram.com/donna_istriya/

Linkedin: <https://it.linkedin.com/company/pasta-donna-istriya>



Salvatore Lo Monaco

General Manager

T. +39 389 645 0016

E: salvatore.lomonaco@donnaitriya.it



Gaetano Arcidiacono

Export Consultant

T. +39 388 343 2384

E: export@donnaitriya.it

DESCRIPTION

Donna Itriya is a Sicilian company specializing in artisanal pasta production. It focuses on preserving traditional techniques while ensuring high-quality ingredients. The company selects ancient Sicilian wheat varieties, known for their nutritional properties and authentic flavor. The production process follows slow drying methods at low temperatures to maintain the natural characteristics of the grain. The pasta is bronze-drawn, giving it a rough texture that enhances sauce absorption. Donna Itriya values sustainability by using locally sourced raw materials and eco-friendly packaging. The company's mission is to promote Sicilian culinary heritage while offering a genuine, high-quality product.

Its pasta selection includes classic shapes and traditional Sicilian varieties, catering to both home cooks and professional chefs. Through innovation and respect for tradition, Donna Itriya brings the essence of Sicilian pasta-making to a wider audience.

Products and brands

TRADITIONAL LINE

The soil and climate of Sicily create ideal conditions for growing a diverse range of durum wheat and for naturally drying the harvested grain. The scent of Sicilian wheat carries unique nuances, and the reintroduction of native grain varieties is restoring landscapes, enhancing biodiversity, and promoting sustainable agriculture.

Carefully selected semolina with specific granulometries, obtained from milling first choice Sicilian durum wheat, are used to produce pasta with a firm texture, rough surface, and consistent al dente quality.

The drying process is carried out slowly at low temperatures, following traditional craftsmanship methods.

The **Traditional Line** pays tribute to Sicily's oldest artisanal pasta-making techniques. The goal is to maintain the same healthy and time-honored process while integrating advanced technology, ensuring that production remains faithful to the craftsmanship passed down through generations.



ORGANIC DURUM WHEAT LINE

The soil and climate of Sicily provide ideal conditions for growing a diverse range of durum wheat and for naturally drying the harvested grain. The unique scent of Sicilian wheat reflects the island's rich agricultural heritage, where native grain varieties are being reintroduced to restore landscapes, enhance biodiversity, and support sustainable farming practices.

This pasta is made from semolina obtained from the finest organic Sicilian durum wheat, sourced through short, traceable supply chains and produced in compliance with EU organic regulations, from cultivation to pasta-making.

The result is a highly digestible pasta with an authentic flavor and a distinctive Mediterranean character.



ANCIENT GRAINS ORGANIC LINE PERCIASACCHI

Perciasacchi, meaning "sack piercer," is named after the pointed shape of its grain, which used to puncture jute sacks during transport. This wheat variety, native to Sicily, belongs to the same species as Kamut (Khorasan wheat), specifically *Triticum turgidum ssp. turanicum*. Although Kamut is often associated with foreign origins, its seeds were actually recovered in Europe. This suggests that Perciasacchi predates Kamut, which was trademarked only in 1990.

RUSSELLO

Russello is an ancient variety of durum wheat native to Sicily, distinguished by its tall stalks and bright red ears.

It grows to nearly two meters in height and is traditionally cultivated in the inland areas and provinces of Agrigento, Caltanissetta, Palermo, Ragusa, and Trapani.



Production capacity

350.000 kg per year

Export capacity

50% of production capacity

MAIRA BIO

Address: Contrada Bigini, Caltanissetta

Website: <https://mairabio.com/>

Facebook: https://www.facebook.com/biomaira/?locale=it_IT

Instagram: <https://www.instagram.com/biomaira/?hl=it>



Marcello Maira
CEO

T. +39 329 812 8148

E: info@mairabio.it

DESCRIPTION

Maira Bio is an organic farm located in Contrada Bigini, near Caltanissetta, in the heart of central Sicily. Founded in 2002 by Marcello Maira, the farm extends across hills at an altitude of 600 to 700 meters, cultivating vegetables, fruits, and centuries-old olive trees. With around 900 trees of Moresca, Tonda Iblea, and Nocellara del Belice varieties, it produces high-quality organic extra virgin olive oil, cold-pressed within 12 hours of harvest. In 2019, the farm obtained organic certification, expanding its crops to include pomegranates and other vegetables. Maira Bio is committed to environmental sustainability, using drip irrigation, biodegradable mulching materials, and a photovoltaic system for renewable energy. One of its flagship products is ready-made tomato sauce from “siccagno” tomatoes, grown without irrigation to enhance their natural sweetness and concentration. The company is part of the Slow Food Presidium for the protection of centuries-old olive trees, promoting biodiversity and environmentally friendly farming practices. Maira Bio's mission is to offer genuine and nutritious products, preserving Sicilian agricultural traditions while ensuring quality and authenticity for its customers.

Products and brands

EXTRA VIRGIN OLIVE OIL

This organic extra virgin olive oil stands out for its elegance, balance between bitterness and spiciness, medium fruitiness, and low acidity. Olive harvest season 2023/2024.

Weight: 0.100 L – 0.250 L – 0.500 L – 5L

TECHNICAL DATA

- Varieties: Tonda Iblea, Moresca, and Biancolilla
- Harvest: Handpicked from October 1st to November 15th
- Milling: Cold extraction using a continuous cycle within 12 hours of harvest
- Storage: Natural decantation under nitrogen in stainless steel silos at a controlled temperature (18°C)

ORGANOLEPTIC NOTES

This organic extra virgin olive oil is distinguished by its elegance, balance between bitterness and spiciness, medium fruitiness, and low acidity. Ideal for seasoning salads and fish dishes. On the nose, it opens with a broad aroma of ripe tomato and artichoke, with delicate hints of bitter almond.

TOMATO SAUCE

The ready-made Siccagno tomato sauce is made from tomatoes grown using organic methods in dry farming on the hills of the Nisseno inland area. The tomatoes are handpicked during the summer, once they have reached optimal ripeness. The careful transformation of the tomato preserves the properties of the raw material. The high concentration (above 8°Bx), velvety consistency, and the absence of any added ingredients (no added sugar) make this sauce unique.



<p>Ingredients: Organic Siccagno tomato - Ready-made tomato sauce with no added sugar. Weight: 520 g 290 g</p>	
<p>MELAGRANA JUICE</p> <p>MELAGRANA The juice is made from the organic cultivation of our pomegranates, using only the best fruits and only when they reach the right level of ripeness to produce a juice full of flavor and nutrients. Weight: 0.200 L It is famous for its antioxidant effect (against free radicals), for the natural integration of numerous nutrients (vitamins, minerals, antioxidants, and other healthy molecules), and for its full, pleasant taste and refreshing effect.</p>	
<p>SWEET AND SOUR RED ONION CREAM</p> <p>A jam with a truly special taste, perfect for spreading on toasted bread, serving as an appetizer, or pairing with boiled meats and game dishes. The red onion jam has a delightful sweet-and-sour flavor. It is exquisite and made from fresh ingredients sourced from our garden. Ideal for enhancing the taste of strong-flavored cheeses such as provolone, Parmesan, or pecorino.</p>	
<p>EGGPLANT AND ALMOND CREAM</p> <p>A thick and textured cream that allows you to savor all the flavors and the crunchiness of the almonds. A delicious seasoning for pasta dishes, but also perfect for preparing tasty bruschetta to serve as an appetizer or a flavorful snack during an aperitif. The organic extra virgin olive oil used also comes from the olives grown on our lands.</p>	

Production capacity

No limits but the company is not interested in Large Scale Distribution.

NebrodiNero – Allevatori del buon gusto

Address: Contrada Belladonna Snc
98030 Santa Domenica Vittoria (ME)

Website: <https://www.nebrodinero.it/>

Facebook: https://www.facebook.com/nebrodinero/?locale=it_IT

Instagram: <https://www.instagram.com/nebrodinero/>



	<p>BUSACCA GIANLUCA</p> <p><i>CEO</i></p> <p>T. +39 3338222382</p> <p>E: info@brandnebrodi.it</p>
	<p>VINCENZO PETRACCA</p> <p><i>Consultant</i></p> <p>T. +39 3338222382</p> <p>E: info@brandnebrodi.it</p>

DESCRIPTION

Nebrodi Nero is a company based in the Nebrodi Mountains, Sicily, specializing in the production of high-quality cured meats made from the Nebrodi Black Pig, an ancient autochthonous breed native to the region. This breed, characterized by its black coat and raised in semi-wild conditions, is known for producing meat with unique organoleptic properties, rich in flavor and texture. The company focuses on traditional processing methods, ensuring that the entire production process respects both the natural growth cycle of the animals and the craftsmanship required to produce authentic Sicilian cured meats. The range of products includes various types of cured pork, such as prosciutto, salami, capocollo, and guanciale, along with pure lard from Nebrodi Black Pig, which undergoes natural aging to enhance its taste and aroma. All products are made using carefully selected ingredients, without artificial preservatives, and follow strict quality control measures. The company emphasizes traceability and certification, ensuring that each product maintains its authentic Sicilian identity. In addition to preserving local traditions, the company also promotes sustainable practices, supporting biodiversity and the local ecosystem. Nebrodi Nero plays an important role in safeguarding and enhancing the value of this rare pig breed while offering a selection of artisanal cured meats that reflect the rich culinary heritage of Sicily. The company's mission is to bring the authentic taste of Nebrodi specialties to consumers who appreciate high-quality, traditional, and natural food products.

Products & Brand

PIG MORTADELLA

The Nebrodi Black pig mortadella is a rich flavoured salami, ideal when eaten fresh or added to recipes like appetizers or main courses.

100% pig meat and lard; water; sea salt; spices; flavourings natural; black pepper; peeled pistachio from Bronte DOP; preservative E250; preservative E301. No added gluten.

VARIATIONS AVAILABLE

- TRUFFLE
- BLACK PEPPER
- BLACK PEPPER AND PISTACHIO FROM BRONTE



DONKEY MORTADELLA

Refined cured meat prepared with Ragusan donkey meat, with the addition of “Nero dei Nebrodi” pig lard which brings flavour to the delicate taste of donkey meat.

Ingredients

Donkey meat 80%, Black pig fat, Water, Sea salt, Spices, Flavourings, Black pepper, Peeled Pistachio from Bronte DOP, Preservative E250, Antioxidant E301

No added gluten.



BLACK PORK PATE'

Excellent to taste on its own or accompanied by fresh bread and snacks: the paté of Black Nebrodi piglet is a salami with rich flavor nuances, exclusively produced from meat of the precious breed of Sicilian black pigs. Sizes range from 500 to 800 grams.

100% black Nebrodi pig meat and lard; sea salt; flavourings; E252; E300; E250; E331; natural casing. No added gluten.



BOCCONE (WURSTEL) DI MAIALE

The Nebrodi black pig wurstel is an artisanal sausage used, after being cooked, to prepare sandwiches and appetizers that are particularly pleasing to the palate due to their dense and pleasant flavour. Only Sicilian black pig cuts are used in the preparation. Packaging from 2 to 10 pieces.

100% black Nebrodi pig meat and lard; water; sea salt; ascorbic acid; E250; E300; flavours; spices; E451 triphosphates; E452 polyphosphates. No added gluten.



BLACK PIG SALAMI

The salami of the Black Nebrodi piglet is particularly appreciated for its savory and balanced flavor. It is produced from a selection of lean cuts and lard. Two types of casing are possible for salami: Filzetta, for sizes of 300 or 400 grams, and Gentile, for sizes from 500 to 800 grams.

100% black Nebrodi pig meat and lard; sea salt; black pepper; natural casing; E252. No added gluten.



Production and export capacity

Mortadella: 2000kg for year

Ham: 2000kg for year

Salami: 1800kg for year

Bocconi (wurstel): 2000kg for year

Patè: 1500kg for year

Capocollo, Guanciale, Pancetta: upon clients' request

Pesce Azzurro Cefalù

Address: Cefalù, C.da Presidiana

Website: <https://www.pesceazzurro.it/>

Facebook:

https://www.facebook.com/pesceazzurrocefalu/?locale=it_IT

Instagram: <https://www.instagram.com/pesceazzurrocefalu/>

Linkedin: <https://it.linkedin.com/company/pesce-azzurro-cefal%C3%B9>



	<p>FRANCESCO SERIO Export Manager +39 344.0317226 export@pesceazzurro.it</p>
	<p>OLESIA MERVIK Foreign Customer Management +39 345.0077093 clienti@pesceazzurro.it</p>

DESCRIPTION

The Pesca Azzurro Cefalù S.r.l. established in 1979, it is today a leader in the Italian market in the sector of processing and conservation of preserved fish.

The company currently exports products to Australia, Japan, England, Slovak Republic, Switzerland, Russia, Cyprus, Israel, Germany, Holland and Malta.

In addition to being on the market with the brands "Antica Lavorazione Artigiana", "Refiletto", "Consorzio Conserviero Siciliano", "Mari del Sud", the company products for different brands of the Large Scale Distribution such as Bennet, Billa, Carrefour, Consilia, Coop Switzerland, Crai, Despar, Fior di Spesa, GS, Il Gigante, L'Isola D'oro, Maruzzella, Metro-Italy, Horeca Select, Migross, Mondo Natura, Nostromo, Sidis, Sigma, Sma, Terre d'Italia, Viaggiatore Goloso.

The wide range of products includes various formats of pots and cans of Anchovies, Anchovy Pasta Tuna in olive oil and natural, Bottarga of Tuna, Stuffed Peppers and Olives of Tuna, Clams with natural and sauce, Mackerel sott ' oil, mussels in the natural way, ready-made fish sauces, beccafico sardines, fish rolls, loppus egg and capelin.

Subsequently, the expansion of new production facilities allowed the company to optimize the production with new lines of Marinati (Anchovies, Bocconcini Sarde, Sea Salad, Octopus, etc.) and Smoked (Salmon, Tuna and Pescespada).

Company's activities are characterized by loyalty to a single principle, quality, expressed in all company functions, from the rigorous selection of raw materials to strict controls throughout the fish processing.

Products and brands

<p>ANCHOVIES Anchovies in jars: 75g, 90g, 140g, 220g, 580g, 720g. Cans: 46g, 700g. Available in seed oil or olive oil. Minimum aging of 5-6 months. Filleted and jarred always and only by hand, following the ancient Sicilian tradition.</p>	
<p>TUNA FILLET Tuna in jars: 50g, 190g, 270g, 300g, 540g. Tuna in cans: 80gr, 1.7kg Tuna fillets in olive oil, carefully selected. Handcrafted in Sicily according to the ancient tradition. Ingredients: Tuna, Olive oil, Salt.</p>	
<p>MACKEREL Mackerel fillets in seed oil, in a jar or can. Ideal for appetizers and as a topping for bruschetta. Ingredients: Mackerel, Seed oil, Salt. Available in: - Jar: 250g - Can: 125g</p>	
<p>MARINATED Anchovies, Surimi, Shrimp Surimi, Mackerel and much more. Seafood salad is a mix of crustaceans, molluscs and fish preparations in varying proportions, cut or whole, marinated, conserved naturally in government liquid and packaged in trays. Cuttlefish, octopus, squid, squid, surimi preparation, mussels, prawns, salt, sugar, modified starch, soy proteins, control liquid,</p>	

acidifier: lactic acid, antioxidant: ascorbic acid, preservative: potassium sorbate, enhancers of flavor: E621, E631, E635, colorants: E160c, E120.

Mackerel of the first quality "Scomber scombrus" variety selected directly on board the fishing vessels are used. The product is marinated and stored under vacuum in sunflower oil.

Mackerel fillets (Scomber scombrus), water, wine vinegar (may contain sulphites), sunflower seed oil, acidity corrector salt E330, antioxidant E 330, sorbitol E 420i, monopodic glutamate E621.

"Engraulis encrasiculus" anchovies are used, which are processed exclusively from fresh directly in the fishing locations. The product is marinated and stored in sunflower oil.

Anchovy fillets (Engraulis encrasiculus fishing area FAO 37), sunflower oil, wine vinegar (may contain sulphites), salt, parsley, acidifier: E330. Allergens: fish and derivatives



Production capacity: 1-3 trucks per day

Export capacity: 45% of production capacity

The company has production plants in Croatia, Tunisia, Morocco, Perù and Albania

RAVIDA AZIENDA AGRICOLA S.R.L.

Address: Contrada Gurra SP 48 Km.3 – 92013 Menfi (AG)

Website: www.ravida.it

Facebook: [@ravidaoliveoil](https://www.facebook.com/ravidaoliveoil)

Instagram: [@ravida_evo](https://www.instagram.com/ravida_evo)

Linkedin: <https://www.linkedin.com/company/73067459>



RAVIDA
IN MENFI DAL 1773



Natalia Ravida

General Manager

T.+39 348 249 1682

E: natalia@ravida.it



Gaetano Arcidiacono

Export Manager

T.+39 388 3432384

E: export@ravida.it

DESCRIPTION

RAVIDA is a family-run business based in Menfi, in the south of Sicily, specializing in the production of internationally recognized extra virgin olive oil. Alongside premium olive oil, the product range includes lemon and mandarin condiments, vinegar, and sea salts, all designed for the high-end market. The brand is selected by some of the world's most prestigious luxury retailers, including Harrods, Selfridges, and Waitrose in the UK, Williams Sonoma in the USA, Isetan in Japan, and many other exclusive stores worldwide.

With over 250 years of experience in olive oil production, RAVIDA has established a strong reputation for excellence. For more than 30 years, its extra virgin olive oil has received numerous awards and accolades. Known for an elegant and perfectly balanced flavor profile, it is often described as “a superb oil, made to the highest standards.” The oil also stands out for its exceptional nutritional properties, featuring an acidity level between 0.1% and 0.2% and a polyphenol content ranging from 500 to 600 mg/kg.

The entire production process, from harvesting to bottling, takes place at the family-owned mill in Menfi, ensuring strict quality control. Brand visibility is reinforced through targeted social media campaigns on Instagram and Facebook. Through a combination of tradition, quality, and innovation, RAVIDA has become a reference point for those seeking exceptional extra virgin olive oil.

Products & Brand

RAVIDA HOUSE BLEND

Elegant and well balanced with aromas of freshly mown hay and lemon blossom, our multi award winning blend has been acclaimed for its distinctive extraordinary personality.

Olive varieties: a field blend of Biancolilla, Cerasuola and Nocellara del Belice olives.

Picked by hand and mechanical shakers.

To preserve aromas and nutritional properties, immediate pressing after picking at controlled temperatures in a two-phase system.

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

Category: Medium Fruity.



RAVIDA BLUE LABEL

RAVIDA 'Blue Label' is a medium grassy extra virgin olive oil produced from carefully selected olives from western Sicily. The latest addition to RAVIDA multi award winning range has wonderful aromas of green olives and a flavor profile to pop to life everyday food.

Olive varieties: a blend of Sicilian Biancolilla and Cerasuola olives. Certification: IGP SICILIA
Taste: grassy, delicate peppery and bitter notes.

Picked by mechanical shakers and cold pressed within

24 hours from picking, stored in absence of oxygen.

Picked by mechanical shakers and cold pressed within

24 hours from picking, stored in absence of oxygen.

Aroma: delicate, of fresh olives.

Category: Medium Fruity.



ORGANIC HOUSE BLEND

Praised for its harmony and extraordinary balance, RAVIDA ORGANIC label has intense aromas of medium ripe tomato, freshly mown hay and lemon blossom, characteristic of the house blend.

Olive varieties: a field blend of Biancolilla, Cerasuola and Nocellara del Belice olives.

Picked by hand and mechanical shakers.

To preserve aromas and nutritional properties, immediate pressing after picking at controlled temperatures in a two-phase system.

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

Category: Medium Fruity.



NATALIA'S SELECTION

“Natalia’s Selection” is a 100% Nocellara del Belice NYIOOC award winning extra virgin olive oil, enclosing the distinct grassiness of west Sicily’s most renowned green olive. This green, fruity olive oil is personally selected each harvest by Natalia Ravida. It is a Limited Edition, also available certified organic.

Olive varieties: Nocellara 100%.

Picked by hand and with mechanical shakers.

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

Delicate pepper, green olives, buttery long aftertaste.

Aroma: new season green olives, grassy.

Category: Medium Fruity.



NICOLO'S SELECTION

"Nicolo's Blend" is our selection of the best 1000 litres produced each year from the old olive grove at the Ravida family estate, La Gurra, home to over 400-year old olive trees of indigenous varieties.

Introduced to celebrate the 25th anniversary of the family business partnership between Natalia and her father Nicolo, it is the perfect expression of our commitment to excellence. This label is also available certified organic. A natural blend of Biancolilla, Cerasuola and Nocellara del Belice. Picked by hand and mechanical shakers. Immediate pressing in order to preserve aromas and nutritional properties by continuous cycle with a twophase system at controlled temperatures.

Delicate bitter note, long pepper aftertaste, fresh and clean finish. Complex and harmonious. Aroma: Definite and round with hints of freshly mown hay, tomato skin and lemon blossom.

Category: medium fruity.



OILBOX

By storing olive oil in complete absence of oxygen and light, this packaging maintains the flavours of freshly pressed olive oil intact. RAVIDA Oilbox® is easy to use, carried by means of its plastic handle and placed on a flat kitchen surface it allows full control of the flow of the oil through a flexible tap. The Oilbox® has become a favourite with regular RAVIDA costumers and Michelin star chefs who enjoy having fresh and fragrant olive oil on hand. Available in 3 L and 5 L format. Olive varieties: a field blend of Biancolilla, Cerasuola and Nocellara del Belice olives. Picked by hand and mechanical shakers. To preserve aromas and nutritional properties, immediate pressing after picking at controlled temperatures in a two-phase system. Delicate bitter note, long pepper aftertaste, fresh and clean finish. Harmonious.

Category: Medium Fruity



LEMON OLIVE OIL

Extra Virgin Olive Oil and lemon dressing. Produced with organic lemons and Biancolilla olives, RAVIDA lemon olive oil captures all the fragrance of Mediterranean lemons. Varieties: biancolilla olives and organic Zagara Bianca lemons. Taste: delicate, fruity, gently spicy, lemon balm. Aroma: intense lemon zest, fresh clean finish.



MANDARIN OLIVE OIL

Extra Virgin Olive Oil and mandarin dressing. Produced with organically grown mandarins and Biancolilla olives, RAVIDA mandarin olive oil captures all the fragrance of Mediterranean mandarins. Varieties: Biancolilla olives and organic Nocellara mandarins. Taste: delicate, fruity, gently spicy, mandarin balm. Aroma: intense tangerine zest, fresh clean finish.



WINE VINEGAR

Wine vinegar and concentrated grape must. Produced in the Marsala area, this unique vinegar is matured and aged in wooden barrels for four years. It is exceptionally sweet and dry, with all the subtle intensity of Marsala wine. Wine vinegar 70% and grape must 30%. Grape varieties: Grillo and Catarratto. Taste: sweet, harmonious, ripe fruitiness.



SEA SALT

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



**PANETTONE
WITH SEMI-CANDIED PEARS AND
IGP MODICA CHOCOLATE**

This artisanal Panettone, enriched with semi-candied pears and chips of IGP Modica Chocolate, is a winning combination of flavours with a gourmet twist. Produced with natural yeast by slow leavening (48 hours) and prime quality ingredients, this panettone has a soft and fluffy texture and a deep golden colour. Our classic Christmas treat is wrapped in a box reproducing a 17th century tile from the RAVIDA family home, in Menfi Sicily.



**PANETTONE
WITH MARSALA-FLAVORED RAISINS
AND SEMI-CANDIED ORANGE PEELS**

This artisanal Panettone with a Sicilian twist, is enriched with fragrant, citrusy semi-candied orange peels and sweet raisins dipped in Marsala wine. A fresh and balanced combination of flavours.

Produced with natural yeast by slow leavening (48 hours) and prime quality ingredients, this panettone has a soft and fluffy texture and a deep golden colour. Our classic Christmas treat wrapped in a box reproducing a 17th century tile from the RAVIDA family home, in Menfi, Sicily.



Secolo21

Address: Contrada Casale snc, 96017 – Noto (SR)

Website: <https://www.secolo21.com/>

Facebook: www.facebook.com/secolo21.it

Instagram: www.instagram.com/secolo21.it



Giuseppe Viani

E

T. +39

E:@.....com

DESCRIPTION

Secolo21 is a newly established agricultural enterprise in the Val di Noto, dedicated to rediscovering the quality, flavor, and authenticity of traditional Sicilian agricultural products.

With this vision, a 13-hectare hillside in the municipality of the historic city of Noto, located near the sea and its beneficial influence, has been restored to its former glory. This land was already home to an orchard with hundreds of orange, lemon, and mandarin trees, as well as carob trees and majestic centuries-old olive trees.

After two years of work focused on restoring and caring for the existing plants and planting new fruit trees, the project is now ready to offer the products that were long envisioned and carefully cultivated. An orchard, a citrus grove, carob trees, aromatic herbs, and an extensive vegetable garden reflect the region's strong agricultural tradition. Oranges and lemons, infused with the vibrant colors of the Sicilian sun, are handpicked and used to create organic products made without preservatives or artificial colorings. Cultivating high-quality products while preserving the land for future generations has been the guiding mission of this project since its inception.

Products & Brand

SICILIAN SPIRITS

0.7 L – aMare Premium Vodka – The Essence of the Mediterranean Artisanal Premium Vodka with a Sicilian Flavor Discover aMare Premium Vodka by Secolo21, a unique Italian artisanal vodka enriched with pure Mediterranean seawater. Its exceptional smoothness and delicate salty note offer an unmatched tasting experience.

0.7 L – Gin Zahara – Explore the Essence of the Mediterranean Artisanal Gin with a Unique Sicilian Flavor Discover Gin Zahara, an authentic artisanal creation that captures the essence of the Mediterranean. Our premium blend combines seawater with the essence of orange blossom, the liveliness of cloves, and the intense aroma of Sicilian citrus fruits
Every sip is a sensory journey that transports you to the magic of the island. Experience the taste of handcrafted Sicilian gin, made with care and passion. Add a touch of authenticity to your bar and let yourself be captivated by our unique and inimitable production.

Organic Cedro Liqueur from Sicily, True to Tradition Made exclusively with the finest cedars from our land, our liqueur is entirely natural and of high quality. Discover the intense and authentic flavor of Sicilian cedro in our Cedrello, the perfect liqueur for those seeking a genuine product true to tradition. — Bottle Size: 0.5L Glass Bottle | Naturally Untreated Cedrello Secolo21 is born from the tradition of Sicilian rosoli.

As per tradition, only the peel of the best untreated cedars from our own production is used, left to macerate in alcohol. Later, sugar dissolved in water is added to create Cedrello Secolo21 without any artificial colorants or flavors.

Bottle Size: 0.5L Glass Bottle | Naturally Untreated Arancello Secolo21 is born from the tradition of Sicilian rosoli. As per tradition, only the peel of the finest untreated oranges from our own production is used, left to macerate in alcohol. Later, sugar dissolved in water is added to create Arancello Secolo21 without any artificial colorants or flavors.



Extra Virgin Olive Oil 100% Organic Monocultivar
Extra Virgin Olive Oil from Sicily. Moresca, Biancolilla, and Nocellara del Belice monocultivars, cold-pressed within 12 hours of harvesting.

0,5 L bottle - 3L can



PESTO DI CAPPERI

Net Weight 90g | Natural Sicilian Caper Pesto, unique and flavorful, with a simple recipe made from capers, extra virgin olive oil, and sea salt. High quality. A premium-quality product.



CAPONATA WITH MODICA CHOCOLATE

Net Weight 300g

A traditional Sicilian recipe, Secolo21 Caponata features the finest natural and traditional ingredients, simple and genuine with a unique flavor.

Included is a sachet of artisan Modica chocolate to pair with your portion of caponata.



BABY ARTICHOKEs

Net Weight 500g

Traditional recipe.

Whole natural baby artichokes in Secolo21 Extra Virgin Olive Oil.



Production capacity: no limits

Spirits: a pallet per month

Export Capacity: 50% of production capacity

Sfrigola – Le Bonerie

Address: Via Nicolò Toscano 2 - 91016 Erice (Trapani)

Website: <https://www.sfrigola.it/> / <https://www.lebonerie.it/>

Facebook: https://www.facebook.com/lebonerie/?locale=it_IT/

Instagram: <https://www.instagram.com/lebonerie/>

<https://www.instagram.com/sfrigolabucuresti/>

https://www.instagram.com/sfrigola_arancina/



1st Participant	TBC
2nd Participant	TBC

DESCRIPTION

Le Bonerie is based in Montelepre, a town in the province of Palermo, surrounded by green hills. The company focuses on traditional Sicilian pastry-making, using high-quality ingredients such as dried fruits, fine chocolates, and citrus fruits. Production follows artisanal methods that respect the organoleptic properties of the raw materials, ensuring the softness and fragrance of baked goods over time. The approach combines traditional recipes with a commitment to quality, maintaining the authentic flavors of Sicily.

Sfrigola was founded in Erice in 2016 with the aim of enhancing the concept of freshly prepared arancine. The first store, "La Tonda Fritta," was established as a place where arancine are made and fried on-site, offering a fully visible production process. The format expanded to Palermo under the brand Sfrigola, which now operates two locations and has plans for further growth in Italy and Europe. From the beginning, the company has focused on open-kitchen preparation and the use of carefully selected local ingredients

Products and brands

ARTISANAL PANETTONI “I PREGIATI”

72 hours of processing with sourdough starter

I Pregiati is a line of artisanal panettone that highlights the flavors and aromas of Sicily. Each panettone is made using carefully selected local ingredients and a traditional artisanal process that follows a slow, natural fermentation of 72 hours. This method ensures a soft texture that enhances the authentic taste of Sicily in every bite.

From the crisp sweetness of Sicilian Almond Panettone to the rich intensity of Modica PGI Chocolate, from the smoothness of Sicilian Pistachio to the delicate fragrance of the Classic Panettone, each variety offers a distinct sensory experience, enriched by high-quality spreads and bold flavors.

Sicilian Pistachio Panettone

Sicilian Almond Panettone

Classic Panettone

Modica PGI Chocolate Panettone



LE MAIOLICHE – ARTISANAL PANETTONE

Each **Le Maioliche** artisanal panettone is hand-wrapped and serves as a tribute to the colors, aromas, and flavors of Sicily, transforming high-quality ingredients into delicious combinations, from traditional to more refined varieties. The essence of Sicily is reflected both inside and out, with vibrant packaging inspired by classic Sicilian majolica patterns, capturing the spirit of this unique land.

Ideal as a gift or a personal indulgence, **Le Maioliche** offers a wide range of flavors designed to satisfy all tastes—from traditionalists to those with a sweet tooth, as well as the most discerning and curious palates.

Gluten-Free and Lactose-Free Panettone
Pandoro
Gran Gianduia Panettone
Pistachio Panettone
Magnum Panettone
Savory Panettone
Pear and Chocolate Panettone
Mixed Berries Panettone
Apricot and White Chocolate Panettone
Pandorato Panettone
Almond Panettone
Gastronomic Panettone



Sofi – Dolcesse di Sicilia

Address: Via Vittorio Bottego 1/D – Bronte (CT)

Website: <https://www.pistacchiosofi.it/>

Facebook: https://www.facebook.com/pistacchiosofi/?locale=it_IT

Instagram: <https://www.instagram.com/pistacchiosofi/>

Linkedin: <https://it.linkedin.com/company/sof%C3%AC-delizie-di-sicilia>



Allia Alfredo

Owner

T. +39 3272969658

E: amministrazione@pistacchiosofi.it



Giulio Ravizza Garibaldi

Staff

T. +39 3290527704

E: commerciale@pistacchiosofi.it

DESCRIPTION

Sofi is a Sicilian company specializing in high-quality pistachio products. Founded in Bronte, the heart of Italy's finest pistachio cultivation, the company combines tradition and innovation to create premium artisanal products. Every step, from harvesting to processing, follows rigorous quality standards to preserve the authentic taste of Sicilian pistachios.

The company offers a wide range of delicacies, including pistachio spreads, creams, pesto, and gourmet sweets, all made with carefully selected ingredients. Sofi's production process respects natural methods, ensuring an intense and genuine flavor.

With a deep passion for Sicilian gastronomy, Sofi promotes local excellence and exports its products worldwide. Its commitment to quality and craftsmanship has earned it recognition among gourmet food lovers. The brand continues to grow, sharing the unique flavor of Bronte pistachios with international markets.

Products and brands

PISTACHIO VELVETI'

This pistachio cream is ideal for filling desserts such as cakes, sponge cake, crêpes, and ice cream cups. Its versatility also makes it suitable for savory dishes, pairing well with cheeses, meats, and fish. With a smooth and velvety texture, it enhances both sweet and savory recipes, highlighting the flavor of Sicilian pistachios.



PISTACHIO CREAM

Palm Oil Free

From the refinement of pistachio, the sweet spreadable cream with a delicate and decisive taste is born. 45% pistachio with pleasantness that melts in the mouth to make your moments of relaxation unique. Ideal for cakes, crepes or simply to spread on toast or bread



VEGAN PISTACHIO CREAM

Palm oil free

Sofi' collects the tastes and needs of all customers.

Hence the vegan pistachio cream, without ingredients of animal origin.

For vegans, but not only.



LEMON CREAM

Palm oil free

This lemon spread has a delicate Sicilian flavor, suitable for desserts and snacks. It is ideal for breakfast, afternoon breaks, and as a filling for pastries.



COCONUT CREAM

Palm oil free

The coconut cream to be used both for sweet dishes and for cocktails and desserts.

Its scent is so reminiscent of summer.

It is an excellent cream for filling sweets, cream puffs, cannoli and much more, or to be enjoyed in a cup accompanied by biscuits.



ALMOND CREAM

Palm oil free

Our Almond Cream gives a delicious aroma to every dish. Cream made with 45% Sicilian almonds, free of palm oil. Ideal for breakfast, snack and for filling desserts



GIANDUIA CREAM

Palm oil free

Gianduja cream is a spreadable spread with Sicilian hazelnuts that can be enjoyed with bread or used to make biscuits, cakes and cakes.

Without preservatives and without the dreaded palm oil.



PISTACHIO PESTO

Made with the best pistachio.

Careful choice of raw materials for a sublime and inimitable taste.

Ideal for easily creating tasty first courses (the famous pistachio pasta) or delicious second courses.

PISTACHIO PESTO – FUOCO DELL’ETNA

The "Fuoco dell’Etna" pesto is a blend of carefully selected ingredients, combined to create a rich and well-balanced sauce. Each component is measured to ensure no single flavor overpowers the others, resulting in a harmonious mix of tastes and aromas. More than just a traditional pesto, it offers a unique balance of flavors.



PURE PISTACHIO PASTE SICILY

The ideal product for those who want to make pastry recipes such as creams, ice creams, cakes, etc. at home.

Made with the best pistachio only for true connoisseurs.



PISTACHIO MINI ROLLS

The MiniRoll® (Pistachio) is a light, cylindrical pastry with a Sicilian pistachio filling. It is made using natural, fresh ingredients such as pure pistachio, skimmed milk, vanilla, and chocolate. This small pastry reflects traditional artisan techniques and brings the characteristic flavors of pistachio into a simple, carefully prepared dessert.



PISTACHIO BRITTLE

A crisp, delicate pastry that enhances the intense flavor of pistachio and releases the characteristic aroma of Bronte. A Sicilian specialty with a balanced texture and taste.

ALMOND CRUNCH

A crumbly leaf that enhances the intense flavor of the almond and releases the intense aroma of the land of Sicily,



PISTACHIO PANETTONE

Worked exclusively with sourdough, Sofi has been able to decline the traditional Christmas panettone recipe by coloring it with the flavors of pistachio.

The softness of its dough, soft and rich, meets the majesty of the strong and delicate taste of pistachio.



KISSES OF THE CYCLOPS

PISTACHIO

ALMONDS

HAZELNUT

A unique dessert because it is made with the best ingredients, but above all inimitable because it is an exclusive recipe born from the imagination and experience of our master pastry chef.

A unique dessert that awakens the senses and pampers the palate!!

An equally delicious variant of the famous pistachio cyclops' kiss. A soft almond heart garnished with white chocolate, in addition to almond grains.

An equally delicious variant of the famous kiss of the Pistachio cyclops. A soft hazelnut heart garnished with white chocolate, plus hazelnut grains.



Production and export capacity:

Standard Spread Creams: 5000 jars per day

Velveti: 2000 bottles per day

Miniroll: 800 boxes per day

Tenute Caracci

Address: Str. Dietro Cantina, 91028 Partanna TP

Website: <https://tenutecaracci.com/>

Facebook: <https://www.facebook.com/tenutecaracci/>

Instagram: <https://www.instagram.com/tenutecaracci/>

Linkedin: [linkedin.com/in/tenute-caracci-0189272b3](https://www.linkedin.com/in/tenute-caracci-0189272b3)



	<p>Mirko Caracci <i>Owner</i></p> <p>T. +39 335492444</p>
	<p>Fabio Caracci <i>Export Manager</i></p> <p>T. +39 3505224587</p> <p>E: fabio@tenutecaracci.com</p>

DESCRIPTION

Tenute Caracci Agricultural Company is a family-run business located in Partanna, in the province of Trapani, western Sicily. With over three generations of experience, the company covers approximately 40 hectares of fertile land, dedicated to cultivating Nocellara del Belice olive trees, vineyards with various grape varieties, and orchards producing avocados. The main production includes D.O.P. extra virgin olive oil, organic wines made from Nero d'Avola, Syrah, Zibibbo, and Insolia grapes, as well as fresh fruit, particularly avocados grown using sustainable methods. The company places great emphasis on the quality of raw materials, ensuring excellent products through complete control of the production chain. Over the years, Tenute Caracci has received international recognition, including a gold medal at the Dubai Olive Oil Competition Early Harvest in 2021 for its extra virgin olive oil. The company's mission is to promote the typical products of the Belice Valley, offering customers the assurance of healthy and delicious foods, the result of traditional processing techniques and a deep respect for the environment.

Products and brands

EXTRA VIRGIN OLIVE OIL

Format

250 ml, 500 ml, 3kg, 5L

Type of Oil: Extra Virgin Olive Oil

Olive Variety Used: 100% Nocellara del Belice

Production Area: Partanna (Trapani) – Sicily – Italy

Planting System: Traditional for centuries-old varieties, with an investment of approximately 100 trees per hectare.

Harvest Period: From late October to mid-November, depending on the ripeness of the olives



WINE: LILIUM BIANCO E ROSSO

Type of Wine: Organic White and Red Grape

Varieties Used: Moscato and Inzolia for the White, Nero d'Avola and Syrah for the Red

Alcohol Content: 12.5% for the White, 13.5% Vol. for the Red

Serving Temperature: 8-10°C for the White, 12-14°C for the Red

Production Area: Partanna (Trapani) – Sicily – Italy

Training System: Guyot training, trellised vines

Harvest Period: From late August for Syrah to late September for Nero d'Avola. From early September to mid-September for Moscato and Inzolia.



Alcol Free Wine and sparkling wine

White Wine and Sparkling wine: the white is a Pinot Grigio obtained by total de-colouration of the wine, straw-yellow in colour, with herbaceous notes, reminiscent of freshly mown grass. In the mouth, the flavour is intense, with marked acidity.

Red wine: obtained from the total dealcolation of Merlot wine, it presents a purplish red colour, with herbaceous and red fruit notes. In the mouth, the acidity is marked but the wood notes



<p>are perceptible as it is aged in barrique for 12 months.</p>	
<p>PREMIUM AVOCADO</p> <p>Weight and Packaging Each avocado weighs between 120 and 150 g, and each box contains approximately 20-25 avocados.</p> <p>Harvesting and Shipping Avocados are always harvested on weekends (Saturday and Sunday) and shipped exclusively on Mondays and Tuesdays.</p> <p>Seasonality Production is available from late November to late March.</p> <p>Available Varieties</p> <ul style="list-style-type: none"> • HASS: With a rough skin and a unique aroma, this variety offers a delightful hazelnut aftertaste. When ripe, its color changes to purple/brown. • BACON: Characterized by smooth skin and larger fruit (200-250 g each), it is ideal for preparing avocado toast and guacamole 	

Production and export capacity

Olive oil: 15000 L per year

Avocado: 10000 kg per year

Wine: 10000 bottles per year

Tenute Seidita

Address: Via Selinunte, 734, 91021 - Campobello di Mazara
TP

Website: <https://www.tenuteseidita.com/>
<https://www.olyvebeauty.com/>

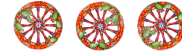
Facebook: <https://www.facebook.com/tenuteseidita/>

Instagram: <https://www.instagram.com/tenuteseidita/>

Linkedin: <https://it.linkedin.com/company/tenuteseidita>



tra cielo e terra di Sicilia



Nome e cognome: Sahara Seidita

Ruolo in azienda: Export Manager

T. +41 764675586

E: info@tenuteseidita.com

DESCRIPTION

Tenute Seidita is a family-run business founded to strengthen and give continuity to the path already undertaken in the past century by Grandfather Francesco Seidita. Today, thanks to the determination and dedication of his son Gioacchino and his family, the company has grown into a reality that perfectly aligns with the traditions of the territory, gaining recognition both in Italy and abroad. It offers high-quality products from the land of Sicily, with authentic flavors and certified supply chain guarantees. Tenute Seidita covers over 100 hectares of land, with 15,000 olive trees, mainly Nocellara del Belice and 15% Giarrappa; 30% of these trees are centuries old. Harvesting is done exclusively by hand; once picked, the olives are processed within 10 hours in our factory. The extra virgin olive oil is cold pressed, and naturally decanted to ensure all the benefits of the fruit in the final product, while the table olives are processed naturally. We take care of every single step of the production chain, from harvesting to processing the product in our factory, as well as packaging, which only takes place when there is an order to guarantee the freshness and quality of our products. Certifications: Bio, PGI, HACCP, Kosher (KLBD), SlowFood Presidium - centuries-old olives (for both: extra virgin olive oil and olives Nocellara del Belice and Giarrappa). Thus, our table olive Nocellara del Belice received the Gold award from the Mediterranean Taste Awards 2024 in London, while our Il Siciliano extra virgin olive oil got the silver by the London International Olive Oil Competition in 2024.

Products and brands

EXTRA VIRGIN OLIVE OILS

Il Siciliano is a Sicilian Extra Virgin Olive Oil, IGP Sicilia, with a medium fruity profile. It is produced from a careful selection of the finest Nocellara del Belice olives, meticulously hand-picked and cold-pressed within 10 hours of harvesting.

Production Area: Castelvetro (Sicily)
Altitude: 300 meters above sea level
Olive Groves: Nocellara del Belice groves, including centuries-old trees
Harvesting Method: Hand-picking
Harvesting Period: Early October to mid-November
Extraction Method: Cold-extracted in a continuous cycle
Available Formats: Glass bottle (0.25L or 0.5L)



Il Novello oil, with its bold flavor, is the first oil obtained from naturally cultivated olives. It is produced from a careful selection of the finest Nocellara del Belice olives, meticulously hand-picked and cold-pressed within 10 hours of harvesting.

Production Area: Castelvetro (Sicily)
Altitude: 300 meters above sea level
Olive Groves: Centuries-old olive trees
Harvesting Method: Hand-picking
Harvesting Period: Late September to mid-October
Extraction Method: Cold-extracted in a continuous cycle
Available Formats: Glass bottle (0.25L or 0.5L)



Organic is an Extra Virgin Olive Oil made from top-quality olives, carefully selected and cultivated in Western Sicily without the use of chemical products.
Production Area: Castelvetro (Sicily)
Altitude: 300 m above sea level
Olive Groves: Nocellara del Belice
Harvesting Method: Hand-picking
Harvest Period: Early October – Mid-November
Extraction Method: Cold-extracted, continuous cycle.



SICILIAN-SEASONED OLIVES – GIARRAFFA

Green olives prepared in the traditional countryside style, seasoned with natural Sicilian herbs and chili pepper. Slightly spicy and flavored with the simplicity of ancient Sicilian recipes, these classic Giarraffa olives are perfect and delicious as an appetizer—you won't be able to stop eating them!

Formats available: 250. Bag, 160g container

SICILIAN OLIVES NATURAL – GIARRAFFA

These hand-picked Sicilian green olives are carefully scored and naturally matured using only water and salt, following traditional methods. Large in size, with a rich pulp and intense flavor, they are perfect for aperitifs, appetizers, pasta dishes, and stuffing.

Formats available: 250. Bag, 160g container, 5kg bucket

PITTED SICILIAN OLIVES – NOCELLARA DEL BELICE

Nocellara del Belice green olives, carefully pitted and preserved in water and salt. Their smooth texture and natural preservation make them a real delight for the palate. Versatile in any dish, they can be enjoyed on their own as a snack, seasoned with olive oil and oregano, or added to salads and pickled vegetables.

Formats available: 250. Bag, 160g jar, 330g jar, 160g container, 5kg bucket

GREEN APERITIF OLIVES – NOCELLARA DEL BELICE

These hand-picked Nocellara del Belice green olives are crunchy and vibrant in color. Known for their intense green shade and round shape, they are uniquely meaty and easily separate from the pit. With a perfect balance of sweet and salty flavors, they are ideal for enhancing aperitifs.

Their uniqueness, along with our high-quality standards, has earned us the Mediterranean Taste Awards in London.

Formats available: 250. Bag, 160g jar, 330g jar, 160g container, 5kg bucket



Production Capacity

500 quintals of olive oil

2,500 quintals of olives.

Export Capacity:

50% of the production

Cosmetic Line – OLYVE BEAUTY products

At OLYVE, the active ingredients of Nocellara del Belice olive trees are made useful and bioavailable. This unique Sicilian cultivar is renowned for its beneficial properties and high-quality fruit. Through upcycling and repurposing all the waste coming from olive oil production, protective barriers and natural enhancements for the body are created. The goal is to give a full boost of polyphenols and vitamins to the entire body, meanwhile offering multifunctional products that simplify beauty routines while promoting healthy and radiant skin. Sustainability, clean formulations, and the Skinification Concept serve as the core principles.

Oleuropein which is the polyphenol extracted from olive leaves are among the most powerful natural antioxidants. They protect the skin from free radical damage, reduce inflammation, thus through their calming and regenerating effects, they effectively fight signs of aging, keeping the body radiant

VEGAN BODY CREAM

Our body cream is a multi-purpose moisturizer for the neck, hands and the rest of the body. It's light, absorbs quickly, and provides the perfect balance between a heavy body butter and a light lotion perfect for all skin types. We've even added a touch of sea breeze and tree wood essence for a delightful experience. Perfect boost to create a barrier against heat, as well as perfect for after sun calming effects.



OLYVE POLY EYE

45% Active Ingredients: Powerful Regeneration and Polyphenol Boost for the Eye Contour
Poly Eye by OLYVE is an intensive treatment specifically designed for the delicate under-eye area, targeting puffiness, dark circles, and signs of fatigue. Enriched with 20% olive leaf extract, packed with polyphenols and vitamins, it works synergistically with natural ingredients like soy proteins and rice peptides to visibly reduce swelling and discoloration. Thanks to a blend of plant oils and hydrating actives, Poly Eye tones, soothes, and regenerates the delicate skin around the eyes, leaving your gaze fresh and revitalized.



OLYVE POLY BOOST

Water-Based Serum for Face and scalp
Poly Boost by OLYVE is a revolutionary water-based serum enriched with 25% olive leaf extract, rich in polyphenols and vitamins. Designed to offer comprehensive protection against heat and pollution, it's perfect for those seeking a detoxifying treatment that nourishes and revitalizes both skin and hair. Its vegan and natural formula makes it ideal for daily use, deeply hydrating while protecting the skin and scalp with a refreshing, feel-good sensation.



OLYVE BEAUTY HAIR

A hair and scalp mask that offers your hair the same nourishment as traditional olive oil without leaving a greasy residue. Rich in antioxidants, our mask is designed to revitalize your hair and scalp. It's also user-friendly. Packaged in an airless tube, our mask stays fresh and ensures no product is wasted. Plus, it's travel-friendly at 100ml. Thus, being all-natural, it's eco-friendly.

