

Product Catalog 2016



Olio Verde®



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For orders, more information or a customised offer, please contact us at the addresses listed below

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Our terms of sale are ex works.





Olio Verde is a leader in the production of outstanding extra virgin olive oil. Its home is Antica Tenuta dei Principi Pignatelli in western Sicily, on the grounds that were once the hunting woods of Frederick II and later of the Tagliavia Pignatelli Aragona Cortes.

This noble family, among the most powerful figures of Italian history between the thirteenth and the nineteenth century, turned their properties from leisure to agricultural estate, thus paving the way for the upcoming creation of "green gold" as only the best of olive oils is referred to.

In the second half of the twentieth century, the olive plantation and oil production methods of his ancestors were improved by the visionary maker of Olio Verde, an oil born from the most precious variety of local olives, the Nocellara, and deeply rooted in the rich red soil of the Belice terroir. The Olio Verde Family is the ultimate

expression of the perpetuation and perfecting of a millenary tradition.

Since then, the Olio Verde Family has grown to embrace consumers, cooks, distributors around the world. It has thereby been contributing to raising awareness in regards to the value of quality, healthy, tasty, sound and ecologically friendly foods. Olio Verde conveys our culinary customs and its versatility lends itself to the taste of connoisseurs, amateurs, and cultures far removed from the Mediterranean and Sicily.

Today the Olio Verde Family comprises experts in agriculture, researchers in matters of taste, marketing and branding, hospitality aficionados, enthusiasts from every walk of life and of any style, travellers and home-dwellers, all marvelling at the flavors and colors of Olio Verde and its luxurious home, the House of Olio Verde - Antica Tenuta Pignatelli.



How our Extra Virgin Olive Oil is made



The Olio Verde Family tends to its olives and the exceptional product they yield with meticulous care: the harvest is performed in the most delicate of manners, by handpicking the fruit, through October even beginning in September based on the varying seasonal climate and ripening conditions.

While yielding a lower quantity of oil, this early harvest stems from a quality-related choice: the time preceding the change of color from green to purple is the best to harvest olives for oil. Besides, it allows to avoid any use of pesticides which are customary amongst most growers later, in the Fall.

Within a few hours from coming off the trees, the olives are handsorted attentively, meticulously

freed from any leaves or debris, and washed in a constant stream of clean water while conveyed to the milling plant. Furthermore, we make use of osmotised water during all stages of production. The extracted oil is then moved to be stored in stainless steel containers in a cool space at Palazzo Pignatelli, a Medieval castle, before being packaged at the time of each order.

Owing to the virtues of its source and its low acidity of around 0.1%, Olio Verde is safe and authentic, a result achieved thanks to exacting production criteria.

To find out more, visit the House of Olio Verde and take advantage of our Oil Tour & Tasting Lesson!





This is our top extra virgin olive oil line. The product of the Olio Verde olive oil line is obtained from 100% DOP Nocellara del Belice olives, a prized variety growing only in Castelvetro and surroundings.

Accurate and natural production methods make this line the purest and most special. Truly green, it is a pleasure for the senses.

Brought forth by the most careful hand-selection of still green olives, cold-pressed within a couple of hours from picking, and an ecologically low-impact set of processes, the Olio Verde line of oil reveals its purity, authenticity and uniqueness through its smell, flavor and versatility.

Its 0.1% untampered acidity level makes it the healthiest possible, ensuring a long shelf life and benefits for the body. Open a bottle of Olio Verde and its aroma will inebriate you!

Through the years, Olio Verde has been awarded many prizes such as the Gold Medal of the European Parliament in Strasbourg, Best olive oil award, Natives Oel Award - Bad Mergentheim, the Golden Olive prize - international Olive Oil Award in Zurich and the prestigious NASFT Golden Trophy Sofi Award at the Fancy Food Show in New York, being the first olive oil ever to be granted this honor!



Olio Verde Classic

The "Classic" is the first one, born in 1985, who set out to conquer restaurant kitchens, counters and family tables across five continents since 1989.

It is produced in October if not earlier due to varying seasonal weather and ripening patterns. Once the oil decants it reaches a perfect balance. We enjoy presenting it to the world for what we believe it is: the most outstanding extra virgin olive oil. You will keep returning to it once you experience its bursting flavor!

Available all year till stocks last.

Sold in: 0.50 L and 0.25 L bottle in boxes of 6 units
0.06 L bottle in boxes of 12 units
0.50 L and 1 L tin in boxes of 6 units
3 L tin boxes of 2 units



Olio Verde Novello

The "Novello" is the first olive oil to flow out of the press in the beginning days of the harvest. It is intensely green, cloudy, its viscosity at its most fluid, its flavor deep and richly layered, redolent of freshly cut grass and vividly fruity evoking the olive from which it is drawn.

An incredible "Lingotto Verde" of great taste and quality is packaged in our custom - designed bottle, unique to this line.

It must be pre-ordered by October and can be delivered only from October through December.

Sold in: 0.50 L and 0.25 L bottle in boxes of 6 units
0.06 L bottle in boxes of 12 units



Late Harvest Olio Verde

The Late Harvest: the most recent addition to our Olio Verde Extra Virgin Olive Oil line.

Quality and freshness remain unchanged for this oil extracted from olives harvested in late October. Voluptuous, light and fluid in texture, it is somewhat mellower and perfectly versatile.

Olive nectar to suit everyone's taste!
Available starting in April until stocks last.

Sold in: 0.50 L and 0.25 L bottle in boxes of 6 units
0.06 L bottle in boxes of 12 units
0.50 L and 1 L tin in boxes of 6 units
3 L tin boxes of 2 units



Olio Verde with Lemon

Olio Verde with Lemon ensues from the sumptuously delicious combination of Nocellara del Belice olives and the zest of Femminello Verdello lemons, both picked green before reaching the stage of full ripeness (yellow for lemons and purple for olives).

Bright golden green and cloudy, an enveloping consistency, zesty freshness and the same fruity note characterizing all the products of the line.

Available all year till stocks last.

Sold in: 0.25 L bottle in boxes of 6 units
0.06 L bottle in boxes of 12 units
1 L tin in boxes of 6 units





The Valbelice line introduces a compositional variation into the range of extra virgin olive oils and it embodies an opportunity to enjoy a high quality oil more accessibly.

Valbelice oils are extracted from the precious DOP Nocellara del Belice olives. They are harvested while still green from mid-October to the beginning of November, depending on their ripeness. The utmost care in producing, the irreplaceable knowhow and the passion remain unchanged in Olio Verde's brother oil. Furthermore, the outstanding quality of the raw

material selected on the branches off trusted growers, the strictly cold extraction and the high level of antioxidants - this, in short, is our unmistakable recipe to achieve utmost quality.

A milder, less peppery note harmonizes with the freshness and fruitiness which characterizes our products.

Experiment with our Valbelice oils in all your recipes and you will soon realize that you cannot do without it. It is wonderfully suited for vinaigrettes and creamy dressings, to sear white and red meat, for stews and in braising.



Valbelice Premium



Valbelice Premium is an extra virgin olive oil cold pressed in the first week of October, sometimes at the end of September depending on weather conditions; 100% extracted from the esteemed PDO Nocellara del Belice olives native to south-western Sicily. Pure and rich, with a sweet and slightly spicy taste, it preserves the freshness and flavour that distinguish our products.

In respect to our *line Olio Verde*, the new and exquisite Valbelice Premium has the same level of quality, taste and aroma. We produce it with equal care, experience and passion, keeping in mind those who seek top quality and Italian excellence.

Try it to see like never before how flavours can be released! Its versatility makes it perfect for traditional recipes and essential to the visionaries of taste.

Valbelice Premium reaches new frontiers of cooking; revolutionize all flavours.

Sold in 0,50 L bottle in boxes of 6 units





Valbelice Bio

The answer to the growing demand for organic olive oil! At the same quality level as the Olio Verde line, which was a harbinger in applying ecological standards before the spread of the organic trend, Valbelice Bio is our certified organic extra virgin olive oil.

Try it in all your recipes. You will find it boasts an exceptional flavor! Available all year till stocks last.

Sold in: 0.06 L bottle in boxes of 12 units
0.50 L tin in boxes of 6 units

Valbelice Catering

The budget option for those looking for quality at more affordable prices, often restaurants and large business kitchens.

From dires selected and milled by the Olio Verde Family, Valbelice Catering refines every dish.

Available all year till stocks last.

Sold in: 0.175 L tin in cartons of 6 units
3 L tin in boxes of 2 units
10L and 25L tins unboxed unit





This series represents what no Sicilian or Mediterranean table can miss, the essential nibbles and sides for a simple meal or for refined appetizers.

First and foremost, our **Green Olives**, of the prized Nocellara del Belice variety, meaty, tasty and not as salty as most others, preserved in their original curing brine (water and sea salt) without further processing. They are the fruit of a uniquely personal knowhow!

Our **Olive Caviar** is made from Castelvetro-style cured Nocellara del Belice olives. Once removed from

their brine, they are pitted and mashed based on a local recipe. It contains gallons of Olio Verde extra virgin olive oil, by the way.

Lastly, our **Chili Jam**, a true Mediterranean passion, interpreted by the Olio Verde Family with an added touch of body and a sweet-spicy note. It is entirely estate-made with rich tasting produce from the organic orchard at Antica Tenuta dei Principi Pignatelli.

The key to numerous recipes!
Indispensable on every table!
Essential for every palate!



Green olives

The Nocellara del Belice olive is rounder and plumper. It is cured in an all natural zero-processing brine, then extracted after at least six months of daily monitoring of salinity levels and developments in its spontaneous fermentation.

Utmost care is taken to maintain the authenticity and the original taste of olives!

Available all year till stocks last.

Sold in: glass jar of 180 g in boxes of 12 units
buckets of 0.50 kg, 2 kg and 1 kg



Olive Caviar

From cured olives comes our natural Olive Caviar, a piece of Sicily at arm's length anywhere around the world.

Ideal for adding flavor to your pasta or fish dishes, also simply spread it on bread!

Available all year till stocks last.

Sold in: glass jar of 190 g in boxes of 12 units





Chili jam

Four simple ingredients: fresh chilies, apples, sugar and lemon juice, it needn't anything else to preserve it and enchant your palate! An exclusive family recipe for a sensational product which will amaze you and your guests.

Ideally suited to more daring palates, and lovers of intense flavors. Serve with fresh and aged cheeses or experiment in your favorite recipes for an unforgettable flavor and unique aroma!

Available all year till stocks last.

Sold in: glass jar of 150 g in boxes of 12 units



Diamante Line

*The new frontier
of Olio Verde taste!*



The Diamante line is the new taste frontier of Olio Verde. Top local products selection and constant research have yielded their first result: Diamante Vinegar from Marsala grape.

The new member of the Olio Verde Family has swept away palates from the Old and New World.

It fears no competition as it is unique. A totally exclusive product!



Diamante Vinegar

Ideal for dressing the most varied dishes, aged in time-honoured wooden barrels, the Vinegar in one liter results from over 20 kg of Grillo grapes from the Marsala wine production. It is bottled to unleash «in its users» pure culinary creativity. Its intense yet delicate flavor, its sweet and heady aroma and its perfect consistency make it a jewel, a diamond, among the other Olio Verde gems.

Available all year till stocks last.

Sold in: glass bottle of 100 ml in boxes of 6 units



The House of Olio Verde



In 60 acres of paradise
a universe to discover
Visit and take part in
The Official Olio Verde® Cooking Class
Oil Tour & Tasting Lesson
Olive Harvest Experience
and much more



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