

MARCHE ITALIANE

ITALIAN TASTE PASSION

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1.

BARLEY & CEREALS





TRE MORI S.r.l.

BARLEY

MONDO BAR



ORZO MONDO (hulless or naked barley) belongs to the finest variety of barley. It is sown and harvested on the hills of the Marche Region and its production chain is carefully controlled at every stage. Low-temperature roasting and the special aroma protection bag inside the package preserve its taste and smell. ORZO MONDO contains a lot of soluble fibres which include BETA-GLUCANS and TOCOLS that help reduce levels of blood cholesterol and blood glucose.

Its particular grinding and the special filter pads contained in the package make it suitable for use in MOKA POTS and ESPRESSO MACHINES. ORZO MONDO has a pleasant, soft taste.

HULLESS BARLEY WITH ANISEED



Grown and harvested in the country areas of the Marche Region, after roasting ORZO MONDO is mixed with aniseed to obtain a pleasant, delicate anise flavoured drink. ORZO MONDO is a source of mineral salts and fibres, while anise has a soothing and digestive action. This combination results in a healthy, invigorating drink. It can be brewed in an espresso machine or a moka pot.

BARLEY FOR HOME ESPRESSO MACHINE



It is obtained from hulless barley, the finest variety of barley, particularly valued for its high amount of nutritional values and soft aroma. Easy to brew: place a pod (1 serving) in the single filter of the espresso machine making sure it perfectly fills the space, to obtain dense, creamy espresso barley.

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INSTANT BARLEY POWDER



Easy and quick to brew, it can be dissolved in milk for a nourishing, balanced breakfast.

BARLEY AND COFFEE BLEND



A blend of Arabica coffee and hulless barley to combine pleasure and health, it gives excellent espresso with a balanced, creamy taste. For people who want to cut down on caffeine: it is perfect any time of the day. It can be brewed in an espresso machine or a moka pot.

ROASTED FIGS



Obtained from the roasting of a natural product such fig, it can substitute for or supplement coffee. It can be used in any type of coffee machines: moka pot, filter coffee maker and espresso machine. By blending one part of roasted figs and two parts of roasted coffee you will obtain a particularly tasty drink.

ORGANIC BARLEY



It is grown and harvested in the Marche Region without using chemical substances, which protects the environment and the health of farmers. With organic farming soil gets rich in nutrients that the barley plants will then absorb during their growth.

ORGANIC BARLEY WITH ANISEED



ORZO MONDO grown using organic methods is a precious source of mineral salts. In combination with aniseed it has a soothing and digestive action besides being a healthy, invigorating drink.

INSTANT ORGANIC BARLEY POWDER



Cultivated and harvested in Marche region without the use of chemical substances, to protect the environment and the health of the farmer. The biological cultivation permits the ground to enrich with precious nourishing substances that then will be absorbed by the plant during its growth.

CEREALS

AMORI BARLEY



AMORI, precooked grains of barley. Steam precooking acts on kernels (caryopses) to preserve the nutritional features of the grains and reduce cooking time. Because of this particular precooking method, the grains take on a porous structure where seasoning penetrates making the cereal tastier than in its traditional form, and all nutritional and dietetic properties and health benefits are preserved. Excellent as a first course as well as for cold salads and soups.

AMORI CEREALS



AMORI, precooked grains of cereals. Steam precooking acts on kernels (caryopses) to preserve the nutritional features of the grains and reduce cooking time. Because of this particular precooking method, the grains take on a porous structure where seasoning penetrates making the cereal tastier than in its traditional form, and all nutritional and dietetic properties and health benefits are preserved. Excellent as a first course as well as for cold salads and soups.

AMORI SPELT



AMORI, precooked grains of spelt. Steam precooking acts on kernels (caryopses) to preserve the nutritional features of the grains and reduce cooking time. Because of this particular precooking method, the grains take on a porous structure where seasoning penetrates making the cereal tastier than in its traditional form, and all nutritional and dietetic properties and health benefits are preserved. Excellent as a first course as well as for cold salads and soups.



FATTORIE SUBRIZI

Subrizi Farms began their activities at the end of the nineteenth century tilling, with traditional methods, land of mountains and hills in the heart of Sibillini Mountains between 300 and 500 meters. Since then agriculture has changed, but the company has remained faithful to the old techniques of cultivation and processing of its products. Subrizi Farms have always used ancient methods for their cultures, also linked to the lunar phases, taking care of the smallest details in the full respect of tradition and in tune with an innate love for the environment. Today their production goes from roasted barley grains and legumes (grown from seeds of jealously preserved ancient species) to soups, herbs, truffles, mushrooms and spelt wheat pasta.

GRANDFATHER BARLEY (ORZO DEL NONNO)

The grandfather barley (for infusions and for mocha) contains all the passion of our elders for the patient and careful roasting, with its fragrance spreading to the house; the charm of country tradition continues thanks to Subrizi Farms that always use natural products, they combine ingredients that enhance the taste, aroma and beneficial properties.

GRANDFATHER BARLEY WITH ANISEED



Relieving headaches and rheumatism.

GRANDFATHER BARLEY WITH LIQUORICE ROOT AND ANISEED



Antispasmodic in gastric ulcers, expectorant and diuretic.

GRANDFATHER BARLEY WITH HAWTHORN, BALM AND ANISEED



Cardiotonic, antispasmodic and sedative effective against insomnia with nervous origin, tonic, antidiarrheal and hypotensive.

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GRANDFATHER BARLEY WITH RHUBARB, GENTIAN AND ANISEED



It exerts a tonic action on the whole digestive system and stomatic in cases of anorexia and in lacking biliary secretion cases.

GRANDFATHER BARLEY WITH MINT AND ANISEED



Antispasmodic, stimulant, carminative and, in large doses, aphrodisiac.

SOLUBLE GRANDFATHER BARLEY WITH CHICORY, CEREALS AND FIGS



Diuretic

SOLUBLE GRANDFATHER BARLEY



BARLEY FOR SOUPS



Barley has antidiarrhoeal properties, diuretic, emollient, refreshing and vessels constructing. Valuable support in the treatment of inflammation of the intestine, kidney and respiratory system. The easy digestibility makes it a suitable food for children, elderly, emaciated, while the presence of phosphorus recommend it to any person having intellectual activity, or in case of stress. It is also useful in cases of cystitis, sluggish bowel and colitis, low blood pressure and fever.

LENTIL

The use of this legume is very old as evidenced by the discovery of seeds in Neolithic tombs dating 3000 BC. The lentil is an annual plant that blooms between May and August, belonging to the legume family. The unmistakable flavor, very small dimension, the resistance to pests and exclusive biologic cultivation make it today a very sought-after product.

LENTIL FROM CASTELLUCIO OF NORCIA IGP



LENTIL FROM SIBILLINI MOUNTAINS



LENTIL FROM COLFIORITO



CEREAL SOUPS

CEREAL AND LEGUMES SOUPS WITH TRUFFLES, MUSHROOMS AND SPELT WHEAT



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CHICKPEAS

Chickpeas are very old legumes , known since the times of ancient Egyptians. The ancient Romans appreciated very much the chickpeas, especially fried in olive oil, a practice remained in our days, especially in certain areas of the south. They contains a fair percentage of linoleic acid and therefore they can be considered as discrete sources of essential fatty acids.



FOOD SPECIALTIES 100% SPELT WHEAT

Spelt is without doubt the most suitable cereal grains for its versatility, its ease of cooking, its taste and nutritional value, it's the less caloric cereal (335 cal. Per 100g). Spelt is a very ancient grain: for centuries it has been the staple food of the Romans: it was considered a very valuable good, it was an exchange goods and it participated in the ritual of marriage, the bride gave the to groom a cake or a bread made with spelt flour, and they consumed together. The spelt was also used in some religious ceremonies, as a propitiatory gift to the gods.

RIGATONI



TAGLIATELLE



SOUP



PUFFED SPELT WHEAT



SPAGHETTI



SARAGOLLA

Saragolla is the name for this ancient durum wheat from Egypt. The method of cultivation of this specialty is traditional pearling operations, grinding stone, selection massal, making pasta procedure with wire drawing machines and slow drying. Its nutritional qualities stem from the fact that he kept intact by hybridization intervention and manipulation. It's rich in vegetable protein but low in gluten and therefore particularly digestible. Try the pasta with saragolla it will be a discovery that will bring you back to ancient traditions.

SPAGHETTI



MEZZE MANICHE



TURCHENSIS FLOUR



FLOURS

CAMUT FLOURS



It has a high content of selenium (variable according to the culture field), that combined with vitamin E (rich in wheat), A and C, inhibits the formation of free radicals, which share responsibility for the genesis of many diseases. Given the high protein content and good gluten quality, lends itself both to the preparation of pasta, and baked goods.

MAIZE FLOUR



SPELT WHEAT FLOUR



WAFFLE&RUSK

PUFFED SPELT
WAFFLE



CAMUT RUSKS



MAIS RUSKS



NATURAL PUFFED CAMUT



BISCUITS



TOP DRESSING

SOUP DRESSING - ROAST DRESSING



MEAT DRESSING - FISH DRESSING - PASTA DRESSING



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2.

COOKIES AND OTHER TRADITIONAL PRODUCTS





DULCIS HARMONIA S.r.l.

Dulcis Harmonia srl originates from the successful experience in the confectionary industry that after many years of satisfaction in this field, is renewed in its latest artisanal production and the Cintioli brand. Dulcis Harmonia offers special and high quality biscuits that derive from a production that respects the old culinary traditions of the Marche Apennines. These products are typical of the territory, linked to seasons and festivities, using simple and genuine ingredients. What characterizes the choice of ingredients in each recipe is that they all strictly come from local suppliers, so to assure in these biscuits the authentic flavour of the Marche.

TOZZETTI

Biscuit of the Marche, not to be confused with the little corner of Tuscany, this is different among other things, the total absence of fat, for machining and cutting more "squat", the handmade and the unique and friability goodness.



CIAMBELLINE ALLA VERNACCIA

It is a new and tasty version of the classical wine ring. This ring is made with Vernaccia of Serrapetrona D.O.C.G. by Quacquarelli, its colour is slightly darker and its flavour reminds of the sweet version of the well known sparkling wine of Le Marche region.



PANE DEL PESCATORE

It is a soft cookie, rich in raisins and almonds, whose refined taste has won a large number of clients in a very short time, and it is highly noticeable for being so exquisite. It is very good with tea or as a fine meal to be served with a fortified wine or a lively sweet Vernaccia.



FRATINI

These delicious shortcrust pastry cookies are named Fratini because they were cooked in the old monasteries by the friars who knew their simple recipes, though they prepared them with highly refined ingredients, such as eggs, sugar, butter, flour, seedless raisins, juice and candied orange peels.



FRATINI AL CIOCCOLATO

It is a version of Fratino, the candied fruit is substituted by fine Belgian dark chocolate drops. It is excellent for breakfast and snacks.



RUSTICOTTI (SEASONAL PRODUCT)

Rusticotti are delicious shortcrust pastry cookies made with quarantino corn, a typical kind of corn from Le Marche region, butter and dairy yolks. Their fragrance and flavour remind of the Piedmontese Krumiri. Eat them with coffee or even sop them up with melted dark chocolate.



FARRETTI AL VERDICCHIO

This cookie has got a delicious flavour, which unites the taste of wholemeal spelt with the perfume of Verdicchio of Matelica wine, by Cantina BELISARIO. It is good for spelt lovers, as it combines the spelt bitter flavour with the almond after taste of Verdicchio.



VARANETTI

An almond cookie dipped in the finest rum covered in exquisite dark chocolate; offering its wholesome taste in a delightful “chocolate”.



MORETTINI

An almond cookie dipped in the finest rum covered in exquisite dark chocolate; offering its wholesome taste in a delightful “chocolate”.



PAN NOCIATO

It is a typical speciality of the whole region, even if there are several versions of nut ban. This traditional cake of Camerino is a soft pastry with cocoa, chopped dried figs, walnuts, sugar, raisins, eggs, cinnamon, liquors and flavourings.

It was showed at the TV programme UNO MATTINA in December 2005.





SAPORI DEL GRANO - F.LLI TACCALITE

The Sapori del Grano bakery in Ancona is where, for over 150 years, the Taccalite family has been producing delicious specialities, always aiming for the highest quality by using the best ingredients and ensuring the delicacies are prepared by hand. Focusing on the market of typical flavours and bakery specialities, the fourth generation of the family also began to commercialize the traditional sweet panettone (classical, chocolate, figs and nuts, mixed berries) and cheese products, such as "cheese panettone" and biscuits, which have now become the bakery's mainstays.

" Cheese Line "

Cheese Panettone



Cheese panettone is a regional speciality, which is leavened naturally and is made using a particular kind of cheese. In the wake of the success of this speciality, the bakery also began making delicious cheese biscuits that customers can savour all day long. The packaging of Sapori del Grano products has been specially designed to ensure they maintain all their goodness for as long as possible.

Grissini Cheese



In the wake of the success of this traditional savoury cake, the bakery also began to make savoury cheese biscuits that are handy and can be eaten away from home too. They are an excellent and healthy snack and are ideal for enjoying with friends, as a quick and tasty appetizer. They are handmade using only natural ingredients and do not contain artificial preservatives or colourings.

" Sweet Line "

Sweet Panettone



The Panettone Dolce is a typical Italian cake which is well known all over the world. It is available in different kinds of flavour: classical, chocolate, figs and nuts and with mixed berries.

3.

APPETIZERS & FINGER FOOD





GELA S.r.l.

BREADED STUFFED OLIVES (ASCOLANA)



It is the typical dish of Ascoli Piceno, obtained by removing the pit from the green olives and stuffing it with a minced mixture of beef, pork, mortadella, cheese and aromatic herbs. Then the olives are covered with a veil of and bread-crumbs.

BREADED OLIVES STUFFED WITH FISH



Characteristic oval-shaped breaded product, consisting of green pitted olives, stuffed with cod, then breaded, frozen and ready to be fried.

BREADED OLIVES STUFFED WITH CHEESE



Characteristic oval-shaped breaded product, consisting of green pitted olives, stuffed with three types of cheese, then breaded, frozen and ready to be fried.

BREAD-CRUMBED MOZZARELLA BITS



Breaded mozzarella bits. With the right cooking you can taste a crunchy breading disclosing a soft milk heart.

CUSTARD CUBES (BREADED CUSTARD)



Salty and sweet fuse and confuse giving a special taste. The Custard Cubes are also called Custard Gnocchetti, prepared with cold custard cut into small cubes, floured and breaded.

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PASTRY STUFFED WITH TOMATO AND MOZZARELLA



Pranzotti are half-moon shaped pastry filled up with tomato, mozzarella, grated cheese, salt, spices.

PRANZOTTI WITH HAMS AND MUSHROOMS



Pranzotti are half-moon shaped pastry filled up with milk, mushroom, cooked ham, butter, flour, salt, spices.

BREADED COURGETTE FLOWERS



The delicate taste of courgette flower is enriched by the marked one of the anchovy wrapped in cheese. Then battered and ready to be fried.

BATTERED ARTICHOKE, COURGETTES AND CAULIFLOWERS



Characteristic product consisting of a mix of cauliflowers, courgettes and artichokes, fried and iqf frozen.

OVAL TOMATO RICE WITH MOZZARELLA



Characteristic product stuffed and breaded, consisting of rice, mixed with mozzarella, cheese and natural flavours.

PEAR SHAPED TOMATO RICE CROQUETTES



Characteristic product stuffed and breaded, consisting of rice, meat, peas and mozzarella.

BREADED RICE ARANCINI



Characteristic oval-shaped stuffed and breaded product, consisting of rice, peas and mozzarella, enriched with cheese, ready to be fried.

BREADED RICE ARANCINI WITH TOMATO AND MOZZARELLA



Characteristic oval-shaped stuffed and breaded product, consisting of rice, peas and mozzarella, enriched with cheese, ready to be fried.

MOZZARELLA SLICES



Characteristic product consisting of breaded half-moons of mozzarella slices, frozen and ready to be fried.

THE "CISCHETTI"



Characteristic product consisting of breaded sticks of mozzarella, frozen and ready to be fried.

POTATO CROQUETTES WITH MOZZARELLA



Potatoes Croquettes with an hot mozzarella and ham heart. They're prepared with mashed potatoes mixed with grated cheese and spices.

POTATOES SLICES



Potatoes Croquettes with an hot mozzarella heart. They are prepared with soft mashed potatoes mixed with grated cheese and spices.

SMOKED MOZZARELLA SLICES



Typical breaded product consisting of frozen breaded smoked mozzarella slices, ready to be fried.

RUSTICI MIGNON 5 FLAVORS



Rustici Mignon can be served as starter or as aperitif, quick and simply to cook.

AUBERGINES LITTLE BALLS



Original aubergine little balls to be served hot, excellent as second dish or special break.

NAPOLI MIX



The best selection of Gela's products, in a tasty and fancy mixture.

THE "COCKTAIL MICRO"



The best selection of Gela's products, for a nice and original "finger food".

4. JAMS & PRESERVES



JAMS

Blackberry Jam



Soft mellow textured jam with small pieces of fruit. The sweet intense flavour leaves a slightly tart aftertaste. Perfect spread on toast for breakfast or used in baking fruit tarts.

Black Mulberry Jam



Fruit jam made by cooking the soft fruits whole, forming a rich syrup. This jam is delicious with ricotta cheese, or with yoghurt or in cakes. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

Gooseberry Jam



Thick jam with fruit pieces. Grape and strawberry aromas with berry flavour. The gentle yet tart taste of this jam complements the flavour of mature cheeses and it can be used when cooking white meat.

Wild Cherry-Plums Jam



Thick jam with an intense fragrance, dominated by the tannic notes of wild fruit. Tart strong taste with a sweet aftertaste. Perfect with pecorino, parmesan and other hard cheeses. Excellent with pastries for pies and cakes.

"Angelica" Pear Jam



Angelica is an small ancient pear variety with an intense aroma. This creamy pear jam is ideal as an accompaniment to desserts and cakes made with cheese, excellent with white meats such as chicken and capon. A good breakfast jam.

Winter Jam



Jam made with apple, pear, orange and lemon. Soft texture with pieces of glazed peel. The citrus scent and tart taste leave the palate refreshed. Excellent eaten with casseroled meats and hard and soft cheeses.

Sour Cherry Jam



The tiny sour cherry is very common in wild in the hills of Le Marche. It produces a dark red juice with a fresh tart flavour. The jam is smooth, soft and ruby red with an intense cherry aroma and pleasantly bitter aftertaste. Excellent on bread and scones, it also goes well with venison and soft cheese.

Jujube Jam



Delicious jam from the jujube fruit, a tree that dates back to Roman times when it was the symbol of silence and adorned the temples of the goddess Prudence. In Central Italy it has been considered a symbol of good luck for centuries and can be found growing near many houses.

Apple Jam with Chocolate



Creamy chocolate apple jam excellent on toast for breakfast, or with soft cheese such as mascarpone or ricotta cheese. It is a fine alternative to chocolate spread without added fat, ideal for children or people watching calories.

Apple and Mint Jam



The fresh mint scent combines with the apple flavour to make a soft creamy summery jam. Excellent with steamed white fish such as sole or sea bass. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

White Fig Jam (or "Fig of the Lady")



The Lady Fig was imported to Macerata by an eighteenth century noblewoman of the town. The jam is delicately flavoured with large soft pieces of fruit. Excellent combined with white meat and delicate veined cheeses like soft blue cheese. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

Quince Jam and Sapa



This is an original recipe from Macerata producing a thick soft jam with pieces of fruit with the fine texture characteristic of the quince. It has the fragrance of cooked wine, leaving the slightly tart taste of quince on the palate. Perfect as an accompaniment to boiled capon or with polenta. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

Apricot Jam



This creamy textured jam has small pieces of apricot, giving it an intense and slightly tart flavour and full ripe fruit fragrance. Perfect for spreading on bread for breakfast and also good as a base for an unusual risotto.

Plum Jam



Soft textured jam with small pieces of fruit. The intense fragrance gives a hint of red berries, with a fresh smooth flavour and slightly tart aftertaste. Excellent for breakfast spread on toast.

Hot Peppers Jam



This semi-soft jam has a deep red colour giving a full bodied pepper fragrance with a sweet strong taste and a spicy aftertaste. It is perfect as a base for pasta dishes and on toast with butter, or, more unusually, eaten with chocolate.

Green Tomato Jam



A glazed bright green jam with small fruit pieces. The fresh tomato fragrance and flavour leave a sweet aftertaste. Perfect with hot and cold mozzarella or on toast.

Red Onion Jam



Intense bronze coloured jam with fruit slices. The strong sweet flavour makes it an ideal companion to grilled meats and cheese or starters/snacks.

Green Zucchini Jam



Soft deep green jam with small pieces of zucchini. The creamy texture of this jam and its flavour make it an ideal companion to carpaccio, gorgonzola cheese and grilled meat.

Sweet Pepper Jam



This jam is made with glazed pieces of julienne cut peppers. The brilliant hues of yellow, orange, red and green are typical of sweet peppers. The jam has a hint of vanilla. It is excellent eaten with white meats like chicken or with smoked cheeses.

Lemon Marmelade



Strong aromatic marmalade laced with glazed peel. Perfect for an energizing breakfast on bread or with croissants, it is also invaluable as a sauce or in specialized baking.

Red Currant Jam



Whole fruit jam with a rich flavour and a tart aftertaste. Excellent with all venison and game, such as wild boar, or with pates, foie gras and mature cheeses particularly the Italian speciality of cheeses matured in wine barrels.

Raspberry Jam



Whole fruit pulp jam with an intense aroma and sweet yet vivid flavour. Excellent with game such as pheasant and perfect as a glaze for cheesecakes.

SAUCES AND OTHER SPECIALITIES

Spicy Apple Sauce



Creamy jam with an intense spicy fragrance. The flavour is reminiscent of baked apples, with a slightly tart aftertaste. Excellent with grilled meats, as a sauce for fried fish and in the preparation of snacks.

Sweet Bitter "Angelica" Pear



An ancient Marche pear variety with a rich full flavour. The jam has julienne cut pieces of the fruit. The spicy aroma makes this perfect with white meat and savoury cheese cakes as well as starters and snacks.

Wild Sour Cherry Under the Sun



The wild sour cherries are washed and dried, then mixed with sugar in glass jars. These are sealed and left in the sun for 38 to 45 days, during which time the sun dissolves the sugar and dehydrates the fruit. The pots are moved every two days, enabling the process whereby the sour cherries produce their syrup. This unique process ensures that the sour cherries produce a syrup without the addition of water. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

Rustic Herbs Sauce



An ancient Marche pear variety with a rich full flavour. The jam has julienne cut pieces of the fruit. The spicy aroma makes this perfect with white meat and savoury cheese cakes as well as starters and snacks.

Wine "Camerte" Sauce



The only true wine sauce on the market. This sauce contains no gelatine, nor is it made adding wine to a base, it is a true reduction of wine, using the Marche Camerte wine, born from the Sangiovese and Merlot grapes, matured in oak barrels. This complex aromatic sauce gives a unique touch to any dish, good with venison and salamis, or with carpaccio.

JELLIES

Apple Jelly



The SiGi apple jelly is made using only apple juice, with no thickeners or chemical dyes. The fruit's natural pectin is released during a long and delicate production process. The final product has a soft clear bright colour and the heady scent of freshly cut apple.

Apple and Mint Jelly



Soft transparent jelly with fresh mint leaves. The slightly tart apple flavour is refreshed by the essence of mint. Excellent with goats cheese, herby cheese and smoked cheese and even warm matured cheese or as an accompaniment to shell fish or raw fish.

Cinnamon Jelly



A transparent soft jelly delicately scented with spicy cinnamon sticks giving a rounded warm flavour. Delicious combined with game or grilled meats and excellent with cheese and pear desserts.

Aniseed Jelly



Soft transparent jelly with anise seeds. Particularly good with chocolate desserts, coffee, biscuits and spirits.

Vanilla Jelly



Clear delicate jelly made only with the best natural vanilla, in the SiGi tradition, creating an innovative product with natural ingredients. Good with yoghurt, or with bittersweet chocolates and spirits.

Balsamic Vinegar Jelly



Soft dark jelly with a characteristic bittersweet aftertaste. Particularly good with pates, roast meats, hard cheeses or herring.

Red Currant Jelly



Soft smooth jelly with an intense forest fruit aroma. The full berried flavour has a light tart aftertaste. Ideal with game such as wild boar, excellent with pates and foie gras.

Quince Jelly



Soft transparent jelly with strong quince flavour and tart taste. Excellent for breakfast and used in cooking or with white meats and mature cheese.

"Lacrima di Morro d'Alba" Wine Jelly (no alcohol)



Soft smooth jelly with the strong berry aroma typical of this wine, giving a rich flavour and a tart aftertaste. Particularly good with pate, foie gras, venison, blue cheese and wine cured cheeses. Also good eaten neat, doesn't contain alcohol.

Craft Beer Jelly (no alcohol)



Soft smooth jelly with strong malt aroma, filled with the flavour of bottle fermented beer. Excellent with wine matured cheese and blue cheese. Also ideal eaten neat, doesn't contain alcohol.

THE SYRUPS

Natural Peach in Syrup



Peaches from Val d'Aso in Le Marche are renowned for their intense golden colour. They are hand-peeled and cut in half and preserved in a syrup made from fresh peaches and lemon. Excellent as a dessert or a garnish with ice cream.

Angelica Pear in Syrup



The Angelica Pear is a traditional fruit from the Marche region. Hand cored and cut in half it is preserved in a natural syrup, making a perfect dessert dish with its natural delicate flavour.

Little Wild Cherry-Plum in Syrup



The wild plum has almost entirely disappeared from the market. The fruits of this plant are redblack with an intense flavour. SiGi leaves the wild plums whole in their syrup, with the stone, giving all the pleasure of tasting the natural fruit. Wild cherry plums are rich in Vitamin C and tannins, and the delicious syrup can be used on its own in cocktails or for ice cream and desserts.

Natural Blackberry in Syrup



Blackberry, along with other forest fruits, has high levels of vitamins C and A. This delicate fruit must be treated carefully, harvested at the right moment and cooked quickly, thus ensuring that with the addition of only water, sugar and lemon the preserved fruit has all the flavour and goodness of the fresh fruit. The intense aroma and flavour of the black berry make this syrup ideal for desserts with cream or ice cream or in the preparation of cocktails.

The Drunk Peach



SiGi have revived this ancient recipe. Hand peeled and halved peaches are preserved in a white wine syrup using Colli Maceratesi Doc. The fruit absorbs the aromas and flavours of the wine and the juice, a peach scented white wine, creates a special unique drink. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

Plums in Syrup with Almond Liqueur



The plums for this delicacy are halved and pitted then preserved in Amaretto, a traditional Italian almond liqueur. This can be eaten as a fruit dessert or diluted to make a refreshing drink redolent with all the aromas of the ripe plums.

IN OIL

Zucchini in Oil



Zucchini sliced thin, cooked in vinegar and preserved in oil. The speed of the cooking process and the freshness of the raw ingredients are essential in producing a natural crunchy and tasty appetizer. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

Aubergines in Oil



Thickly sliced aubergines are prepared with garlic and bay leaves, after soaking in salt for 18 - 24 hours. An excellent appetizer with cocktails. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

Peppers in Oil



Sliced pepper strips are seasoned with garlic, bay leaves and herbs enhancing their strong sweet flavour. Excellent with spaghetti and anchovies. Listed: INSOR (Istituto Nazionale di Sociologia Rurale) Directory of Traditional Italian Products.

DESSERT WINES - BACCONONLOSA

Wine and Sour Cherry



This intensely flavoured wine has a tart aftertaste with a sour cherry aroma and a deep ruby colour. It is excellent with traditional Marche sweets, including aniseed biscuits, cakes and chocolate. Called the elixir of courtship, its intense sweetness is said to appeal particularly to women. It is produced in limited quantities and is truly “a treasure to be protected” along with the rest of Italy’s great art works.

Jujube Fruits Wine



In Book Nine of the Odyseey Homer tells the story of Ulysses and his men landing on the island of the Lotus Eaters in North Africa, carried off course by a storm. There some of his men were tempted by the fruit of the lotus, a magical fruit that made them forget everything, their homesickness, their wives and families. Homer’s lotus is thought to have been the Zizphus lotus, a wild jujube, and the spell of the lotus was caused not by narcotics, but by the wine of the fruits of the jujube.

Viccotto



Traditional product of the land of the Piceni - "If you want to know how to cook wine, I will tell you. After harvesting the grapes you macerate them and then take the grape must and put it into a copper pot over the fire. This must boil slowly until it has reduced by a third..." This concentrate is then stored in mulberry wood barrels where it ages without oxidizing, the combining of new wine with old giving a deep dense flavour.

Sapa



Sapa is also called "cooked grape must". The grape must is simmered in a copper pot for 24-36 hours. When it has reduced to one third of its original quantity it is ready. The high sugar content acts as a preservative. The Sapa is a dense sweet caramel sauce with a tart aftertaste that is traditionally paired with polenta and goats cheese. It is also excellent with strawberries, and as a sauce for ice cream. In the summer it makes a delicious thirst quencher, diluted with water. In ancient times it was mixed with snow to create granita.

5. CHEESE





CASEIFICIO SAN BERNARDINO Matricola 2131

San Bernardino dairy is conducted by the Caramaschi family that passed day after day, from 4 generations, the wisdom and the experience of the art of cheesemaker. The chain from the family cowshed to the maturation of the cheese ensures the constant quality of this Parmigiano Reggiano Dop with unique characteristics.

PARMIGIANO REGGIANO DOP

CHEESE: Colour ranging from light straw yellow to straw yellow. Grainy, soluble and crumbly texture. In matured cheese, the presence of white amino-acid granules having diameters of 2-4 millimeters is characteristic. The rind is natural and does not undergo any processing



MARKING: Characteristic dotting on the rind of the wheel's convex surface, identification of each wheel by means of a casein plate, quality check of every wheel after a minimum maturation period of 12 months

MATURATION: Minimum 12 months (the longest among cheeses). Three reference maturation exist: more than 18 months, more than 22 and more than 30 months.

Matured over 18 months: Parmigiano Reggiano has a balanced and mild flavour with scents of milk and fresh fruit.

Matured for over 22

months: it is soluble, crumbly and grainy with the right balance between mildness and tastiness.

Matured for over 30 months: it is the richest in nutritional elements and it is particularly crumbly and grainy. The taste is prominent with spicy and nutty notes



PRODUCTION AREA: Parma, Reggio Emilia, Modena, Bologna (on the left of the river Reno) and Mantova (on the right of river Po)



MARCHE ITALIANE
ITALIAN TASTE PASSION

6.

PASTA & FLOURS





AZIENDA AGRICOLA MANCINI

Mancini farm makes pasta with the durum wheat sown and harvested in its own field. The importance given to the raw material, the respect of the environment, the combination of innovation and tradition makes Mancini pasta really special. In this brand new factory built on top of Monte San Pietrangeli hills, Massimo Mancini has developed a production process that enhances and preserves all durum wheat characteristics. The cultivation of the land follows faithfully the rules of the good agricultural practice which improves the growth and gives back to the land what has been taken by the durum wheat, that to be first-rate needs to take the best for itself. The wire drawing machines and the wood frames work slowly inside a room thought and built to produce a thick, tasteful, pleasant and nutritious pasta. For the first time durum wheat grows besides its own factory.



MARCHE ITALIANE
ITALIAN TASTE PASSION



ENTROTERRA SOC.COP. A.R.L

The passion for wheat and agriculture is a tradition of this region where Nazareno Strampelli, an international famous geneticist, was born in 1866. With his studies of the hybridization of wheat, he developed high yielding varieties with increased disease tolerance, thus making a major contribution to the alleviation of poverty and malnutrition. 80% of the wheat and cereal grown today derive, directly or indirectly, from his, or his collaborators', work. His life is depicted in the film "L'uomo del Grano" (2009), co-sponsored by "La Pasta di Camerino". It is with the same passion that "La Pasta di Camerino" selects the best varieties of durum wheat in order to produce the best pasta. All the pasta is dried at low temperature, La Pasta di Camerino always guarantee 33,2% of eggs in the dough.

LONG EGG PASTA



TAGLIOLINI



TAGLIATELLE



PAPPARDELLE

SHORT EGG PASTA



GARGANELLI



PAESANE

COURT SEMOLINA PASTA



QUADRUCCI



FILINI



FARFALLINE

All products from "Pasta di Camerino" is prepared in the splinter new "Torre del Parco" factory. They employ modern techniques combined with traditional recipes to produce the finest pasta in variety of sizes and shapes. Their certification: Quality Management System: ISO 9001/2008 and Food Safety Hygenic Standard: BRC Global Standard.

MARCHE ITALIANE
ITALIAN TASTE PASSION



AZIENDA AGRARIA LUZI GIANLUIGI E ANDREA

The Agriculture Farm Luzi has grown its own fields between the Italian provinces of Pesaro-Urbino and Ancona for several generations. Luzi family decided to grow their cereals and legumes in order to make good use of the climatic and land conditions of this region. The seed breeding, made with very high quality standards, gives excellent quality productions. They produce in full obedience of nature and mankind, by using biologic methods with low impact on the environment. In San Lorenzo in Campo (PU) the Agriculture Farm Luzi has a new and efficient structure for the storage and milling of its own harvests.

SPELT WHEAT

Spelt Wheat is the oldest cereal in the history of Mediterranean civilization and the lowest in calories of all. It has a high fibre content, and is therefore very satisfying. It has a low glycaemic index so that sugars are released into the bloodstream more gradually, and it is rich in antioxidants (isoflavones) and minerals including potassium, phosphorus and calcium so including it in a diet is extremely useful and reassuring. Azienda Agraria Luzi exclusively cultivates the spelt wheat cultivar known as "Triticum dicoccum" which is ideal for making pasta. Moreover stone milling and handcrafting the pasta enhance its flavour and nutritional qualities making it an exciting and unforgettable experience.



FUSILLONI



SPAGHETTI



PENNE RIGATE



BOCCOLOTTI

SPELT WHEAT AND BROAD BEAN

The combination of durum wheat (60%) and spelt wheat and broad bean (20% each), gives this product particularly distinctive flavour and nutritional values that make it taste unique and unforgettable. Broad bean have high protein content (about 30%), no cholesterol, low calories (one third of cereals), as well as an extremely high content of noble fibres (the soluble ones), giving the product an important nutritional value.



FUSILLONI



PENNE RIGATE



STROZZAPRETI

DURUM WHEAT

You should not let the content of durum wheat, which is normally used for making pasta, deceive you into thinking that this product is like other pastas. The selection of superior quality varieties, stone milling, the use of bronze dies, and slow drying at low temperatures make this a product you will truly appreciate. The considerable fibre content improves its nutritional qualities, and its flavour and texture are not to be found in normal pastas, nor in many other wholegrain pastas because they lack the intrinsic characteristics of this product.



PENNE RIGATE



STROZZAPRETI



FUSILLONI



SPAGHETTI

SPELT WHEAT WITH EGG

The unusual combination of spelt wheat and egg is the basis for this special pasta, which has a rich flavour and is easily digestible. In addition, its substantial fibre content and capacity to provide feeling of satiety make it an extremely important food for every body, especially lovers of sports and adults



TAGLIATELLE

WHOLE FLOURS

The Agriculture Farm Luzi uses only its own stone-mill to obtain real wheat and functional flours, rich in minerals, vitamins, fibre and characterized by its germ which is the real soul of flour.

Whole Durum Wheat



Whole Soft Wheat



Whole Soft Wheat - Tipo 2



Whole Spelt Wheat



Whole Barley



Whole Rye



MARCHE ITALIANE
ITALIAN TASTE PASSION

7.

EXTRAVIRGIN OLIVE OIL



FRANTOIO MAZZIERI

Oleificio PAOLONI E MAZZIERI s.n.c.
Via Enrico Mattei,36 – 60024 FILOTTRANO (AN) – ITALIA

Olio extra vergine di oliva
Specialità alimentari

FRANTOIO MAZZIERI

Already since the time of Romans, amid our hilly regions, you could always find olive groves and oilmills. The ancient familiarity of this territory with the olive, witnessed by remains of ancient oilmills (a "torcularium" from the 1st century a.c., only a few kilometres from Montoro, township of Filottrano) and by the importance of the township-constitutions, including the first known constitution of Filottrano, going back to the year 1500, always gave to the ones who wanted to perform "l'artem friscolaria sine malitia". The first mill Mazzieri was built in 1952.

VERAGRO



Filtered in bottles of 0.50 and 0.75 lt. Veragro is a light fruity, sweet bitter and spicy, made with olives Carboncella, Mignola, Leccino coming mainly from the hills of Umbria and Marche.

ACIDITY: less than 0,4%

MONT'AUREO



Filtered or unfiltered, in bottles of 1 liter and 5 liters.

Mont'Aureo is a slightly fruity, slightly sweet extravirgin olive oil made with olives Leccino, Moraiolo, crusher, polite, Coratina and Peranzana from Marche, Abruzzo, Molise and Puglia.

ACIDITY: less than 0,4%



MARCHE ITALIANE
ITALIAN TASTE PASSION



FRANTOIO GABRIELLONI

LAUDATO



Laudato is an excellent quality extra-vergine oil, obtained from a selection of olive from Gabrielloni oil-mill olive yards. The olives, hand-picked on a not complete ripening level, are worked in the course of same day; in this way we obtain very low acidity and very rich in polyphenolic and aromatic substances extra-vergine olive-oil. Laudato, at the organoleptic test, present fruit herbaceous taste, with pleasant unripe almond scent. It's a substantially sweet oil, with a atouch of piquant and a slightly bitter back-taste. Laudato is a very balanced and armonic extra-vergine oil, which, thanks to its characteristics, surely satisfies the most demanding consumers' palate.

Features:

ORGANOLEPTIC CHARACTERISTICS: It is an oil obtained from a selection of olives, hand-picked while not completely ripen.

COLOR: golden yellow with bright green tones, limpid.

ORGANOLEPTIC EXAM: it presents a good grassy yield with a pleasant scent of unripe almond. It is a sweet oil, with a spicy touch and a slightly bitter taste.

ACIDITY: less than 0,2%

GASTRONOMY: Laudato has been born for fish but it's excellent on pasta (better if egg-pasta), it exalts the taste of meats and fresh vegetables, and on a plate of steaming legumes it cuts a very good figure. Laudato, being very rich in polyphenols, resists at high temperature and for this reason it is suggested for a good and light fry.

SOLIVO



The extravirgin olive oil Solivo is obtained from pressing a mix of different varieties of olives: "piantone di Mogliano", "sargano", "carboncella", etc. These olives are harvested at the right time of ripeness and grinded within 48 hours, to give Solivo a soft scent, a sweet taste with a bitter note, round and harmonic. Solivo has a very low acidity: around 0.25, and combines perfectly to every dish on the table: cold it exalts spaghetti and boiled meat, it dresses with harmony vegetables, it personalizes "bruschette". It resists very well to high temperatures so it is advised to obtain a ligh and digestible frying.

Features:

ORGANOLEPTIC CHARACTERISTICS: It is a extravirgin olive oil obtained by olives picked when completely ripened.

COLOR: deep green, limpid.

ORGANOLEPTIC EXAM: light fruity, sweet with grass and artichoke notes. Bitter and pungent are delicate and well balanced with its sweetness.

ACIDITY: less than 0.2%

MARCHE ITALIANE
ITALIAN TASTE PASSION

VIRGORO - MONOCULTIVAR OLIVE OIL



Virgoro is a mono varietal oil, obtained from the pressing of only one variety of olives, chosen every year among the ones that were conspicuous for their quality. It is a finely selected and exclusive olive oil, produced in a limited edition.

olive oils obtained by crushing just one olive cultivar. The olives are hand-picked.

COLOR: deep green, limpid.

ORGANOLEPTIC EXAM: each Virgoro gives the possibility to appreciate the distinctive traits of the olive cultivar it is obtained from. The characteristics are very different: from the mignola, very sweet, to the "ascolana dura", extremely bitter and pungent, to the coroncina with its typical artichoke taste, to the piantone di Mogliano, well balanced between sweetness and bitterness..

ACIDITY: less than 0,2%

SAPOR - DRESSING OLIVE OILS



This production consists in working with the fruits both olives and lemons from biological agriculture (for our lemon dressing) or garlic and rosemary leaves washed and cleaned (for our garlic dressing). From the pressing we produce the oily aromatic must that is sent to the centrifuge. There the oil is separated from the rest of the liquid part of lemons or garlic, thus obtaining a true oil, rich in scent and taste.

Features:

ORGANOLEPTIC CHARACTERISTICS: They are dressings obtained not by infusion, but by crushing the olives with aromatic fruits or plants (lemons or garlic and rosemary leaves).

ACIDITY: less than 0,2%

Gastronomy:

Our lemon dressing is ideal on rice dishes, meat, cooked vegetables, salad and all dishes where usually we use a slice of lemon. Our garlic and rosemary dressing is excellent on bruschette (roasted slices of bread) and to season roasted meats.



STEFANO MANCINELLI

On his land, 1500 trees of local varieties of olives have been planted - Frantoio, Raggiolo and Raggia. The oil extraction takes place in his mill on the same day it has been harvested. This results in a supreme extra virgin olive oil with a very low acidity level, and a fruity and aromatic flavour.

EXTRA-VIRGIN OLIVE OIL



VARIETIES Frantoio, Leccino, Raggiolo

GEOGRAPHIC POSITION medium-hill, 200m above sea level

HARVESTING METHOD manual, milled solely on day of harvest

EXTRACTION SYSTEM cold press

CHARACTERISTICS

Aspect clear

Colour lime green

Fragrance intense fruit

Taste slightly bitter

Density medium

TERRA DEI GOTI - MONOCULTIVAR OLIVE OIL



VARIETIES raggia, native clone

GEOGRAPHIC POSITION medium-hill, 200m above sea level

HARVESTING METHOD manual, milled solely on day of harvest

EXTRACTION SYSTEM cold press

CHARACTERISTICS

Aspect clear

Colour lime green

Fragrance intense fruit

Taste slightly bitter

Density medium

TERRE DEI GOTI is a label which certifies high end products. It is available only on wine produced through careful selection from selected vintages, so is not universally available.

MARCHE ITALIANE
ITALIAN TASTE PASSION

FLAVOURED OLIVE OILS - DRESSINGS



LEMON OIL



GARLIC OIL



CHILLI OIL

All our oil comes from our own trees, and is pressed in our own mill.
Fresh lemons, garlic and chillies are processed with our olives: a perfect flavouring for every type of food.