

AROMATIZED CONDIMENTS with EXTRA VIRGIN OLIVE OILS

Our Aromatized Condiments comes from the crushing of olive together with the aromatizer product like lemons, mandarins, oranges (all strictly organic), to have a more balanced taste and a long-term product preserving its own healthful features too.

OUR TARGET

People to whom time in never enough and with a few drops could change quickly a simple or traditional dish in an agreeable novelty

Who likes essay changement in cookery, looking for coupling ever different without forgo quality

To the youth that during happy-hour, while they are chatting and laughing, delight their-self with delicious appetizer or snacks

CHARACTERISTIC AND COUPLING



Chili pepper condiment

Gives a touch of sprightliness to any dish: a simple pasta with tomato-sauce or a “bruschetta” with fresh small-tomatoes and aromatic spices hashed and also for a more lovely “pizza”.



Mandarin condiment

Gives freshness notes. Ideal for pickled-anchovies. Original for spinach and vegetable salads. Special for sweets.



Lemon condiment

Adds drops of delicacy. Excellent for salad and for all fish-dishes. Celebrates the scent of sweets.



“Salamora” condiment

Recall the traditional taste of Marche's province. It is the classic condiment used to flavour black olives from our hills: garlic, orange and wild-fennel. Delicious on pruned-bread, special on a “pasta” With fresh small-tomatoes, excellent with roasts and white-meat