

CATALOG SICILIAN DELICACIES

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OLIO CENTONZE

SICILIAN DELICACIES

Driven by the desire to enrich our offer thanks to the warm encouragement of many customers, we have developed a range of food products starting naturally from the Nocellara del Belice table olives, of which we are the top quality producers in Sicily. Thanks to the success achieved, we also wanted to push ourselves into the development of other products, always remaining the suppliers of the most important ingredient; the olives. From these collaborations unique products were born such as Extra Dark Chocolate Black Olives, Spicy Biscuits with Olives and finally the Olive Leaves Bitter. Together with some other extimated producers and fellow citizens, thanks to the exports that we boast to over 50 countries around the world, we have also developed a new line of products of which we are the guarantors and which first of all we have used and appreciated on our family tables for latest years.



OLIO CENTONZE

SICILIAN DELICACIES





PRODUCT CATALOG

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OLIO CENTONZE

SICILIAN DELICACIES





TABLE OLIVES "NOCELLARA DEL BELICE"

Nocellara del Belice is the only Italian olive among the over 550 varieties that stands out for two PDO awards, for olive oil and for table olives, it is characterized by an excellent pulp / stone ratio and a moderate sugars.

The drupe resembles a walnut and sometimes reaches very voluminous dimensions, its color is intense green and changes to vinous red as it matures.

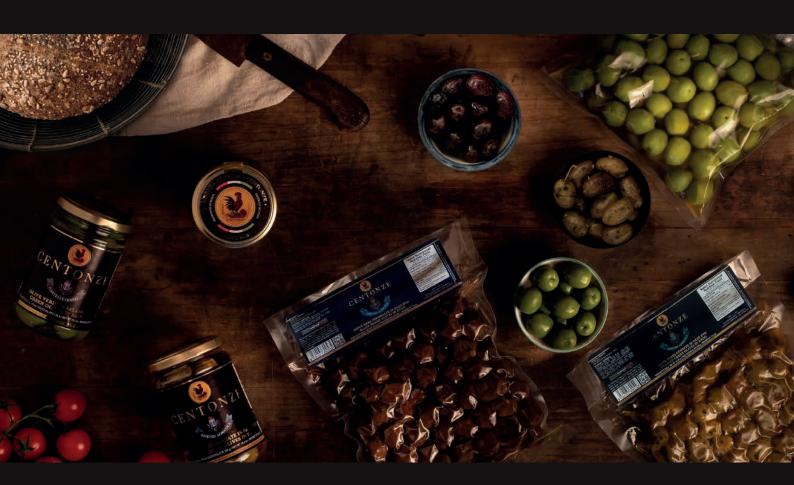
The crunchy pulp and the slightly sweet and sour taste make it a real queen among table cultivars.

Hand picked in early October and processed the same day following the Castelvetrano Method, which has made them famous all over the world, they are the perfect aperitif!



OLIO CENTONZE

"NOCELLARA DEL BELICE"





WHOLE GREEN OLIVES IN BRINE



SIZES:

180g 12pz 340g



CRUSHED GREEN OLIVES IN BRINE



SIZES:

180g 12pz

340g



PITTED GREEN OLIVES IN BRINE



SIZES:

180g 12pz

340g



BLACK BAKED OLIVES IN BRINE



SIZES:

180g 12pz 340g 12pz



WHOLE GREEN OLIVES IN BRINE



SIZES:

500g 12pz



DRESSED GREEN OLIVES WITH EVO



SIZES:

200g 500g 1kg 40pz 15pz 10pz



PITTED GREEN OLIVES IN BRINE



SIZES:

1kg

6pz

500g 12pz



BLACK BAKED OLIVES WITH EVO



SIZES:

200g 5

500g 15pz 1kg 10pz



WHOLE GREEN OLIVES IN BRINE



SIZES:

500g 15pz 1kg 8pz 5kg 1pz 12kg



CRUSHED GREEN OLIVES IN BRINE



SIZES:

500g 15pz 1kg 8pz 5kg 1pz 12kg 1pz



PITTED GREEN OLIVES IN BRINE



SIZES:

500g 15pz 1kg 8pz 5kg 1pz 12kg 1pz



BAKED BLACK OLIVES IN BRINE



SIZES:

500g 15pz 1kg 8pz 5kg

12kg 1pz



BUSIATE AND MEZZE MANICHE IN TAILOR MADE BAG

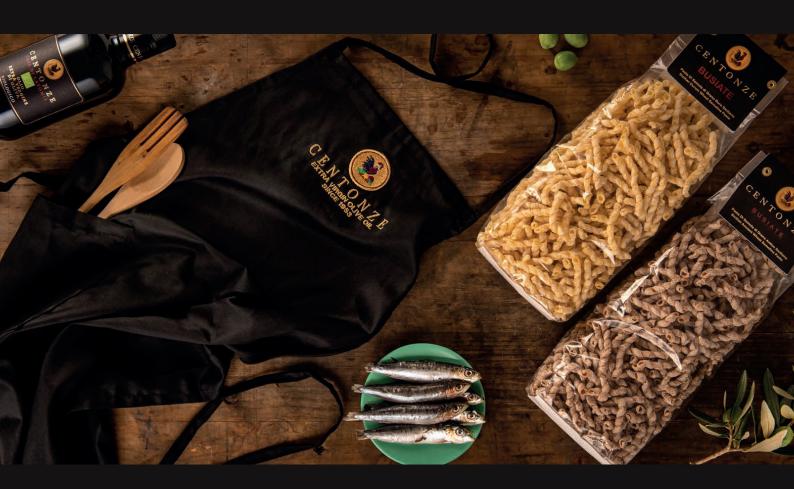
Our Busiate of Sicilian Durum Wheat and Tumminia Ancient Wheat are produced by hand and bronze drawn, which makes them rough and porous and therefore perfect for creaming with any ingredient.

The wheat is stone-ground slowly in order to avoid debasing the flour obtained from its precious nutrients. The manual and irregular cut characterizes the craftsmanship. The slow drying at low temperatures allows the nutritional properties to be kept unaltered.

Low gluten content, very low glycemic index and high digestibility make it a healthy and natural food. Their typical spiral shape was obtained in ancient times using the "Buso", nothing but the classic "wool iron" used by housewives for spinning.



SICILIAN DELICACIES





BUSIATE OF SICILIAN DURUM WHEAT



SIZES:

250g 48pz 500g 24pz



BUSIATE OF ANCIENT GRAIN TUMMINIA



SIZES:

500g

24pz



MEZZE MANICHE IN TAILOR MADE BAG





PASTA TRADIZIONALE

SICILIAN DELICACIES





READY-TO-USE SAUCES AND PESTS

Our Pistachio and Trapanese pestos are typical condiments of Sicilian cuisine. For the preparation, the best raw materials of our land are used, naturally held together by our Centonze Extra Virgin Olive Oil. They are ready to use, whether you want to enhance fragrant hot bread bruschetta or savor them with our Busiate of Durum Wheat

Eggplant Caponata is the masterpiece of Sicilian cuisine, it alone contains its history, richness and aromas. It is prepared according to tradition, combining a set of vegetables fried in Centonze Extra Virgin Olive Oil with many simple ingredients that expertly dosed give us Sicily in the mouth.

Norma Sauce is a dish borned in Catania. This sauce brings the flavors and aromas of Sicily to the table thanks to the rigorously selected ingredients held together by our Centonze Extra Virgin Olive Oil.



READY-TO-USE SAUCES AND PESTOS





SICILIAN PESTO OF PISTACHIO







SICILIAN TRAPANESE PESTO







EGGPLANT CAPONATA







NORMA TYPICAL SICILIAN SAUCE







OLIVES PATÉ

PATÉ OF OLIVES "NOCELLARA DEL BELICE"

Our Green Olives Paté is a ready-to-use spreadable cream with a delicate green olive flavour.

Our Black Olives Paté is a ready-to-use spreadable cream with a strong taste of ripe olives.

Our patés are ideal for preparing bruschetta, croutons and delicious appetizers but also perfect for flavoring tasty roasts. They are a concentrate of Nocellara del Belice olives with the sole addition of Centonze Extra Virgin Olive Oil. They are produced using only the pulp of the olives selected and processed within 24 hours from harvest which takes place in October.

Our Sun-dried Tomatoes and Olives Paté is a ready-to-use spreadable cream with a slightly acidic flavour. Ideal for preparing bruschetta, croutons and delicious appetizers. It is a concentrate of naturally dried tomatoes and Nocellara del Belice olives with the addition of just Centonze Extra Virgin Olive Oil.



OLIVES PATÉ

DRIED TOMATOES & OLIVES PATÉ







BLACK OLIVES PATÉ







OLIVES PATÉ

GREEN OLIVES PATÉ







SPREADABLE CREAMS

SWEET CREAMS AND COMPOTES

Our Pistachio Cream is an ideal ingredient for filling any type of homemade dessert but it is also excellent to be savored on its own, or perhaps spread on fragrant cookies.

Our Orange Compote is raw with a unique color and taste like that of the fruit used. It is produced with only fruit sugars

Our Nero D'avola Jelly can be used as an appetizer combined with all cheeses or as an ingredient for the preparation of delicious desserts. In it we find the taste and the aroma of the wine from which it was produced.

The production of compotes, spreads and jellies is linked to our heritage of family recipes and gestures handed down for generations



SWEET CREAMS AND COMPOTES





PISTACHIO CREAM







NERO D'AVOLA JELLY







SICILIAN ORANGES COMPOTE







SWEET CREAMS AND COMPOTES





NATIVE WINES

Centonze Grillo has a straw yellow color with golden reflections, has a soft, fragrant, fruity and enveloping flavor with vanilla notes and silky tannins. The nose reveals elegant and clear notes of ripe pear, apricot and white peach with hints of plum and vanilla

Centonze Rosato has a pink color, has an enveloping, savory flavor with a fresh acidity, therefore rightly tannic. The nose reveals intense spicy notes of blackberry, wild berries and strawberry.

Centonze Nero d'Avola has a very intense ruby red color with violet reflections, has a soft but powerful flavor with silky tannins and a fruity finish. The nose reveals intense fruity notes of plum, cherry and blueberry with hints of cloves, black pepper and licorice.



GRILLO







NERO D'AVOLA



SIZES:

0,75L 6pz



ROSATO



SIZES:

0,75L 6pz



INFUSIONS AND LIQUOROUS ZIBIBBO

Centonze Zibibbo has a vibrant yellow color with golden reflections and sometimes with an amber hue, it has a full-bo-died and decidedly sweet, soft and persistent flavour. The nose immediately offers a clear scent with hints of almond and orange blossom with a decisive predominance of apricot. Its production cannot be particularly abundant, the grapes rigorously grown in Sicily are harvested and left to dry for a long time.

Our Olive Leaves Bitter and Orange Peels Bitter are born from an old family recipe. Excellent as a digestive, they can be drunk cold after a meal, but due to their particular properties, they can also be drunk hot as a punch. They lend themselves to mixology as perfect ingredients for the preparation of cocktails and drinks.

By mixing them with tonic water, ice and a slice of lemon, you will instead prepare a very pleasant refreshing drink, excellent as an aperitif.



ZIBIBBO



SIZES:

0,75L 6pz



OLIVE LEAVES BITTER







ORANGE PEELS BITTER







OLIVE LEAVES BITTER







ORANGE PEELS BITTER







WINE WINEGAR AND GRAPE SUGAR

The recipe of our Wine Vinegar and Grape Sugar has only one secret, time.

Aging takes place in ancient family barrels using natural ingredients and only the best grapes.

Our vinegar is a sincere ally for health, fat-free, low in alcohol and gluten-free.

Obtained with the natural fermentation system, it has a ruby red color and a penetrating but delicate aroma.

The flavor is soft but full-bodied, for true connoisseurs.



WINE WINEGAR AND GRAPE SUGAR



SIZES:

0,2L 12pz



WINE WINEGAR AND GRAPE SUGAR



SIZES:

0,25L 12pz 1L 12pz



WINE WINEGAR

WINE WINEGAR AND GRAPE SUGAR



SIZES:

0,25L 12pz



SPICY BISCUITS, CHOCOLATE BLACK OLIVES AND ALMOND

Our crunchy and spicy biscuits are made with lots of Centonze Extra Virgin Olive Oil still today as was done by the nuns in Sicilian convents since 1700. They are a perfect hunger break to take with you everywhere but also excellent to accompany our Black Baked Olives, cheeses, pickles and all delicately flavored cured meats.

Our Extra Dark Chocolate Black Olives are a real excellence. Born from the desire to tell our territory (strongly suited to olive growing) through chocolate, they are the result of years of experimentation and innovation

Our Almonds are harvested between August and September, are dried for 3-4 days in the sun and once dry, stored in our warehouses at a controlled temperature. The Tuono Almond is less rich in oil than other varieties and its seed is particularly large.



SICILIAN DELICACIES





SPICY BUSCUITS MADE WITH EVO OIL







EXTRA DARK CHOCOLATE BLACK OLIVES



SIZES:



NATURAL ALMONDS TUONO 37/38







PEELED ALMONDS TUONO VARIETY 37/38







LATEST AWARDS

AWARDS ACHIEVED





















































CERTIFICATIONS

EUROPEAN & INTERNATIONAL















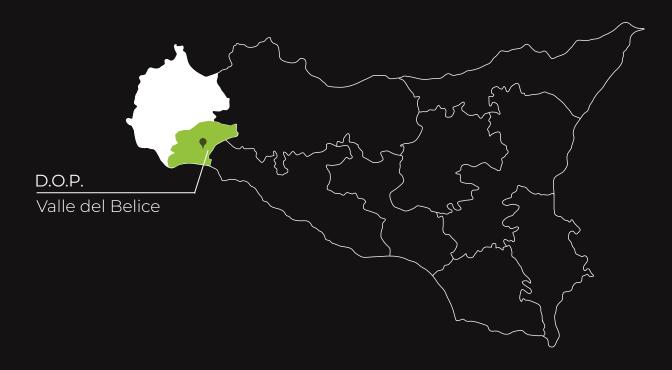








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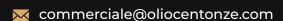
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