

CATALOG EXTRA VIRGIN OLIVE OIL

oliocentonze.com



CENTONZE

COMPANY

The Centonze farm "Case di Latomie" is located in the Castelvetrano area, in the **Belice Valley,** and is 7 km from Selinunte.

There are a total of 18,850 olive trees distributed over an area of 94 hectares entirely fenced and cultivated with the **PDO-BIO-PGI** method.

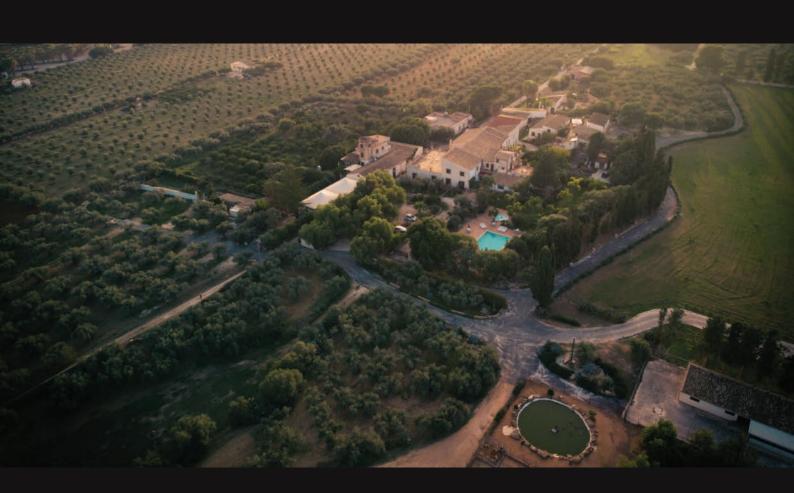
It is also a **welcoming farm-holiday** with 29 rooms for a total of 83 beds as well as all comforts including two swimming pools and a typical restaurant with zero km cuisine. The company is named after the "**Latomie**" found on site, which are the quarries that the ancient Greeks left here in **800 BC**, after having extracted for centuries the blocks of limestone tuff used to build what became their largest colony in the West; the magnificent Selinunte.

Thanks to its "archeo-olive" landscape, to the centuries-old age of its native olive groves of Nocellara del Belice, Cerasuola and Biancolilla and to the very low environmental impact of its productions, the Centonze olive grove was declared in May 2015 "Slow Food Presidium of Extra Virgin Olive Oil". This prestigious recognition is only given to very few oil companies throughout Italy.



CENTONZE

COMPANY





PRODUCTS CATALOG

INDEX

- P.D.O. VALLE DEL BELICE LINE
- ORGANIC LINE
- P.G.I. SICILIA LINE
- RISERVA BLEND LINE
- **BAROCCO** COLLECTION
- **FANGOTTI** COLLECTION
- **ICONIC COLLECTION**
- **® NIGHT** HARVEST
- **GIFT** IDEAS



CENTONZE

PRESENT AND FUTURE





SINGLE VARIETY NOCELLARA DEL BELICE

- AREA OF ORIGIN Sicily Castelvetrano/Selinunte
- **HARVEST TIME** Ottobre
- METHOD OF HARVESTING Picked by hand
- (c) TYPE OF PROCESSING Continuous cold cycle (2 phases)
- FILTRATION AND STORAGE Roughing / Inert Gas
- APPEARANCE Very dense and opaque Intense green colour with golden yellow glints
- AROMA Spicy and herby full bodied and persistent
- TASTE Medium-intense fruity, fully rounded. A bitter and spicy balanced with a pleasing aftertaste of green tomato and artichoke
- 🙎 CERTIFICATIONS Agroqualità 🏀 📓 🛐 🗞

PACKAGING







BIOLIC BOTTLE

CAPRI BOTTLE

LITHOGRAPHED TIN



This Single Variety of "Nocellara del Belice" is produced from P.D.O. olives grown solely within the company estate "Case di Latomie". It is an extra virgin olive oil with medium-intense fruity and a quite strong flavour. Visually it is dense and opaque. Its flavour reminds us of the fresh fruit with a pleasing aftertaste of green tomato and artichoke. Its herbaceous aroma make it excellent in cooking fish dishes, vegetable soups, white meat, cheese and simply cooked food





BIOLIO BOTTLE



SIZES:

0,10L 24ps

0,25l -----12ps 0,50L

0,75L

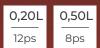
1L 6ps



CAPRI BOTTLE

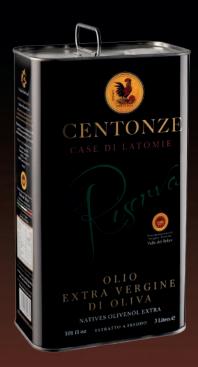


SIZES:





LITHOGRAPHED TIN



SIZES:

3L 5L 4ps



CENTONZE

LATOMIA 800 B.C.





SINGLE VARIETY NOCELLARA DEL BELICE

- 🔌 AREA OF ORIGIN Sicily Castelvetrano/Selinunte
- **HARVEST TIME** October
- METHOD OF HARVESTING Picked by hand
- (c) TYPE OF PROCESSING Continuous cold cycle (2 phases)
- FILTRATION AND STORAGE Roughing / Inert Gas
- Q APPEARANCE Very dense and opaque Intense green colour with golden yellow glints
- AROMA Spicy and herby full bodied and persistent
- TASTE Medium fruity, fully roundedWell balanced with a pleasing aftertaste of tomato and sweet almond
- CERTIFICATIONS C.C.P.B s.r.l.

PACKAGING





This Single Variety of "Nocellara del Belice" is produced from organic olives grown solely within the company estate "Case di Latomie". It is an extra virgin olive oil with medium fruity and a very delicate flavour. Visually it is dense and opaque. Its flavour reminds us of the fresh fruit with a pleasing aftertaste of tomato and sweet almond. Its herbaceous aroma and unexpected sweetness make it excellent with fish, both raw and cooked, vegetable soups, red meat and all vegetable dishes





BIOLIO BOTTLE



SIZES:

0,10L 24ps 0,25L 12ps 0,50L

0,75L

1L 6ps



CAPRI BOTTLE



SIZES:

0,20L 12ps 0,50L 8ps

1L 6ps



SABINA BOTTLE



SIZES:

0,10L 24ps 0,20L 12ps 0,50L 6ps



LITHOGRAPHED TIN



SIZES:

0,50L

4ps

5L



SPRAY BOTTLE



SIZES:



FLAVOURED **SPRAY**

SPRAY BOTTLE CHILI PEPPER EVOO



SIZES:



FLAVOURED **SPRAY**

SPRAY BOTTLE ORANGE EVOO



SIZES:



FLAVOURED **SPRAY**

SPRAY BOTTLE LEMON EVOO



SIZES:



CENTONZE

SARACEN OLIVE TREE





HAND PICKING





MIXTURE OF OLIVES: "NOCELLARA - CERASUOLA - BIANCOLILLA"

- **AREA OF ORIGIN** Sicily Castelvetrano/Selinunte
- **HARVEST TIME** October - November
- METHOD OF HARVESTING Picked by hand
- TYPE OF PROCESSING Continuous cold cycle (2 phases)
- FILTRATION AND STORAGE Roughing / Inert Gas
- Q APPEARANCE Very dense and opaque Intense green colour with golden yellow glints
- AROMA Spicy and herby full bodied and persistent
- TASTE Medium fruity, fully rounded. Well balanced with a pleasing aftertaste of tomato, almond and artichoke
- **CERTIFICATIONS** Irvos Sicilia

PACKAGING









LITHOGRAPHED



This Mixture of "Nocellara del Belice - Cerasuola - Biancolilla" is produced from P.G.I. olives grown solely within the company estate "Case di Latomie". It is characterized by its medium fruity and its well balanced spice. Its flavour reminds us of the fresh fruit with a pleasing aftertaste of green tomato. almond and artichoke. Its herbaceous taste makes it ideal to pair with all fish, vegetable soups, red meat, cheese and all vegetable dishes.





BIOLIO BOTTLE



SIZES:

0,10L 24ps 0,25L 12ps 0,75L

1L 6ps



CAPRI BOTTLE



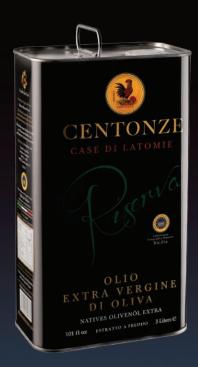
SIZES:







LITHOGRAPHED TIN



SIZES:

3L 5L 4ps



CENTONZE

COLD EXTRACTION





BLEND OF NOCELLARA - CERASUOLA - BIANCOLILLA

- **AREA OF ORIGIN** Sicily Castelvetrano/Selinunte
- **HARVEST TIME** October - November
- METHOD OF HARVESTING Picked by hand
- TYPE OF PROCESSING Continuous cold cycle (2 phases)
- FILTRATION AND STORAGE Roughing / Inert Gas
- Q APPEARANCE Very dense and opaque Intense green colour with golden yellow glints
- AROMA Spicy and herby full bodied and persistent
- TASTE Medium-light fruity, fully rounded. Well balanced with a pleasing aftertaste of tomato, almond and artichoke
- **CERTIFICATIONS** C.C.I.A.A. di Trapani

PACKAGING









LITHOGRAPHED

This Riserva Blend of "Nocellara del Belice - Cerasuola - Biancolilla" is produced from olives grown solely within the company estate "Case di Latomie". It is characterized by its medium-light fruity and its well balanced spice. Its flavour reminds us of the fresh fruit with a pleasing aftertaste of tomato. almond and artichoke. Its herbaceous and delicate taste makes it ideal to pair with all fish, vegetable soups, red meat, cheese and all vegetable dishes.





BIOLIO BOTTLE



SIZES:

0,10L 24ps

0,25L 12ps

0,50L

0,75L

1L



CAPRI BOTTLE



SIZES:

0,20L 12ps

0,50L 8ps



LITHOGRAPHED TIN



SIZES:

3L 5l



OLIO CENTONZE

THE CREW





CALTAGIRONE CERAMICS

PROJECT & ARTISTS

"The project was born from the infinite passion for ceramics and antique objects of daily use that was handed down to me by my beloved grandmother Ada with whom, as a child, I used to go to Palermo by train to look for used objects of all kinds in Piazza Marina on sundays. Without realizing it, over the decades I have collected, among other things, a copious number of majolica bricks and Fangotti dishes. This collection inspired me and made me think about the development of the project, which I was able to realize thanks to the experience of Rosario Parrinello, CEO and Art Director of the "Made a Mano" brand, a leading company in the world of Luxury Design.

- Nino Centonze



ROSARIO PARRINELLO ART DIRECTOR

Expert entrepreneur of the ceramic arts of Caltagirone, after 50 years of study and research, in 2001 he founded the Made a Mano brand, a company specialized in clay and lava stone manufacts from Etna. His collections are born from ancient ceramic techniques, updated in a contemporary style. Each product is a pure concentrate of essentiality.



ALDO INTERNULLO MASTER POTTER

A profound connoisseur of all clays, he is the son of an artist. His father was an example and teacher in passing on the ancient art and wisdom necessary to the potter. There are no shapes or dimensions that are impossible for him; in his hands the clay is transformed into what his mind wants to do and sees.



ENZO MORRETTA
DECORATIVE PROJECT

Ever since he was a 7-year-old boy, to those who asked him what job he wanted to have when he grew up, he replied: "I want to make a living by drawing!". Graduated from the State Institute of Ceramic Art of Caltagirone, he has always been a point of reference for the study and revisitation of the ancient decorations.



SALVO GURRERI MASTER CERAMIST

Established artist from Caltagirone, known for his firm and precise hand, he coordinates a large team of young decorators in the workshop, including his children Valentina and Davide, who using innovative techniques manage to make the colors shine and transfer any kind of ancient decoration of the Sicilian ceramic tradition.



CALTAGIRONE CERAMICS

During the Baroque era, Caltagirone became famous for the production of ceramic bricks, called majolica, decorated with floral and geometric motifs. The master potters of Caltagirone were very skilled in creating elaborate shapes and designs, using different decoration techniques.

Caltagirone majolica tiles were highly appreciated for their beauty and durability, and were an important decorative element for all Sicilian houses, in fact they were used to decorate party halls, architraves and even the external facades of the buildings of the time.

Even today, artisan companies such as Made a Mano keep alive this ancient art that has made Caltagirone famous throughout the world

madeamano.it





"LUXURY" SET



SIZES:





"LUXURY" SET



SIZES:

BIO PGI 0,50L 0,50L 6ps 6ps



"LUXURY" SET



SIZES:





"LUXURY" SET









"LUXURY" SET



SIZES:





"LUXURY" SET

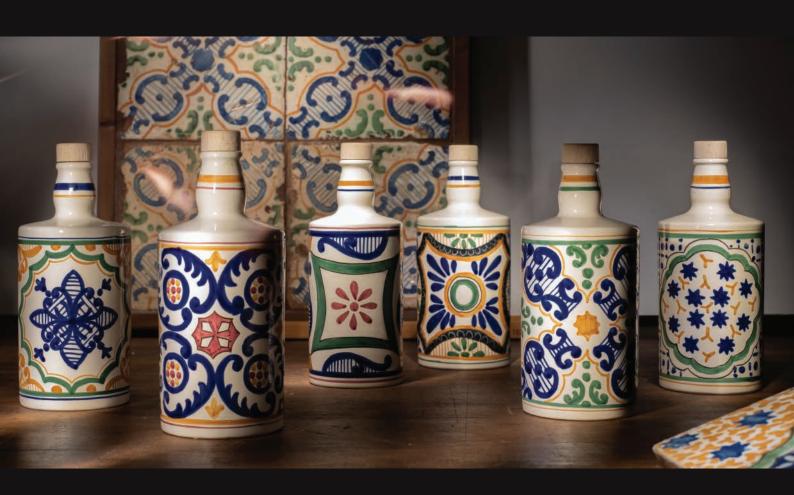


SIZES:

BIO PGI 0,50L 0,50L 6ps 6ps



"LUXURY" SET





"LUXURY" SET





CALTAGIRONE FANGOTTI'S

The history of Fangotti production has ancient roots and is lost in time. It is said that this particular ceramic plate was made for the first time in Caltagirone, where the inhabitants were very skilled in working clay to create useful objects for everyday use. Over time, the Fangotti became increasingly popular and began to be used even outside the city of Caltagirone, quickly becoming known throughout Sicily.

Today, the Fangotti are highly appreciated for their jovial colors and the simple beauty of the decorations, to such an extent that they are even auctioned off to enrich the collections of the most passionate collectors.





CALTAGIRONE FANGOTTI'S





"MARINE" SET



SIZES:

BIO PGI 0,50L 0,50L 6ps 6ps



"LUDIC" SET



SIZES:

BIO PGI 0,50L 0,50L 6ps 6ps



"BUCOLIC" SET

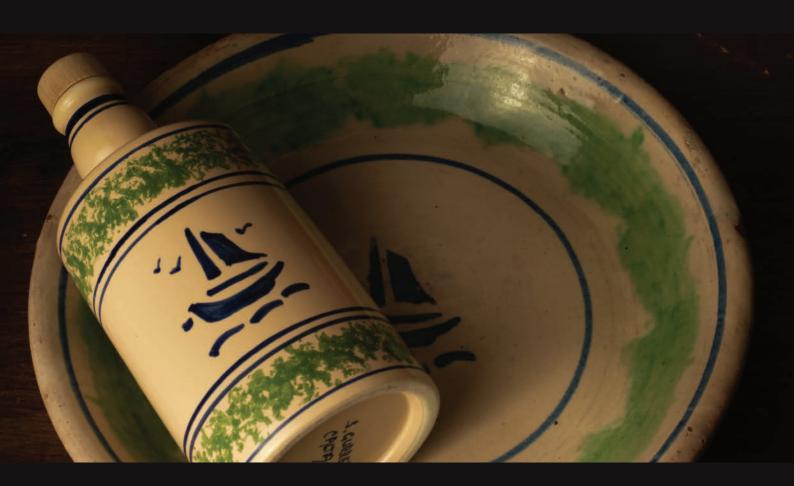


SIZES:

BIO	PGI
0,50L	0,50L
6ps	6ps



CALTAGIRONE FANGOTTI'S





ICONIC COLLECTION

TRIBUTE TO SICILY

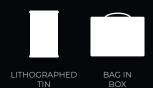
Our iconic collection takes inspiration from the famous paintings made on carts typical of the Sicilian peasant tradition. The new iconic packaging is available with all the oils we produce.

Sicilian carts have been used for centuries as a means of transport for goods and people. In the past, they were often painted with very colorful and decorative images depicting animals, flowers and land-scapes.

These images were depicted to recall nature and country life as well as to evoke feelings of cheerfulness and joy.

Today, Sicilian carts have become a truly iconic symbol of the island's culture and are often used as a display for parties and exhibitions. Even today thanks to this rediscovery, they continue to be painted with historical images and representations such as that of St. George on horseback piercing the dragon.

PACKAGING





ICONIC COLLECTION

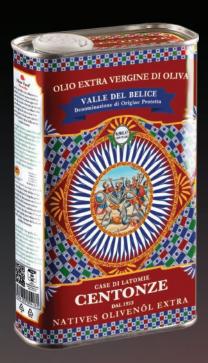
TRIBUTE TO SICILY





P.D.O. ICONIC COLLECTION

LITHOGRAPHED TIN



SIZES:

0,50L 12ps

3L 4ps



P.D.O. ICONIC COLLECTION

BAG IN BOX



SIZES:

3L 5L 4ps



ORGANIC ICONIC COLLECTION

LITHOGRAPHED TIN



SIZES:

0,50L 12ps

3L 4ps



ORGANIC ICONIC COLLECTION

BAG IN BOX



SIZES:

3L 5L 4ps



P.G.I. ICONIC COLLECTION

LITHOGRAPHED TIN



SIZES:

0,50L 12ps 4ps



P.G.I. ICONIC COLLECTION

BAG IN BOX



SIZES:

3L 5L 4ps



RISERVA ICONIC COLLECTION

LITHOGRAPHED TIN



SIZES:

0,50L 12ps

3L 4ps



RISERVA ICONIC COLLECTION

BAG IN BOX



SIZES:

3L 5L 4ps



MIXTURE OF OLIVES: "NOCELLARA - CERASUOLA - BIANCOLILLA"

- AREA OF ORIGIN Sicily Castelvetrano/Selinunte
- HARVEST TIME October November
- METHOD OF HARVESTING Picked by hand during the night
- (c) TYPE OF PROCESSING Continuous cold cycle (2 phases)
- FILTRATION AND STORAGE Roughing / Inert Gas
- APPEARANCE Very dense and opaque Intense green colour with golden yellow glints
- AROMA Spicy and herby full bodied and persistent
- TASTE Medium fruity, fully rounded. Well balanced with a pleasing aftertaste of tomato, almond and artichoke
- 🙎 CERTIFICATIONS Irvos Sicilia 🔘 📓 🛐 🗞

PACKAGING







BIOLIC BOTTLI

BOTTLE

LITHOGRAPHED TIN



CHIARO DI LUNA

Since October 2016 we have tried our hand at a new challenge. Hand pick and press our olives entirely overnight. This has allowed us to have the maximum possible control over the process temperatures and to obtain a unique EVO oil. We called it "Chiaro di Luna", in homage to the beautiful nights during which we produce it every year. This I.G.P. oil represents the best we are capable of and will always be produced in limited quantities dedicated to our most loyal customers.





BIOLIO BOTTLE



SIZES:

0,10L 24ps 0,25L 12ps 0,50L 12ps 0,75L

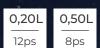
1L 6ps



CAPRI BOTTLE

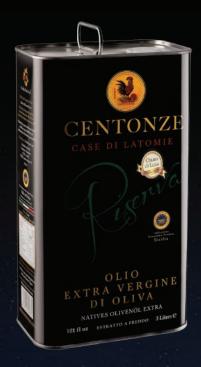


SIZES:





LITHOGRAPHED TIN



SIZES:

 $\begin{array}{c|c}
3L & 5L \\
\hline
4ps & 4ps
\end{array}$



CHIARO DI LUNA





SABINA WITH GIFT CASE



SIZES:

0,10L 24ps 0,50L 6ps



GIFT BOX CAPRI 0,20L



SIZES:

0,20L 6ps



WOODEN BOX



SIZES:

0,50L 4ps



CAPRI LUMEN



SIZES:

1L 1ps



IDEE REGALO

BAROCCO BOTTLE WITH GIFT CASE



SIZES:

0,50L 6pz



IDEE REGALO

FANGOTTO BOTTLE WITH GIFT CASE



FORMATI:

0,50L 6pz



LATEST AWARDS

AWARDS ACHIEVED





















































CERTIFICATIONS

EUROPEAN & INTERNATIONAL















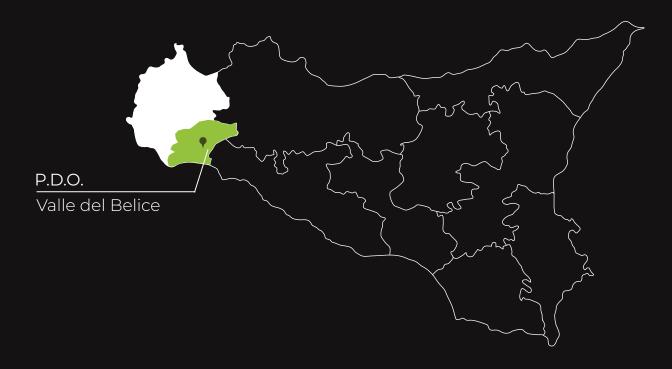








CENTONZE











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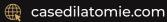


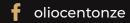
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