



GOCCE D'ITALIA
PRODOTTI ENOGASTRONOMICI ITALIANI

PRODUCT CATALOGUE

JAMS AND MARMALADES



Prickly pear extra jam
COD / CONFII340



Fig extra jam
COD / CONFIC340



Quince extra jam
COD / CONCOT340



Strawberry extra jam
COD / CONFRA340

Classic flavours combining the aromas and textures of the past. Ideal both for breakfast and for tasty snack ideas. Try them on toasted bread, in your favourite pies, or as a delicious pairing to cheese.



Lemon marmalade
COD / MARLIM340



Tangerine marmalade
COD / CONFMAN340



Bitter orange marmalade
COD / MARAAM340



Orange marmalade
COD / MARARA340

SAUCES



Tomato sauce with black olives and extra virgin olive oil

COD / SUGOLI280



Arrabbiata sauce with extra virgin olive oil

COD / SUGARR280



Tomato sauce with basil

COD / SUGPOB280



Puttanesca sauce with extra virgin olive oil

COD / SUGPUT280

Authentic tasting sauces prepared according to Italian tradition using only high-quality products. Enjoy the staples of Mediterranean cuisine!



Tomato sauce with aubergines and extra virgin olive oil

COD / SUGMEL280



Tomato sauce with mushrooms, sausage, and extra virgin olive oil

COD / SUGFUS280

FROM THE GARDEN DELICIOUS APPETIZERS AND MARINATED VEGETABLES



Tuna-stuffed chilli peppers
COD / PEPTON280



**Sun dried tomatoes
in olive oil**
COD / POMSEC280



**Aubergines stripes
in olive oil**
COD / MELFIL280



**Mixed vegetables
in olive oil**
COD / GRIMIS280

Perfect as an appetiser, condiment, or side dish, preserves are absolute must-haves for a stocked pantry.

In addition to being the best natural preservative, extra virgin oil infuses vegetables with flavour and nourishing components.



Chilli peppers in olive oil
COD / PEPRON180



**Grilled artichokes
in olive oil**
COD / CARBRA280

A stylized map of Italy is centered on a light green background. The map is composed of white outlines of the Italian regions. Overlaid on the map are numerous small, golden-brown dots, primarily concentrated in the central and southern parts of the country. In the top left corner, there is a faint, dark, circular graphic element. The text "ITALY IN GOLDEN DROPS" is written in a dark green, serif font across the middle of the map.

ITALY IN GOLDEN DROPS



100% Italian Extra Virgin Olive Oil

Olive varieties: mixed Italian varieties.

Harvesting and milling period: From mid-October to the end of November.

Time from harvesting to milling: 24 – 48 hours.

Milling method: continuous cycle, cold extraction.

Colour: green with yellow reflections.

Perfume: fruity aroma of fresh olives, delicate herbaceous aroma.

Flavour: predominantly sweet, with slightly bitter and spicy notes.

Acidity: the processing of fresh olives results in an oil with very low acidity.

Pairings: ideal for dressing any recipe, both raw and cooked.



0,50L

100% Italian Extra Virgin
Olive Oil - 0,50L

COD / EVOGI50



1L

100% Italian Extra Virgin
Olive Oil - 1L

COD / EVOGI1000



3L

100% Italian Extra Virgin
Olive Oil - 3L

COD / EVOGI3000

GOCCE D'ITALIA

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