



*Welcome in Sicily
the flavour land*



Extra Virgin Olive Oil



Extra virgin olive oil made purely from olives and uniquely obtained through mechanical process. It is considered one of fundamental foods in “Mediterranean Diet”, protecting people against coronary heart disease. It is obtained from varieties of Biancolilla, Tonda Iblea and Carolea. You will enjoy the fruity scent, at times also of tomato leaf with a velvety flavour with a sweet aftertaste.



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Red sicily wines



A wonderful mix of Nero d'Avola and Cabernet Sauvignon, displaying intense ruby red color with aromas of blueberries and plum along with flavors of black cherries and notes of black pepper and spice. Sweet, juicy and full-bodied with a fresh acidity and round tannins.



“Nero d’Avola” wine



Nero d’Avola (“Black of Avola” in Italian) is “the most important red wine grape in Sicily” and is one of Italy’s most important indigenous varieties. Nero d’Avola is one of those reds that you have to love.

This is one of those wines that would lose its luster if it were made from grapes grown anywhere but Sicily, with its unique soil. It’s the epitome of Sicilian flavor.

Spicy Sicily taste



A wide range of salt and spicy Sicilian tastes featured in small glass recipes: pistachio cream from Bronte, Bronte Pistachio pesto, black and green olives in olive oil, almond cream, hot pepper cream, stuffed sun dried tomatoes, tomatoes with capers. Every taste tells a story of some Sicilian country.



Sweet Sicily taste



Nothing is more beautiful than a beautiful hand crafted bar of soap. You can have it in different shapes and colors. If you have children and would like to do a simple craft, without the lye, you can have home made soap by melting down a bar of ivory soap. We made soap bars adding a drop of vanilla, and some chopped almonds, and many others among sicily flavours.



Sicily oranges



Sicilian Oranges are the most famous in the world and the most exported from Italy. They are rich in vitamin C and can be eaten or squeezed to make juice. Sicilian oranges are good for you and as any Italian doctor recommends: eat three oranges a day and you will not have the flu!



Sicily lemons



Sicilian lemons are the best in the world, large, and juicy. The skin is a little thicker than that of their yellow relatives and you may get less juice from them, but their flavour is divine for culinary purposes, especially in savoury dishes. Perfect for adding to baked goods, salads and vinaigrettes, appetizers or main dishes. Lemon juice makes food taste fresh with a nice clean flavor.

Sicily tomato



If you're looking for some of the sweetest, firmest, shiniest tomatoes with a long shelf life to boot, you need the small, red, juicy variety from Pachino, Sicily. Pachino tomatoes are rightfully famous, especially in Italy and Europe. For the pomodori di Pachino, this area is in the province of Siracusa on the island of Sicily known for its year-round mild weather, few frosts in the winter and spring, long glorious days of sunshine, rich soil, and just the right amount of salinity in its irrigation water, or, in other words, perfect tomato growing conditions.



Sicily tomato



The Pachino tomatoes was first cultivated in 1925 but didn't become popular until the 1970s; since then, it has been the tomato of choice for cold pasta dishes and salads, and is even used on pizza. In fact, if you do an Internet search for recipes using fresh tomatoes, particularly in Italian, you'll find many that specifically call for the Pachino. And the reports are not exaggerated.



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