



## Food

### Balsamic Vinegar

□ Acetaia dei Bago - 12 winters (Aged Balsamic Vinegar) - 40ml  
\$96.00

□ Acetaia dei Bago - 25 Winters (Aged Balsamic Vinegar) - 40ml  
\$128.00



Acetaia dei Bago - 7 winters (Aged Balsamic Vinegar) -100ml  
\$64.00



**Acetaia dei Bago - Aged Balsamic Vinegar, 12 Winters, 100ml**

The version in white packaging contains a balsamic condiment, aged for 12 years in batteries of fine woods, following the same process of aging as the traditional balsamic vinegar and bottled in a new packaging.

**\$178.00**



**Acetaia dei Bago - Balsamic Vinegar 25 Winters, 100ml**

Respectful of tradition, this is a precious condiment aged 25 years in batteries of fine woods, following the same process of aging as the traditional balsamic vinegar and bottled in a new packaging.

**\$288.00**



**Acetaia dei Bago - Balsamic Vinegar, 30 Winters, 40ml**

This elegant packaging contains an excellent aged product. Perfect as prestigious gift, it recalls ancient traditions along with slow passage of time.

**\$218.00**



**Acetaia dei Bago - Mieleaceto, 140gr**

This is a delicious and well-balanced union between acacia honey and our balsamic vinegar. The result is a real delicacy, sweet on the palate but with a hint of acidity. It is perfect tasted with fresh cheese, goat cheese, cow's-milk cheeses etc. very enjoyable also with Ice cream and strawberries.

**\$68.00**



## Bread



### Panificio Carta - "Guttiau" - 250gr

In the local Sardinian dialect "Guttiau" means crispy and seasoned. This product collects flavours that are typical of the Sardinian Island: it is a "Carasau" bread dressed with extra virgin olive oil and salt, essential ingredients of the Mediterranean diet.

Excellent as a snack any time of the day, it is equally delicious served with various types of sauces and dips or cold cuts and both with fresh and aged cheeses.

**\$24.00**



### Panificio Carta - "Kantos" - gr 200

"Kantos" is an innovative crispy snack that respects the tradition and genuineness of Sardinian products.

It can be eaten in any moment of the day. It is a delicious snack on its own, perfect with aperitif, as a snack or served on the meal.

**\$24.00**



### Panificio Carta - Carasau - 300gr

Crispy bread "Carasau" is a typical Sardinian bread that looks like a round, thin and crispy party made of durum wheat semolina, water and salt.

Thanks to its versatility, it pairs perfectly with cheeses and cold cuts and therefore it is ideal for the preparation of quick and delicious snacks and appetisers, both sweet and salty.

Thanks to its limited caloric intake, this product is suitable for a healthy and balanced diet.

**\$22.00**

## Dips



### Agritaste - Asparagus and Black Truffle Sauce, 200gr

Inspired by the creation of this sauce from our traditional Sunday dishes.

A perfect combination of Umbrian specialties and delicacies in a ready-to-use sauce that contains all the notes of the spring season.

No need to be cooked – ready to be used. The product can be used directly from the jar. If you wish to heat it up, do it bain-marie or in the microwave at the lower temperature, pay attention of removing the lid. Pasta dressing or bruschetta.

**\$38.00**



**Clessidra Catalog**

This catalog was generated on January 17, 2019

**Agritaste - Sanguinosi Mushrooms and Black Truffle Sauce, 200gr**



SUGO FINIRI SANGUINOSI E TRUFFA

Inspired by the creation of this sauce from our traditional Sunday dishes.

A perfect combination of Umbrian specialties and delicacies in a ready-to-use sauce that contains

in its version with bloody mushrooms (*Lactarius deliciosus*), all the notes of the autumn season.

No need to be cooked – ready to be used. The product can be used directly from the jar. If you wish to heat it up, do it bain-marie or in the microwave at the lower temperature, pay attention of removing the lid. Pasta dressing or bruschetta.

**\$36.00**

**I Velieri - Taggiasca Olives Pate', 180gr**



The particularity of this pâté is given, in addition to the absolute quality of the raw material used, the particular manufacturing process that makes this unique cream: the grinding is in fact irregular, and this causes the pulp is able to assimilate the excellent Extra Virgin Olive Oil that preserves.

In the kitchen can be used to season the pasta as it is, added to the tomato sauce or added to the tomato sauce together with the cream of dried tomatoes. Suitable to accompany boiled, it is great for stuffing sandwiches and the classic crostini.

**\$22.00**

**Perche' Ci Credo - Bruschetta with Olives and Anchovies, 180gr**



Rustic and tasty seasoning with green olives, capers and anchovies. Try it on bread, buns and bruschetta, but also with pasta salads.

**\$20.00**

**Perche' Ci Credo - Bruschetta with Sun-dried Tomatoes and Capers, 180gr**



All the Mediterranean flavors in a seasoning that tastes of sun and simple things. With sun-dried tomatoes, capers and oregano. Simple and tasty is great on breads, buns and bruschette.

**\$20.00**



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### Perche' Ci Credo - Extra Spicy Salsa, 180gr

Spicy and strong as an old fashioned can of the past, this sauce is the noblest of country style cooking.

#### INGREDIENTS:

- Tomato
- Peppers
- Hot peppers
- Extra virgin olive oil
- Onion
- Sea salt

#### PRODUCT FEATURES:

- Traditional old fashioned local product
- Strong appetizing taste
- Guaranteed traceability chain

#### STORAGE:

Pasteurized product. Shelf-life is 24 months for a closed container. Once opened, keep refrigerated for 4/5 days.

#### HOW TO USE:

- Add to sauces
- On legumes
- On meat
- On bread and bruschetta
- As a topping on pizza and focaccia

**\$20.00**



### Perche' Ci Credo - Tomato and Basil Sauce, 180gr

A lively sauce, full of fresh basil, coarsely chopped, rounded with a golden onion sautéed.

#### INGREDIENTS:

- Tomato pulp
- Whole cherry tomatoes
- Onion chunks
- Coarsely chopped basil
- Extra virgin olive oil
- Sea salt

#### PRODUCT FEATURES:

- Sautéed by method of slow cooking



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- Dense and fleshy, ideal for dressing 3/4 servings
- Rustic, with whole tomatoes
- Guaranteed traceability chain

### METHOD OF STORAGE:

Pasteurized product. Shelf-life is 24 months for a closed container. Once opened, keep refrigerated for 4 / 5 days.

### HOW TO USE:

- On pasta: pour it directly on pasta, cooked al dente and drained well, and toss with a drizzle of extra virgin olive oil. Garnish with a sprinkle of fresh strong-flavoured cheese
- On bruschetta, as an appetiser
- On pizza and focaccia, as a topping

**\$18.00**

## Extra Virgin Olive Oil



### Domenica Fiore - Organic Extra Virgin Oil "Reserva" - 500ml

The single-estate Olio Reserva is a certified-organic extra virgin olive oil blend (55% Leccino 30% Frantoio and 15% Moraiolo). It is a certified Dop Umbria Colli Orvietani Organic.

The olives are harvested by hand, and within four hours they are made into oil. After racking (the natural settling and clearing process), we blend the olive oil varieties to our estate's signature taste profile within DOP Umbria Colli Orvietani standards.

The result is a golden green oil, robust and full-bodied and clearly from central Italy.

As with all our oils, Domenica Fiore Reserva is nitrogen sealed in stainless steel bottles to preserve the oil's freshness and quality, and each specially designed bottle is signed and numbered by Cesare Bianchini, our direttore, for traceability.

The idea to bottle the oil in 18/10 stainless steel bottles inspired by the ideas of the late Marco Mugelli, the founder of National Association of Professional Olive Oil Tasters (ONAPOO). Stainless steel is the best material for preserving olive oil's nutritional and flavor characteristics.

Awards of Domenica Fiore Organic Extra Virgin Olive Oil "Reserva" - 2016 Harvest

LOS ANGELES EXTRA VIRGIN OLIVE OIL COMPETITION - Silver Medal Robust Category

NYIOOC 2017 - Best in Class

ATHENE ATHIOOC 2017 - Gold Medal

OLIVE OIL JAPAN 2017 - Gold Medal

OIL CHINA 2017 - Silver Medal

PALERMO, D-IOOC 2017 - Gold Medal and Best Organic Evoo Northern Emisphere

JERUSALEM, TERRA OLIVO 2017 - Grand Prestige, Top 10 and Best Organic EVOO in the World

**\$84.00**



### Domenica Fiore - Organic Extra Virgin Olive Oil "Monaco" - 500ml

Olio Monaco is an award-winning organic extra virgin olive oil that is produced exclusively from a single variety of Canino olives, often referred to as Olivella because of the small size of the fruit. The olives are hand harvested and pressed within four hours of picking.

This exquisite oil, with aromas of green fruit and notes of herbs, has exceptional harmony and persistence. Meticulous packaging in a nitrogen-sealed 18/10 stainless steel bottle preserves the oil's freshness and integrity.

The idea to bottle the oil in 18/10 stainless steel bottles inspired by the ideas of the late Marco Mugelli, the founder of National



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Association of Professional Olive Oil Tasters (ONAPOO). Stainless steel is the best material for preserving olive oil's nutritional and flavor characteristics.

Awards of Domenica Fiore Organic Extra Virgin Olive Oil "Monaco" - 2016 Harvest

LOS ANGELES EXTRA VIRGIN OLIVE OIL COMPETITION - Silver Medal Medium Category and Silver Medal of Effective Use of Design

NYIOOC 2017 - Gold Medal

ATHENE ATHIOOC 2017 - Gold Medal

OLIVE OIL JAPAN 2017 - Silver Medal

OIL CHINA 2017 - Gold Medal

PALERMO, D-IOOC 2017 - Gold Medal

JERUSALEM, TERRA OLIVO 2017 - Prestige Gold

**\$84.00**



### Fattoria di Grignano - Organic Laudemio, 500ml

'Laudemio' is a term used in the Middle Age in reference to 'the part of the harvest that was due to the feudal lord'. So, in a broader sense, the word indicates the select or choose part of total production.

The outstanding personality of 'Laudemio' is connected to the following producing characters distinguishing it:

- olive groves positioning in peculiar areas
- olive groves selection on the basis of typical Tuscan varieties
- olive crop, harvest and olive pressing are completely respectful of the production rules
- producing control to select the olive oil and gain the necessary parameters

Fattoria di Grignano is one of the few estates certified to produce Laudemio. Made with olives from 50 years old olive trees, it is a blend of Frantoio, Leccino, Moraiolo and Pendolino olives. It is bright green, with an intense and fruity fragrance, and a round, clean taste that's mildly peppery

<http://www.laudemio.it>

**\$84.00**



### I&P - "Aromi in gocce" Packaging, 100ml x 3

Handmade cardboard box, containing three 100ml bottles of monovarietal extra virgin olive oils of various cultivars.

This packaging is very well suited both as a gift and as a degustation packaging.

**\$68.00**



### I&P - Gran Cru Capo Terzo, 250ml

In Canino countryside, in the heart of upper Tuscia, two individuals become producers of Canino mono varietal extra virgin olive oils.

Gran Cru Capo Terzo is produced of olives from centuries-old monoculture Canino varietal olive trees cultivated in a small olive grove.

Emerald green colour. Its nose has calm and balanced aromas. On the palate, an extra touch of spicy with artichoke and thistle tones that accompany the dishes without prevailing. Soft and calm lingering.

2017 harvest produced only 592L of Gran Cru Capo Terzo.

Serve with: roast lamb, legume soup, broad bean and chicory puree', roast meats with duchess potatoes, grilled poultry.

**\$36.00**



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### I&P - Gran Cru Gioacchina, 250ml

In Canino countryside, in the heart of upper Tuscia, two individuals become producers of Canino mono varietal extra virgin olive oils.

Gran Cru Gioacchina is produced of olives from centuries-old monoculture Canino varietal olive trees cultivated in a small olive grove. Golden yellow colour with green nuances, it has a very delicate note with clear aromas of artichoke and herbs. Lingering and spicy aftertaste.

2017 harvest produced only 226l of Gran Cru Gioacchina.

Serve with: chickpea salad, marinated salmon, baked potatoes, legume, soups, artichoke and botargo salads and chicken roulades.

**\$45.00**



### I&P - Prestige Gift Box, 250ml x 3

Hot-branded I&P wooden box, containing three 250ml bottles of I&P monovarietal extra virgin olive oils. This packaging is very suitable as a nice gift.

**\$156.00**

## Fish



### Scalia - Anchovy fillets in Extra Virgin Olive Oil - 80gr

Located in Sciacca, Sicily, a small terrance on the Mediterranean Sea, the Scalia family started the business of processing anchovies and sardines in 1973. The anchovies are supplied by the local fishing fleets and include only the best offered by the Mediterranean.

All the phases of the processing are done manually in the respect of the most ancient tradition.

The anchovy fillets are seasoned for 12 weeks before they are packed and the chilli is added only before the packaging.

**\$18.00**



### Scalia - Anchovy Fillets with Chilli in Sunflower Oil - 80gr

Located in Sciacca, Sicily, a small terrance on the Mediterranean Sea, the Scalia family started the business of processing anchovies and sardines in 1973. The anchovies are supplied by the local fishing fleets and include only the best offered by the Mediterranean.

All the phases of the processing are done manually in the respect of the most ancient tradition.

The anchovy fillets are seasoned for 12 weeks before they are packed and the chilli is added only before the packaging.

**\$18.00**



### Scalia - Anchovy Paste in Glass Jar - 220gr

Located in Sciacca, Sicily, a small terrance on the Mediterranean Sea, the Scalia family started the business of processing anchovies and sardines in 1973. The anchovies are supplied by the local fishing fleets and include only the best offered by the Mediterranean.

All the phases of the processing are done manually in the respect of the most ancient tradition.

The anchovy paste is made only from anchovies fillets and sunflower oil. Ideal on snacks, to prepare pasta and fantastic on warm bread with a thin layer of butter.

**\$24.00**



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### Scalia - Anchovy Paste in Tube - 60gr

Located in Sciacca, Sicily, a small terrance on the Mediterranean Sea, the Scalia family started the business of processing anchovies and sardines in 1973. The anchovies are supplied by the local fishing fleets and include only the best offered by the Mediterranean.

All the phases of the processing are done manually in the respect of the most ancient tradition.

The anchovy paste is made only from anchovies fillets and sunflower oil. Ideal on snacks, to prepare pasta and fantastic on warm bread with a thin layer of butter.

**\$14.00**

## Organic



### Domenica Fiore - Organic Extra Virgin Oil "Reserva" - 500ml

The single-estate Olio Reserva is a certified-organic extra virgin olive oil blend (55% Leccino 30% Frantoio and 15% Moraiolo). It is a certified Dop Umbria Colli Orvietani Organic.

The olives are harvested by hand, and within four hours they are made into oil. After racking (the natural settling and clearing process), we blend the olive oil varieties to our estate's signature taste profile within DOP Umbria Colli Orvietani standards.

The result is a golden green oil, robust and full-bodied and clearly from central Italy.

As with all our oils, Domenica Fiore Reserva is nitrogen sealed in stainless steel bottles to preserve the oil's freshness and quality, and each specially designed bottle is signed and numbered by Cesare Bianchini, our direttore, for traceability.

The idea to bottle the oil in 18/10 stainless steel bottles inspired by the ideas of the late Marco Mugelli, the founder of National Association of Professional Olive Oil Tasters (ONAPOO). Stainless steel is the best material for preserving olive oil's nutritional and flavor characteristics.

Awards of Domenica Fiore Organic Extra Virgin Olive Oil "Reserva" - 2016 Harvest

LOS ANGELES EXTRA VIRGIN OLIVE OIL COMPETITION - Silver Medal Robust Category

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**\$84.00**



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LOS ANGELES EXTRA VIRGIN OLIVE OIL COMPETITION - Silver Medal Medium Category and Silver Medal of Effective Use of Design

NYIOOC 2017 - Gold Medal

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OLIVE OIL JAPAN 2017 - Silver Medal

OIL CHINA 2017 - Gold Medal

PALERMO, D-IOOC 2017 - Gold Medal

JERUSALEM, TERRA OLIVO 2017 - Prestige Gold

**\$84.00**



### Domenica Fiore - Organic Sugo Classico, 580gr

The naturally sweet Datterino tomato takes center stage in the Classico ready-to-eat tomato sauce. Its rich flavor is complemented by celery, onion, carrot and olive oil, with no added sugar or preservatives. Use it with pasta, pizza and meat dishes.

**\$34.00**



### Fattoria di Grignano - Organic Laudemio, 500ml

'Laudemio' is a term used in the Middle Age in reference to 'the part of the harvest that was due to the feudal lord'. So, in a broader sense, the word indicates the select or choose part of total production.

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- olive groves selection on the basis of typical Tuscan varieties
- olive crop, harvest and olive pressing are completely respectful of the production rules
- producing control to select the olive oil and gain the necessary parameters

Fattoria di Grignano is one of the few estates certified to produce Laudemio. Made with olives from 50 years old olive trees, it is a blend of Frantoio, Leccino, Moraiolo and Pendolino olives. It is bright green, with an intense and fruity fragrance, and a round, clean taste that's mildly peppery

<http://www.laudemio.it>

**\$84.00**



### Pasta Toscana - Organic Casarecce, 500gr

Pasta entirely produced in Tuscany using the best organic wheat semolina cultivated in our region without pesticides and chemical fertilizers according to the old farming tradition. The production process that combines tradition and innovative technology with bronze drawing and slow drying at low temperatures give our pasta the right roughness, "al dente" cooking and superior organoleptic properties. A conscious choice that lets us taste a product with a high nutritional value in full respect of the environment.

- Made with 100% Tuscan durum wheat cultivated according to organic standards
- Rough and porous surface.  
Bronze drawn and dried at low temperatures
- Product with high nutritional value

**\$9.50**



### Pasta Toscana - Organic Farfalle, 500gr

Pasta entirely produced in Tuscany using the best organic wheat semolina cultivated in our region without pesticides and chemical fertilizers according to the old farming tradition. The production process that combines tradition and innovative technology with bronze drawing and slow drying at low temperatures give our pasta the right roughness, "al dente" cooking and superior organoleptic properties. A conscious choice that lets us taste a product with a high nutritional value in full respect of the environment.

- Made with 100% Tuscan durum wheat cultivated according to organic standards
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## Clessidra Catalog

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Bronze drawn and dried at low temperatures

- Product with high nutritional value

**\$9.50**



### Pasta Toscana - Organic Penne Rigate, 500gr

Pasta entirely produced in Tuscany using the best organic wheat semolina cultivated in our region without pesticides and chemical fertilizers according to the old farming tradition. The production process that combines tradition and innovative technology with bronze drawing and slow drying at low temperatures give our pasta the right roughness, "al dente" cooking and superior organoleptic properties. A conscious choice that lets us taste a product with a high nutritional value in full respect of the environment.

- Made with 100% Tuscan durum wheat cultivated according to organic standards
- Rough and porous surface.  
Bronze drawn and dried at low temperatures
- Product with high nutritional value

**\$9.50**



### Pasta Toscana - Organic Tortiglioni, 500gr

Pasta entirely produced in Tuscany using the best organic wheat semolina cultivated in our region without pesticides and chemical fertilizers according to the old farming tradition. The production process that combines tradition and innovative technology with bronze drawing and slow drying at low temperatures give our pasta the right roughness, "al dente" cooking and superior organoleptic properties. A conscious choice that lets us taste a product with a high nutritional value in full respect of the environment.

- Made with 100% Tuscan durum wheat cultivated according to organic standards
- Rough and porous surface.  
Bronze drawn and dried at low temperatures
- Product with high nutritional value

**\$9.50**



### Pasta Toscana - Organic Wholemeal and Omega 3 Farfalle, 500gr

Pasta made entirely from 100% organic high quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount of fibre that contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

- Highly digestible and filling thanks to the high fibre content
- 100% organic whole wheat cultivated in Italy
- Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.

**\$10.00**



### Pasta Toscana - Organic Wholemeal and Omega 3 Fusilli, 500gr

Pasta made entirely from 100% organic high quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount of fibre that contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

- Highly digestible and filling thanks to the high fibre content
- 100% organic whole wheat cultivated in Italy



- Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.

**\$10.00**



### Pasta Toscana - Organic Wholemeal and Omega 3 Penne Rigate, 500gr

Pasta made entirely from 100% organic high quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount of fibre that contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

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- 100% organic whole wheat cultivated in Italy
- Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.

**\$10.00**



### Pasta Toscana - Organic Wholemeal and Omega 3 Spaghetti n. 6, 500gr

Pasta made entirely from 100% organic high quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount of fibre that contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

- Highly digestible and filling thanks to the high fibre content
- 100% organic whole wheat cultivated in Italy
- Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.

**\$10.00**



### Perche' Ci Credo - Organic Red Sauce with Basil, 125gr

A portion for 2 of organic red sauce with basil. Simple, tasty and genuine.

**\$12.50**



### Zaccagni - Organic Whole Meal Spelt Fettuccine, 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

**\$16.00**



### Zaccagni - Organic Whole Meal Spelt Gnocchetti, 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

**\$16.00**



## Pasta



### Maltagliati - Egg Pappardelle, 250gr

Artisanal egg pasta made with 6 eggs/kg flour.

**\$7.50**



### Maltagliati - Egg Tagliatelline, 250gr

Artisanal egg pasta made with 6 eggs/kg flour.

**\$7.50**



### Maltagliati - Egg Tagliolini, 250gr

**\$7.50**



### Pasta Toscana - Organic Caserecce, 500gr

Pasta entirely produced in Tuscany using the best organic wheat semolina cultivated in our region without pesticides and chemical fertilizers according to the old farming tradition. The production process that combines tradition and innovative technology with bronze drawing and slow drying at low temperatures give our pasta the right roughness, "al dente" cooking and superior organoleptic properties. A conscious choice that lets us taste a product with a high nutritional value in full respect of the environment.

- Made with 100% Tuscan durum wheat cultivated according to organic standards
- Rough and porous surface.  
Bronze drawn and dried at low temperatures
- Product with high nutritional value

**\$9.50**



### Pasta Toscana - Organic Farfalle, 500gr

Pasta entirely produced in Tuscany using the best organic wheat semolina cultivated in our region without pesticides and chemical fertilizers according to the old farming tradition. The production process that combines tradition and innovative technology with bronze drawing and slow drying at low temperatures give our pasta the right roughness, "al dente" cooking and superior organoleptic properties. A conscious choice that lets us taste a product with a high nutritional value in full respect of the environment.

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**\$9.50**



### Pasta Toscana - Organic Wholemeal and Omega 3 Farfalle, 500gr

Pasta made entirely from 100% organic high quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount of fibre that contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

- Highly digestible and filling thanks to the high fibre content
- 100% organic whole wheat cultivated in Italy
- Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.

**\$10.00**



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Pasta made entirely from 100% organic high quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount of fibre that contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

- Highly digestible and filling thanks to the high fibre content
- 100% organic whole wheat cultivated in Italy
- Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.

**\$10.00**



#### Pasta Toscana - Organic Wholemeal and Omega 3 Spaghetti n. 6, 500gr

Pasta made entirely from 100% organic high quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount of fibre that contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

- Highly digestible and filling thanks to the high fibre content
- 100% organic whole wheat cultivated in Italy
- Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.

**\$10.00**



#### Pasta Toscana - Whole Meal and Omega 3 Fusilli, 500gr

A rich taste, dietary fibre, mineral salts and fatty acids, for the benefit of your health and all contained in an inviting plate of pasta. Pasta Toscana Whole Wheat with Omega 3 is made from selected whole wheat semolina 100% from Tuscany. It is easily digestible, it contains a percentage of vitamins and mineral salts and has a low glycemic index. The high vegetable fibres increase the feeling of fullness and help weight control.

A balanced and authentic amber coloured pasta, consistent and fragrant that recalls the authentic Tuscan tradition. Flavour and wellness on your table everyday.

~~\$9.00~~ **\$6.30**



#### Pasta Toscana - Whole Meal and Omega 3 Penne Rigate - 500gr

A rich taste, dietary fibre, mineral salts and fatty acids, for the benefit of your health and all contained in an inviting plate of pasta. Pasta Toscana Whole Wheat with Omega 3 is made from selected whole wheat semolina 100% from Tuscany. It is easily digestible, it contains a percentage of vitamins and mineral salts and has a low glycemic index. The high vegetable fibres increase the feeling of fullness and help weight control.

A balanced and authentic amber coloured pasta, consistent and fragrant that recalls the authentic Tuscan tradition. Flavour and wellness on your table everyday.

~~\$9.00~~ **\$6.30**



#### Pasta Toscana - Whole Meal and Omega 3 Tortiglioni, 500gr

A rich taste, dietary fibre, mineral salts and fatty acids, for the benefit of your health and all contained in an inviting plate of pasta. Pasta Toscana Whole Wheat with Omega 3 is made from selected whole wheat semolina 100% from Tuscany. It is easily digestible, it contains a percentage of vitamins and mineral salts and has a low glycemic index. The high vegetable fibres increase the feeling of fullness and help weight control.

A balanced and authentic amber coloured pasta, consistent and fragrant that recalls the authentic Tuscan tradition. Flavour and wellness on your table everyday.

~~\$9.00~~ **\$6.30**



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#### Toscodoro - #14 Spelt Torciglioni, 500gr

Toscodoro, located in the heart of Valtiberina - Tuscany, grows the best quality raw materials to produce premium durum wheat pasta.

Bronze drawn and dried at low temperature, this pasta has a unique color and taste.

~~\$18.00~~ \$9.00



#### Toscodoro - #21 Caserecce, 500gr

Toscodoro, located in the heart of Valtiberina - Tuscany, grows the best quality raw materials to produce premium durum wheat pasta.

Bronze drawn and dried at low temperature, this pasta has a unique color and taste.

~~\$16.00~~ \$8.00



#### Toscodoro - #21 Torciglioni, 500gr

Toscodoro, located in the heart of Valtiberina - Tuscany, grows the best quality raw materials to produce premium durum wheat pasta.

Bronze drawn and dried at low temperature, this pasta has a unique color and taste.

~~\$16.00~~ \$8.00



#### Toscodoro - #25 Bocche di Rana, 500gr

Toscodoro, located in the heart of Valtiberina - Tuscany, grows the best quality raw materials to produce premium durum wheat pasta.

Bronze drawn and dried at low temperature, this pasta has a unique color and taste.

~~\$16.00~~ \$8.00



#### Toscodoro - Fusilli, 500gr

Toscodoro, located in the heart of Valtiberina - Tuscany, grows the best quality raw materials to produce premium durum wheat pasta.

Bronze drawn and dried at low temperature, this pasta has a unique color and taste.

~~\$16.00~~ \$8.00



#### Toscodoro - Paccheri Rigati, 500gr

Toscodoro, located in the heart of Valtiberina - Tuscany, grows the best quality raw materials to produce premium durum wheat pasta.

Bronze drawn and dried at low temperature, this pasta has a unique color and taste.

~~\$16.00~~ \$8.00



#### Zaccagni - Bucatini, 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

\$14.00



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### Zaccagni - Canestrini, 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

**\$14.50**



### Zaccagni - Cavatelli - 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

**\$15.00**



### Zaccagni - Mafaldine - 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

**\$14.50**



### Zaccagni - Orecchiette - 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

**\$15.00**



### Zaccagni - Organic Whole Meal Spelt Fettuccine, 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

**\$16.00**



### Zaccagni - Organic Whole Meal Spelt Gnocchetti, 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.

**\$16.00**



### Zaccagni - Trofie - 500gr

The secret that makes Zaccagni pasta so delicious lies in the top-quality grain, that we mill so carefully, in the pure water that flows from the Majella mountain springs and in the drying process that sees the pasta dried slowly and gently at very low temperatures.

Artisan pasta produced in this way has plenty going for it: it is easier to digest, lets the true taste of the grain shine through and above all, it has just the right amount of absorbency, which is the real secret to ensuring pasta goes with any sauce.





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\$15.00

## Truffles

### Agritaste - Asparagus and Black Truffle Sauce, 200gr



Inspired by the creation of this sauce from our traditional Sunday dishes.

A perfect combination of Umbrian specialties and delicacies in a ready-to-use sauce that contains all the notes of the spring season.

No need to be cooked – ready to be used. The product can be used directly from the jar. If you wish to heat it up, do it bain-marie or in the microwave at the lower temperature, pay attention of removing the lid. Pasta dressing or bruschetta.

\$38.00

### Agritaste - Black Truffle Extra Virgin Olive Oil, 100ml



Produced with our best extra virgin olive oil, cold extracted only with mechanical procedures, then

flavored with black truffle, gives your dishes a strong aroma.

\$34.00

### Agritaste - Sanguinosi Mushrooms and Black Truffle Sauce, 200gr



Inspired by the creation of this sauce from our traditional Sunday dishes.



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A perfect combination of Umbrian specialties and delicacies in a ready-to-use sauce that contains

in its version with bloody mushrooms (*Lactarius deliciosus*), all the notes of the autumn season.

No need to be cooked – ready to be used. The product can be used directly from the jar. If you wish to heat it up, do it bain-marie or in the microwave at the lower temperature, pay attention of removing the lid. Pasta dressing or bruschetta.

**\$36.00**

#### Agritaste - Truffle Sauce, 80gr



The right combination of the best Champignon mushrooms and our summer truffle, the result of an

ancient family recipe expresses all its genuineness. Without the addition of preservatives and artificial colours.

**\$26.00**

#### Agritaste - White Truffle Cream, 80gr



Make your every recipe special, with the White Truffle Cream you can make dishes like a real chef.

Used as a condiment for your risotto or fresh pasta, or as a cream to enhance a fillet of beef or salmon.

No need to be cooked – ready to be used. The product can be used directly from the jar. If you wish to heat it up, do it bain-marie or in the microwave at the lower temperature, pay attention of removing the lid. It can enhance the flavor of pasta, rice, grilled meat, fish or starter.



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**\$40.00**

#### Agritaste - White Truffle Extra Virgin Olive Oil, 100ml



Produced with our best extra virgin olive oil, cold extracted only with mechanical procedures, then

flavored with white truffle, gives your dishes a strong aroma.

**\$38.00**

#### Jimmy Tartufi - White Truffle and Sea Salt Potato Chips, 45gr

Amazingly tasty and one of our best sellers!



Ingredients:

- Potatoes
- Sunflower oil
- Dried Summer Truffle 1% (Tuber Aestivum Vitt)
- Dried White Truffle 0,1% (Tuber Magnatum Pico)
- Sale 0,2%

NO PALM OIL

**\$10.00**

#### Jimmy Tartufi - White Truffle and Sea Salt Potato Chips, 90gr

Amazingly tasty and one of our best sellers!



Ingredients:

- Potatoes
- Sunflower oil
- Dried Summer Truffle 1% (Tuber Aestivum Vitt)
- Dried White Truffle 0,1% (Tuber Magnatum Pico)
- Sale 0,2%

NO PALM OIL

**\$18.00**



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**La Bandita - Cream of Onion and Truffle, 106gr**

An old time favourite is back!

This cream of onion and truffle, slightly sweet, is ideal with pecorino and semi-aged cheeses.

**\$24.00**



**La Bandita - Cream of Onion and Truffle, 40gr**

An old time favourite is back!

This cream of onion and truffle, slightly sweet, is ideal with pecorino and semi-aged cheeses.

**\$14.00**



**Penna - Acacia Honey with White Truffle, 140gr**

**\$34.00**



**Penna - Butter with White Truffle, 90gr**

**\$28.00**



**Penna - Cream of Artichokes and Truffle, 90gr**

**\$28.00**



**Penna - Truffle Bruschetta, 180gr**

Tomatoes and black truffle! Ideal for pasta, frittata and pasta dishes

**\$38.00**



**Penna - White Truffle Sauce, 100gr**

Cream, parmesan and white truffle are the main ingredients of this amazing sauce. Ideal on meat and pasta or spread on bread

**\$32.00**



## Vegetables



### Perche' Ci Credo - Artichokes in Extra Virgin Olive Oil, 330ml

Artichokes dressed with garlic and parsley in extra virgin olive oil.

\$24.00



### Perche' Ci Credo - Leccino Olives in Extra Virgin Olive Oil, 180gr

Stoned Leccino olives in extra virgin olive oil.

\$22.00

## Wine

### Red Wine



### Boroli - Barbera D'Alba DOC "Quattro Fratelli" 2009 - 0.75L

This Barbera has a very intense ruby red color. It has aromas of ripe forest fruits and undertones of vanilla while on the palate it is mouth filling with aromas of raspberries and blackberries.

Serving temperature is 18degrees and can be served throughout the entire meal.

\$48.00



### Boroli - Barolo DOCG 2006

This wine is the typical red garnet color of a wine produced from Nebbiolo grapes. The bouquet is elegant with hints of red mature fruits, leather, tobacco and sensations of oak, while on the palate the powerful structure emerges with a long, persistent finish. It is a long-tasting wine.

Serve with red meats or ripe, strong cheeses. It is excellent also after meal.

\$98.00



### Boroli - Barolo DOCG Cerequio 2005 - 0.75L

**Variety:** 100% nebbiolo

**Vineyard:** in the territory of Barolo; with an East-South/East exposure. In the clayey-calcareous soil, with sand veins, the absence of marls is counterbalanced by portions of rock; soil depth on the rock 1/1.5 metres. Density of vines 4300/hectare; the rootstock is Kober/SO4; age of vines approximately 25 years.

**Vinification:** in red by crushing and destemming; fermentation in steel at controlled temperature for 10/12 days, successive skin submerged-cap maceration for 15/20 days. Racking in small wooden barrels for malolactic fermentation, then decanting and ageing in new small and second/third passage wooden barrels for two years. Afterwards, bottling and refinement in bottles for one year.

**Description:** garnet red colour with orange reflections; ethereal aroma with scents of violet and rose, with a slightly spicy finish; full, smooth, vanilla taste with a pleasant aftertaste of wild berries.

\$118.00



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### Casanuova di Ama - Chianti Classico DOCG 2012 - 0.75L

Produced in Lecchi - Gaiole in Chianti, Siena, it has a bright red amber red colour, dry and yield taste that is particularly intense and harmonious.

Following the disciplinary production, it is made of 85% Sangiovese, 10% Canaiolo, 3% Malvasia nera and 2% of local red grapes such as Calabrese, Cilieggiolo and Foglia Tonda that give a unique taste and smell.

The wine is bottled 2 years after the vintage and the best period to enjoy it is from 2 to 5 years of aging.

This Chianti Classico goes very well with strong dishes such as roasts, game, cheese and gold cuts. Best served at 17/18 degrees.

**\$68.00**



### Casanuova di Ama - Chianti Classico Riserva DOCG 2013

From a small family run business in the heart of the Chianti area, this Chianti Classico Riserva has a min alcohol content of 13%. Ruby red color, intense particular fragrance, dry, strong flavour with scent of iris and violet. Aged in wood for at least one year.

85% Sangiovese, 10% Canaiolo, 3% Malvasia Nera, 2% red vinestocks typical of the area such as Calabrese, Foglia tonda and Cilieggiolo that confer particular aromas and flavours.

It is a wine for meditation for a long aging process. It can be paired with game, roast and other meat dishes. It's at its best with cheese and cold cuts.

Serve at room temperature 18-20 degrees C.

**\$88.00**



### Grignano - Chianti Rufina Riserva Poggio Gualtieri DOCG 2013 - 0.75L

Fattoria di Grignano includes 47 smaller estates, but one in particular has long produced the finest grapes. Credit for this goes to its excellent exposure, favourable microclimate and unique soil. Today Poggio Gualtieri is the wine that expresses the character and fitness of the Rufina area.

Aged 15-18 months in small French oak barriques and min 6 months in bottles, this is a Tuscan must for any wine lover.

**\$86.00**



### I Vicini - Laudario Merlot Cortona DOC 2010 - 0.75L

Deep red ruby, it expresses itself to the sense of smell with elegant tones of fruit and red and black berries, among which black currant and raspberry with fragrance of sweet spices and cocoa.

Wonderful in the taste, where to an adequate structure responds a strong and elegant tannic that introduces a coherent aftertaste sensitive to the nose and enriched by refreshing balsamic notes.

**\$50.00**



### La Calonica - Syrah Arnith DOC Cortona, 2012

Color: intense and deep ruby red with hints of violet.

Nose: of great elegance and complexity.

Immediate is the spicy note of the variety that blends with the vanilla sold by the barrel. This is followed by notes of ripe berries blacks.

Taste: structured and complex, characterized by a thick and soft tannins. Final pleasantly intense and persistent.

The Agricultural Estate La Calonica was founded in 1973 by the Cattani family who still supervises directly its production and sales, and covers about 45 hectares on the border of the provinces of Siena and Arezzo, between the Municipalities of Montepulciano and Cortona on a crest at about 350 meters above sea level, not far from Lake Trasimeno. The wines produced fall under the production regulations of important and well-established DOCG and DOC such as Nobile and Rosso di Montepulciano and the most recent DOC di Cortona. The lands are located at optimal altitudes and exposure and are characterized by a largely clayey texture, with occasional sand outcrops.

**\$110.00**



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### La Calonica - Vino Nobile di Montepulciano Riserva "S. Venerio" DOCG 2014

Vino Nobile Riserva is garnet red in colour; its bouquet is delicate and intense, with a slight scent of violet; the taste is dry with a hint of tannic.

A great wine ideal with roast and grilled meat, game and mature cheeses

The Agricultural Estate La Calonica was founded in 1973 by the Cattani family who still supervises directly its production and sales, and covers about 45 hectares on the border of the provinces of Siena and Arezzo, between the Municipalities of Montepulciano and Cortona on a crest at about 350 meters above sea level, not far from Lake Trasimeno. The wines produced fall under the production regulations of important and well-established DOCG and DOC such as Nobile and Rosso di Montepulciano and the most recent DOC di Cortona. The lands are located at optimal altitudes and exposure and are characterized by a largely clayey texture, with occasional sand outcrops.

**\$110.00**

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### Tenuta Agricola Serradei - Salice Salentino DOC Riserva 2012

Wine obtained from Negroamaro and Black Malvasia grapes, it is intense red in colour with an aroma of plums and red berries fruit. It refines in barrique giving notes of softness and spices, rightly tannic.

It well matches red meats and cheeses.

**\$62.00**

## Sparkling and Dessert Wines



### Grignano - Brut Metodo Classico, 0.75L

Cuvee made of Chardonnay and Trebbiano with fermentation and yeast aging for total 24 months. The final addition of the liqueur enriches the complexity of aromas and flavors.

Colour: pale gold, perlage of tiny bubbles

Aroma: characterized by crusty bread, peach and pear: very fine and elegant

Taste: good complexity, it is fresh and persistent with a pleasant aftertaste

Type: White sparkling wine – Champenoise method

Age of vineyard: 25 years

Grape varieties: Trebbiano, Chardonnay

Harvest period: September

Yeast aging: 24 months

**\$80.00**



### Grignano - Vin Santo di Chianti Rufina DOC 2010, 0.375L

Coloure: amber-yellow, limpid.

Aroma: very complex, characterized by notes of dried apricot and dried fruits Taste: great structure and complexity. Very persistent on the palate

Appellation: DOC Vinsanto del Chianti Rufina

Age of vineyard : 25 years

Grape varieties: 65% Malvasia del Chian@, 35% Trebbiano

Harvest period: at the end of September the best grapes are selected from the various vineyards

Grape drying: natural air drying by hanging grapes for about 3 months (100 days)



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Fermentation: after press, the must is decanted into small oak barrels named Caratelli (50/225 liters) where alcoholic fermentation takes place

Aging: 5 years minimum

**\$75.00**

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