



Food

Accessories



Handmade Bulbo Bowl

Designed and handmade with Murano glass by artist Daniela Poletti, this bowl (10cm) is colourful, food grade and ideal to serve delicious food to your guests. Available in a range of colours. Each piece is different as it is handmade.

Please contact us to view the selection of colours.

~~\$62.00~~ \$55.50



I&P - Three places support for I&P oils

Three places support to hold down three types of I&P oils to be paired with different dishes.

~~\$88.00~~ \$72.00



Lemon Leaf Plate

Designed and handmade with Murano glass by artist Daniela Poletti, this is colourful, food grade and ideal to serve delicious food to your guests. Available in a range of colours. Each piece is different as it is handmade.

Contact us to view all the available colours.

~~\$54.00~~ \$45.00



Mulberry Leaf Plate

Designed and handmade with Murano glass by artist Daniela Poletti, this is colourful, food grade and ideal to serve delicious food to your guests. Available in a range of colours. Each piece is different as it is handmade.

Contact us to view the selection of available colours.

~~\$68.00~~ \$56.00

Balsamic Vinegar



Acetaia dei Bago - 12 winters (Aged Balsamic Vinegar) - 40ml

\$96.00



Acetaia dei Bago - 25 Winters (Aged Balsamic Vinegar) - 40ml

\$128.00



Clessidra Catalog

This catalog was generated on January 15, 2021



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

\$72.00



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.

\$188.00



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.

\$268.00



Acetaia dei Bago - Balsamic Vinegar, 30 Winters, 60ml

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

\$178.00



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 chees, cow's-milk cheeses etc. very enjoyable also with Ice cream and strawberries.

~~\$64.00~~ \$56.00



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Extra Virgin Olive Oil



Case d'Alto - Organic Coevo Gran Cru, 250ml

Intense, balanced taste of great charm that pampers the palate.

An extra virgin oil whose quality manifests itself immediately, but in an original way, for power and intensity and for the balance of a fruity taste with fresh notes. It is a blend of Frantoio, Ravece, Leccino e Ogliarola.

Intense taste, with a well balanced and persistent bitter and spicy. Characterized by a particularly intense entry into the mouth which then opens with extreme freshness, it has marked hints of wild herbs

For lovers of extra virgin olive oil with more determined palates who appreciate the bitter and spicy notes and the freshness of the juice of a fruit that is still green.

Its fruity notes make it fragrant, for extended use, which is especially enhanced with those dishes that need freshness and intensity.

RECOMMENDED COMBINATIONS

Extremely clean oil characterized by soft notes embellished by a bitter and a persistent spicy, it is particularly suitable to accompany dishes with low acidity, with a round taste even that do not disdain a bitter note to complete. Perfect for soft and full-bodied cheeses or to close the creaming of a creamy risotto, we can already imagine it with a risotto with gorgonzola and walnuts or baked radicchio with smoked scamorza. Perfect accompaniment of sweet-tasting vegetables, ideal condiment for freshly baked potatoes, carrots and onions or for vegetable flans, even with particular flavors such as cabbage and pumpkin. But it is an oil that, due to its balance, we imagine well in an all-round use in the kitchen, for palates who do not like aggression.

\$42.00



Greco - Organic Extra Virgin Olive Oil, 250ml

We look to the future with a view to sustainability, we strictly comply with the organic farming regulations, which require we not to use herbicides and chemical fertilizers.

The Greco farm was born from the passion of young cousins who converted the family land into olive groves to fulfill the dream of creating a product as unique as the land that produces it.

The Azienda Agricola Greco is located in the Municipality of Centuripe, a small town in the Sicilian hinterland which, with its history dating back to the Hellenic era, was defined as the "balcony of Sicily" precisely because of the breathtaking panorama that it contains in a single view from Etna to the east coast, crossing the plain of Catania. The company extends for about 10 hectares on land from the hilly stretch to an altitude of 400 meters above sea level. facing North East.

The EVO produced by the Greek farm comes exclusively from olives of Nocellara Etnea, the main cultivar of the Etna foothills area

This extra virgin olive oil, an excellent expression of the Nocellara etnea cultivar. An extra virgin that is striking for its simplicity and clarity. A fresh and clean taste, with clear hints of ripe tomato, with a defined but pleasant bitter note and an energetic and persistent spicy finish.

You immediately perceive the hint of ripe tomato that makes you want a margherita pizza, then structured with greener notes of artichoke and basil and then leave a sweeter but always great freshness sensation that recalls the citrus fruits of Sicily.

Upon tasting it is confirmed as a clean, high quality oil; a light sensory texture but rich in green notes in addition to tomato, from the freshest of basil to the most intense ones of artichoke, accompanied by a contained bitter note and a spicy that, although not aggressive, recalls the lively sensation of wild rocket growing in sunny lands.

Recommended for those looking for a very fragrant and clean quality extra virgin olive oil.

RECOMMENDED COMBINATIONS

An oil that fills every dish with fragrance and freshness.

For these characteristics it is the perfect complement for salads of all kinds, its delicious fresh cheeses and on fish carpaccio to which it gives fragrance, freshness and a note of panache without ever overpowering them. A must try to refresh a margherita pizza.

But its scents will also inebriate you with Sicilian dishes such as paccheri squid and pistachios.

\$42.00



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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 - Cru Le Piscine MAU (2020 Harvest), 250ml

2020 harvest: a magnificent vintage that brings unique flavours

Cultivar: Maurino

Great harmony and complex in one of the rare iridescent oils that changes flavors as the presence in the mouth progresses.

The nose offers a medium-intense fruity with great complexity of aromas.

Green notes with almond, chicory and aromatic herbs.

The mouthfeel is striking and surprises with a great balance between bitter and spicy. It leaves a great persistent and very pleasant roundness.

Quantity produced in 2020: 355.1L

Acidity: 0.19

Polyphenols: 567mg/kg

Harvest date: 30 Sept and 2/4/10 October

\$58.00



I&P - Cru Piscine MAU (2020 Harvest), 100ml

2020 harvest: a magnificent vintage that brings unique flavours

Cultivar: Maurino

Great harmony and complex in one of the rare iridescent oils that changes flavors as the presence in the mouth progresses.

The nose offers a medium-intense fruity with great complexity of aromas.

Green notes with almond, chicory and aromatic herbs.

The mouthfeel is striking and surprises with a great balance between bitter and spicy. It leaves a great persistent and very pleasant roundness.

Quantity produced in 2020: 355.1L

Acidity: 0.19

Polyphenols: 567mg/kg

Harvest date: 30 Sept and 2/4/10 October

\$24.00



I&P - Gran Cru Capo Terzo, 250ml (2019 Harvest)

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 pure', roast meats with duchess potatoes, grilled poultry.

~~\$36.00~~ **\$29.00**



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I&P - Gran Cru Gioacchina (2019 Harvest)

Monocultural award winning extra virgin olive oil

GAMBERO ROSSO 2017

GUIDA SLOW FOOD 2015

TERRE D'OLIO 2015

FLOS OLEI 2015

GUIDA SLOW FOOD 2014

Cold pressed in the farm's milling machine. It pairs very well with chickpeas salad, Salmon, potatoes, legumes soup, artichokes salad and chicken.

~~\$45.00~~ **\$36.00**



I&P - Gran Cru Gioacchina Iuvenis (2020 Harvest), 100ml

2020 harvest: a magnificent vintage that brings unique flavours

Cultivar: Caninese

Complex, intense but enveloping aromas announce the thistle and citrus fruits that will follow with artichoke tips. In the mouth it keeps all the aromatic promises with a great balance and harmony between spicy, bitter and the announced flavors that transmute from second to second. Very long presence in the mouth that leaves pleasantly aromatic clean and dry.

Quantity produced in 2020: 249L



Clessidra Catalog

This catalog was generated on January 15, 2021

Acidity: 0.2

Polyphenols: 547 mg/kg

Harvest date: 25-28-30 October

\$24.00

I&P - Gran Cru Gioacchina Iuvenis (2020 Harvest), 250ml

2020 harvest: a magnificent vintage that brings unique flavours

Complex, intense but enveloping aromas announce the thistle and citrus fruits that will follow with artichoke tips. In the mouth it keeps all the aromatic promises with a great balance and harmony between spicy, bitter and the announced flavors that transmute from second to second. Very long presence in the mouth that leaves pleasantly aromatic clean and dry.

Quantity produced in 2020: 249L

Acidity: 0.2

Polyphenols: 547 mg/kg

Harvest date: 25-28-30 October

\$58.00

I&P - Gran Cru Gioacchina LEC (2020 Harvest), 250ml

2020 Harvest: a magnificent vintage that brings unique flavours

A wonderful bunch of green vegetables. Its delicate aromas immerse you in artichokes, chicory and even the green part of cauliflower leaves. A delicate balance of bitter and spicy underlines the pine nut and sweet almond in the mouth. Leave your mouth clean and natural.

Quantity produced in 2020: 406.2L

Acidity: 0.2

Polyphenols: 460.09 mg/kg

Harvest date: 7-13 October

\$54.00

I&P - Gran Cru Gioacchina LEC, 250ml (2019 Harvest)

LA TUSCIA DELL'EVO 2017

GAMBERO ROSSO 2017



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LA TUSCIA DELL'EVO 2017

FLOS OLEI 2013

Organoleptic Characteristics

Color: golden with delicate green hues.

Its bouquet is delicate with hints of artichoke and green almond, combined with aromatic notes of rosemary, basil and tea leaves. Delicate sensations of bitterness and pungency are expressed in the pleasant retronasal perception of artichoke and white pepper.

Where it is produced

This oil is produced of olives from young monoculture Leccino varietal olive trees cultivated in a small olive grove located on the owner's land (lots 330, 331, 893 – plate 34) in Gioacchina, municipality of Canino (Viterbo). The oil is made from the fruit of 30 olive trees that are over 10 years old. The lot is on a rise with eastern exposure.

The soil is of volcanic origin and particularly fertile, the pH is neutral, and the cultivation layer is sandy-clayey.

Serving suggestions To accompany: marinated vegetables, ratatouille, asparagus soup, vegetable entrées, boiled potatoes and thinly-sliced raw baby cuttlefish.

~~€52.00~~ **€42.00**



I&P - Gran Cru Gioacchina PEN (2020 Harvest), 100ml

2020 Harvest: a magnificent vintage that bring unique flavours!

Cultivar: Pendolino

This extra virgin olive oil offers a total immersion in a garden of aromatic herbs among citrus trees.

The nose is immediately pervaded by the scents of a thousand aromatic herbs with strong notes of rosemary, marjoram and thyme, with citrus hints.

On the palate it is softly bitter and spicy with the enveloping cornucopia of aromatic herbs and almonds. Very persistent, it leaves a dry and aromatic mouth.

Quantity produced in 2020: 97.2L



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Acidity: 0.19

Polyphenols: 543mg/kg

Harvest Date: 4/6/9 October

\$28.00

I&P - Gran Cru Gioacchina PEN (2020 Harvest), 250ml

2020 Harvest: a magnificent vintage that bring unique flavours!

Cultivar: Pendolino

This extra virgin olive oil offers a total immersion in a garden of aromatic herbs among citrus trees.

The nose is immediately pervaded by the scents of a thousand aromatic herbs with strong notes of rosemary, marjoram and thyme, with citrus hints.

On the palate it is softly bitter and spicy with the enveloping cornucopia of aromatic herbs and almonds. Very persistent, it leaves a dry and aromatic mouth.

Quantity produced in 2020: 97.2L

Acidity: 0.19

Polyphenols: 543mg/kg

Harvest Date: 4/6/9 October

\$66.00

I&P - Gran Cru La Ramata (2020 Harvest), 250ml

2020 harvest: a magnificent vintage that brings unique flavours

Cultivar: Rosciola

A rare oil from a rare and particular cultivar.

The nose is medium intense fruity, with green, herbaceous and fresh aromas. Strong citrus and floral notes with hints of green tomato.

In the mouth it has very balanced bitterness and spicy, roundness of aromatic hints. A long and pleasant persistence.

Quantity produced in 2020: 68.8L

Acidity: 0.15

Polyphenols: 451mg/kg

Harvest date: 29 September

\$66.00



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I&P - Gran Cru Musignano FRA (2020 Harvest), 100ml

2020 Harvest: a magnificent vintage

Cultivar: Frantoio

It's a meme of the classic mill, pleasantly drowned in fields of grass and vegetables. In fact, on the nose the typical notes of the artichoke immediately mark the way, but then all the wonderfully vegetable green aromas arrive. On the palate the harmony of this marriage of the artichoke is confirmed with other fresh and cut vegetables with the right spicy background. The artichoke continues to remain pleasantly for a long time.

Quantity produced in 2020: 65.7L

Acidity: 0.2

Polyphenols: 547mg/kg

Harvest Date: 5-6 October

\$28.00



I&P - Gran Cru Musignano FRA (2020 Harvest), 250ml

2020 Harvest: a magnificent vintage

Cultivar: Frantoio

It's a meme of the classic mill, pleasantly drowned in fields of grass and vegetables. In fact, on the nose the typical notes of the artichoke immediately mark the way, but then all the wonderfully vegetable green aromas arrive. On the palate the harmony of this marriage of the artichoke is confirmed with other fresh and cut vegetables with the right spicy background. The artichoke continues to remain pleasantly for a long time.

Quantity produced in 2020: 65.7L

Acidity: 0.2

Polyphenols: 547mg/kg

Harvest Date: 5-6 October

\$66.00



I&P - Gran Cru Musignano, 250ml (2019 Harvest)

MONOCULTURE CANINESE VARIETAL OLIVES

Organoleptic Characteristics

Color: intense green with a light golden sheen.

Of medium intensity, its nose offers vegetal notes of wild grass, green almond and artichoke, followed by a floral interweaving (of jasmine), delicate spiciness (white pepper) and tomato.



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On the palate, it is characterized by the balance between moderate levels of bitter and pungent, with marked hints of lettuce, celery and dried apple.

Where it is produced

This oil is produced of olives from centuries-old monoculture Canino varietal olive trees cultivated in an olive grove located on the owner's land (lot 14 – plate 62) in Musignano, municipality of Canino (Viterbo). The oil is made from the fruit of 62 olive trees that are over 100 years old. The lot is on a rise with south-western exposure.

The soil is of volcanic origin and particularly fertile, the pH is acid and tending to clayey.

Serving suggestions

To accompany: roast rabbit, barley soup, grilled poultry, pasta dishes with white meat sauce, baked anchovy, sardine and mackerel, and beet soups.

~~\$38.00~~ **\$31.00**



I&P - Olive Tea Leaves, 40gr

Olive tea is an ideal herbal remedy to maintain optimal levels of well-being and vitality thanks to the high concentration of oleuropein, a polyphenol present in very high quantities in the leaves of our centuries-old olive trees. It is semi-fermented, like Chinese Oolong Tea.

It is a mono-varietal, that is, the leaves come from a single type of olive tree: the Caninese.

The olive tree is a plant used by man since ancient times, not only for the production of oil, produced with undisputed nutraceutical qualities, but also for the active and medical ingredients present in its leaves.

Preparation

Infuse 2 g of dry leaves (one teaspoon) in a cup of boiling water (250 ml). Leave to infuse for 10 minutes, filter and drink, even several times a day.

Warnings

Do not consume more than 5 g per day.

Avoid it during pregnancy.

\$28.00



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.

\$158.00



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NEW! - I&P - Cru Dei Cru (Canino), 500ml

MONOCULTURE CANINESE VARIETAL OLIVES
Pressing: cold

Mechanical pressing using the farm's own Alfa Laval AO500 Top

APPEARANCE:
Bright-colored

COLOR:
Emerald green with golden sheen

AROMA:
Full, which reminds the fresh fruit

TASTE:
Medium fruity oil, very balanced with a pleasant bitter and spicy note that allows use for various dishes

~~\$38.00~~ **\$31.00**



Pietrasanta - Organic Ogliarola Karpene Extra Virgin Olive oil, 250ml

"A large monocultivar from Ogliarola, complex and structured"

Karpene extra virgin olive oil is a Slow Food presidium from the north of Salento, fragrant and enveloping. This pure Ogliarola has a medium intensity fruitiness on the nose, with hints of wild berries and more fresh and delicate vegetal notes that recall the scents of salad and chard. In the mouth it gives its best, with a balanced and persistent bitter and spicy accompanied by a complex and structured taste where the berries return accompanied by an aroma of rosemary and then arrive at the bitter note of bitter almonds and rocket. An oil that strikes because while presenting interesting aromas and aromatic notes, it is not aggressive, suggesting the embrace with which it will envelop the dishes it will be paired with.

And in fact, tasting immediately brings the desire for a plate of orecchiette with sauce in which the ripe tomato is enriched and rounded off by Karpene and we imagine it perfectly with fresh dairy products and vegetables

But please don't forget to try it on desserts too ... enrich us with a good vanilla ice cream or a ricotta and sugar cream, you won't regret it.

Recommended for lovers of fragrant and refined cuisine.

RECOMMENDED COMBINATIONS

Being an oil rich in aromatic notes but balanced and not aggressive, it is recommended for dishes to be enriched with fresh and refined scents and which are enriched with a note of sweetness. Pasta first courses, also with wholemeal flour, accompanied by tomato sauces, but also fresh dairy products, grilled fish and vegetables, especially boiled green leafy vegetables. Also ideal in combination with desserts, such as vanilla ice cream, on a ricotta cream or on a mascarpone cream with berries.

\$42.00



Sorelle Garzo - Ottobratica Dolceterre, 250ml

A monocultivar from Ottobratica for an intense and decisive, clean and balanced extra virgin olive oil.

The nose is striking for its vegetal scent that brings back the smells of a walk in an artichoke garden. In the mouth it is clean, intense in both bitterness and spiciness. It perfectly reflects the smells of artichoke even in the mouth with a strong bitter and spicy, but at the same time balanced and pleasant.

Recommended for those who love vegetable scents and tastes with a lot of personality.

An Ottobratica of rare intensity

RECOMMENDED COMBINATIONS

An extra virgin whose combinations are guided by its great intensity.

Its intense and vegetal artichoke scent makes it special on a steak or very structured meat dishes.

Its decisive but very clean vegetable note makes it an excellent complement for intense flavored cooked vegetable dishes such as turnips and chicory.

\$42.00



Sorelle Garzo - RoSi Dolceterre, 250ml

A blend of **Roggianella** and **Sinopolese RoSi** with an overwhelming complexity.

The aromas of green tomato and almond that appear on the nose also appear when tasted, for a great overall consistency. A truly fragrant and exceptional nose.

The decisive but not impressive bitterness is accompanied by a persistent spiciness; both well defined but not excessive. Basically a very balanced extra virgin for a perfectly balanced taste with vegetal notes.



Recommended for those who love extra virgin olive oils with vegetable notes, with a non-aggressive taste but capable of adding taste to a variety of dishes.

It is a complex extra virgin olive oil, fresh and rich in aromas.

RECOMMENDED COMBINATIONS

Thanks to its taste characteristics, it is suitable for a very extensive use in the kitchen.

Perfect on vegetable soups and soups of potatoes and leeks, pumpkin, asparagus. It can complement a risotto or pappardella with porcini mushrooms, a white ragout, a chickpea soup up to a grilled cod.

\$42.00

Organic



Case d'Alto - Campania Fiano Orange IGT 2019 (Organic)

Fiano vinified in red, 45 days of maceration on the skins, unfiltered. It has a bright orange color with coppery reflections, the nose offers seductive floral notes of lime, acacia, and chamomile, associated with hints of peach and citrus, included in a light balsamic texture. In the mouth it is very fresh, with hints of peach and apricot.

\$69.00



Case d'Alto - Fiano d'Avellino DOCG 2018, 075L (Organic)

SOIL AND GROUND | Clayey - calcareous

CHEMICAL ANALYSIS | Alcohol 13.5% vol, total acidity 6 g / l

VINIFICATION AND AGING | It has a bright straw yellow color with golden reflections, the nose offers seductive floral notes of lime, acacia, broom and chamomile, associated with hints of mint, strawberry jam, hazelnut and butter, included in a light mineral texture. In the mouth it is very fresh, creamy, savory. of important texture and perfect balance.

\$64.00



Greco - Organic Extra Virgin Olive Oil, 250ml

We look to the future with a view to sustainability, we strictly comply with the organic farming regulations, which require we not to use herbicides and chemical fertilizers.

The Greco farm was born from the passion of young cousins who converted the family land into olive groves to fulfill the dream of creating a product as unique as the land that produces it.

The Azienda Agricola Greco is located in the Municipality of Centuripe, a small town in the Sicilian hinterland which, with its history dating back to the Hellenic era, was defined as the "balcony of Sicily" precisely because of the breathtaking panorama that it contains in a single view from Etna to the east coast, crossing the plain of Catania. The company extends for about 10 hectares on land from the hilly stretch to an altitude of 400 meters above sea level. facing North East.

The EVO produced by the Greek farm comes exclusively from olives of Nocellara Etna, the main cultivar of the Etna foothills area

This extra virgin olive oil, an excellent expression of the Nocellara etnea cultivar. An extra virgin that is striking for its simplicity and clarity. A fresh and clean taste, with clear hints of ripe tomato, with a defined but pleasant bitter note and an energetic and persistent spicy finish.

You immediately perceive the hint of ripe tomato that makes you want a margherita pizza, then structured with greener notes of artichoke and basil and then leave a sweeter but always great freshness sensation that recalls the citrus fruits of Sicily.

Upon tasting it is confirmed as a clean, high quality oil; a light sensory texture but rich in green notes in addition to tomato, from the freshest of basil to the most intense ones of artichoke, accompanied by a contained bitter note and a spicy that, although not aggressive, recalls the lively sensation of wild rocket growing in sunny lands.

Recommended for those looking for a very fragrant and clean quality extra virgin olive oil.

RECOMMENDED COMBINATIONS

An oil that fills every dish with fragrance and freshness.

For these characteristics it is the perfect complement for salads of all kinds, its delicious fresh cheeses and on fish carpaccio to which it gives fragrance, freshness and a note of panache without ever overpowering them. A must try to refresh a margherita pizza.

But its scents will also inebriate you with Sicilian dishes such as paccheri squid and pistachios.

\$42.00



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Mulino Val d'Orcia - Organic Hulled Spelt, 500gr

Hulled spelt produced and packaged in Val d'Orcia by the Mulino Val d'Orcia company. Spelt is the least caloric cereal and thanks to its high protein content (equal to 15%), combined with legumes, it is suitable for delicious and not too caloric single dishes. It is also rich in fiber, useful for slowing down hunger and regulating intestinal transit.

\$14.00



Mulino Val d'Orcia - Organic Lentils

They are particularly rich in sugars and proteins, as well as iron, which is useful for fighting states of anemia and fatigue; lentils are among the most digestible legumes.

Particularly diuretic, rich in insoluble and soluble fiber, they contain highly mineral salts such as: calcium, phosphorus, iron and zinc; vitamins B1, B2, B3.

\$20.00



Mulino Val d'Orcia - Organic Mezzi Paccheri, 500gr

Mulino Val d'Orcia pasta is made with the finest varieties of ancient grains, grown organically on the farm. These include Senatore Cappelli durum wheat and Verna soft wheat. The pasta produced with stone-ground durum wheat semolina and soft flour, it has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties of the wheat. It is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: 80% Senatore Cappelli organic whole durum wheat semolina, 20% Verna organic soft wheat type 2 flour, Water.

\$15.00



Mulino Val d'Orcia - Organic Pennette, 500gr

Mulino Val d'Orcia pasta is made with the finest varieties of ancient grains, grown organically on the farm. These include Senatore Cappelli durum wheat and Verna soft wheat. The pasta produced with stone-ground durum wheat semolina and soft flour, it has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties of the wheat. It is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: 80% Senatore Cappelli organic whole durum wheat semolina, 20% Verna organic soft wheat type 2 flour, Water.

\$15.00



Mulino Val d'Orcia - Organic Soup Mix, 350gr

Organic soup of cereals and dried legumes from Mulino Val d'Orcia.

This spelt, barley and lentil soup is an organic product based on our cereals and legumes grown in Val d'Orcia. Both spelt and barley are pearled and therefore do not need to be soaked. The soup is ready in 20/25 min and can be enriched with mixed vegetables, mushrooms and spices.

A really tasty and nutritious dish that is quick and easy to prepare.

\$16.00



Mulino Val d'Orcia - Organic Spelt Fusilli, 500gr

Organic spelt pasta, stone-milled flour, bronze dried.

Produced with stone-ground organic flours in the company mill, drawn in bronze and dried slowly and at low temperature, Mulino Val d'Orcia pasta is an extremely porous artisan product, with a characteristic amber color and an unmistakable flavor!

Our pasta produced with stone-ground spelt flour, has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties, it is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: Organic whole meal spelt flour

NUTRITIONAL VALUES (average for 100 g):

Energy 1496kJ / 354 Kcal,

Fatty Acids 3.58 g of which saturated 0.5 g,

Carbohydrates 63.67 g of which **sugars 3.86 g,**

Fibers 8.26 g,



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Proteins 12.66 g,

Salt 0.004 g

\$16.00

Mulino Val d'Orcia - Organic Spelt Pennette, 500gr

Organic spelt pasta, stone-milled flour, bronze dried.

Produced with stone-ground organic flours in the company mill, drawn in bronze and dried slowly and at low temperature, Mulino Val d'Orcia pasta is an extremely porous artisan product, with a characteristic amber color and an unmistakable flavor!

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Fatty Acids 3.58 g of which saturated 0.5 g,

Carbohydrates 63.67 g of which **sugars 3.86 g**,

Fibers 8.26 g,

Proteins 12.66 g,

Salt 0.004 g

\$16.00



Mulino Val d'Orcia - Organic Tagliatelle, 500gr

Mulino Val d'Orcia pasta is made with the finest varieties of ancient grains, grown organically on the farm. These include Senatore Cappelli durum wheat and Verna soft wheat. The pasta produced with stone-ground durum wheat semolina and soft flour, it has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties of the wheat. It is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: 80% Senatore Cappelli organic whole durum wheat semolina, 20% Verna organic soft wheat type 2 flour, Water.

\$16.00



Perche' ci Credo - Organic Salsa Madre (crushed tomatoes), 200gr

Our Organic tomato sauces are simple and fresh, produced with the best , fresh, Italian Ingredients from Organic Agriculture. No sugar added. It can be used in 2/3 pasta portions.

Salsa Madre is raw, the mother of all dishes, for less of the red ones (and they are not few). Tomato 'mother' sauce is full-bodied, sweet and rich. Raw, just with a pinch of salt.

Once opened, keep for 3/5 days in the fridge

\$11.50



Perche' ci Credo - Organic Tomato Sauce with Basil, 200gr

Our Organic tomato sauces are simple and fresh, produced with the best , fresh, Italian Ingredients from Organic Agriculture. No sugar added. It can be used in 2/3 pasta portions.

Organic Tomato sauce with basil is cooked with onions, extra virgin olive oil and basil. Ready to use.

Once opened, keep for 3/5 days in the fridge

\$12.00





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Pietrasanta - Organic Fiaschetto Pulped Tomatoes, 500gr

Ingredients: Fiaschetto tomatoes, salt.

Pomodoro Fiaschetto (Fiaschetto tomato) is grown mainly in the territory of the WWF protected area of Torre Guaceto, between the towns of Carovigno and Brindisi. It is recognized as a unique product by the Slow Food movement.

This tomato has an oval shape, with a thin skin, and a sweet and juicy flavour. It is mainly used for the preparation of the typical "Salsa di pomodoro" - tomato sauce.

The outstanding quality of this potato comes from the stony land and the influence of the nearby sea, from which the irrigation water comes from.

Cultivation takes place in respect of traditional and organic methods. Production is in small clusters of 4-5 tomatoes that are placed on floors and left in the sun to lose some of their acidity.

The harvest starts after the second ten days of June and lasts all summer.

Fiaschetto tomato is the basis for the preparation of the tomato sauce which is prepared in late summer and consumed throughout winter.

The pulped tomatoes by "Pietrasanta" farm is the result of the family passion for this Apulian fruit, that controls the entire production process: from the selection of the reddest and ripest tomatoes in the field until their collection and packaging that takes place within a few hours after their arrival at the laboratory.

Store in a cool and dry place. Once opened, store in the refrigerator.

\$20.00



Pietrasanta - Organic Fiaschetto Tomato Sauce, 570gr

Fiaschetto Tomato from Torre Guaceto in Salsa - Slow Food Presidium - Natural, without citric acid, cooked in a bain-marie.

Ingredients: Fiaschetto di Torre Guaceto tomato whole with the addition of tomato puree Fiaschetto di Torre Guaceto - Processing: artisanal.

The Fiaschetto Tomato of Torre Guaceto in Salsa is a product created to bring the whole tomato to your table, in short, by opening it you will feel all the aromas and flavors of our spring.

The fiaschetto tomato remains intact in the tomato sauce, all this is the result of the passion of the Leobilla family that controls the entire production chain: from the selection of the reddest and ripest tomatoes in the field for sowing next year, up to their harvest and packaging that takes place within hours of arrival in the laboratory.

The Fiaschetto Tomato of Torre Guaceto wins the recognition of the Slow Food Presidium in 2008, and specifically the one produced within the Torre Guaceto reserve by the Pietrasanta Farm, obtains recognition in the summer of 2017, for the autochthonous variety, the good practices agronomic aspects of the company, the eco-sustainable techniques and the landscape and environmental value.

Our Fiaschetto tomato is in conversion to organic farming and represents a historical cultivar of the territory between Ostuni and Carovigno, close to the Apulian Adriatic coast, and precisely from the Torre Guaceto Reserve, in the heart of Puglia from which it draws particular unique characteristics like the sweet and brackish taste.

Keep in a cold and dry place. After opening, store in the refrigerator for 4/5 days.

\$25.00



Pietrasanta - Organic Ogliarola Karpene Extra Virgin Olive oil, 250ml

"A large monocultivar from Ogliarola, complex and structured"

Karpene extra virgin olive oil is a Slow Food presidium from the north of Salento, fragrant and enveloping. This pure Ogliarola has a medium intensity fruitiness on the nose, with hints of wild berries and more fresh and delicate vegetal notes that recall the scents of salad and chard. In the mouth it gives its best, with a balanced and persistent bitter and spicy accompanied by a complex and structured taste where the berries return accompanied by an aroma of rosemary and then arrive at the bitter note of bitter almonds and rocket. An oil that strikes because while presenting interesting aromas and aromatic notes, it is not aggressive, suggesting the embrace with which it will envelop the dishes it will be paired with.

And in fact, tasting immediately brings the desire for a plate of orecchiette with sauce in which the ripe tomato is enriched and rounded off by Karpene and we imagine it perfectly with fresh dairy products and vegetables

But please don't forget to try it on desserts too ... enrich us with a good vanilla ice cream or a ricotta and sugar cream, you won't regret it.

Recommended for lovers of fragrant and refined cuisine.

RECOMMENDED COMBINATIONS



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Being an oil rich in aromatic notes but balanced and not aggressive, it is recommended for dishes to be enriched with fresh and refined scents and which are enriched with a note of sweetness. Pasta first courses, also with wholemeal flour, accompanied by tomato sauces, but also fresh dairy products, grilled fish and vegetables, especially boiled green leafy vegetables. Also ideal in combination with desserts, such as vanilla ice cream, on a ricotta cream or on a mascarpone cream with berries.

\$42.00

Pantry - Bread



Agricola del Sole - Chianchette with Fennel, 250gr

Chianchette are characterized both by an original shape and by genuine ingredients. They take their name from the "chianche", which are flat stones commonly used to cover the lanes of the old town centers in the province of Bari, and to build the "dry walls", characteristic constructions of the Murgia territory. The durum wheat semolina gives Chianchette a unique crispness. These snacks are perfect to whet the appetite thanks to the spicy taste of fennel.

Consumption advice

Chianchette are ideal appetizers especially served with dairy products, cheese, cold cuts and grilled vegetables. For those who love the mixture of salty and sweet flavors, the combination between Chianchette and a jam is highly recommended

\$18.00



Agricola del Sole - Friselle, 250gr

Thanks to their fresh and genuine ingredients, **Friselle** are a typical product from Apulia, which has become popular and appreciated all over the world. Friselle are a perfect substitute for home-made bread, since they are both prepared with the same dough. Moreover, they are entirely made of durum wheat semolina, which makes them crunchier and extends their shelf life. You can taste our Friselle every moment of your day!

Friselle can be perfectly tasted with tomatoes, extra virgin olive oil and oregano. Thanks to their cell structure, Agricola del Sole Friselle are able to absorb every kind of seasoning.

Ingredients

durum **WHEAT** semolina, water, sourdough, extra virgin olive oil, salt.

To be consumed by January 2021.

~~\$18.00~~ **\$10.00**



Agricola del Sole - Friselle, 250gr x 2

Thanks to their fresh and genuine ingredients, **Friselle** are a typical product from Apulia, which has become popular and appreciated all over the world. Friselle are a perfect substitute for home-made bread, since they are both prepared with the same dough. Moreover, they are entirely made of durum wheat semolina, which makes them crunchier and extends their shelf life. You can taste our Friselle every moment of your day!

Friselle can be perfectly tasted with tomatoes, extra virgin olive oil and oregano. Thanks to their cell structure, Agricola del Sole Friselle are able to absorb every kind of seasoning.

Ingredients

durum **WHEAT** semolina, water, sourdough, extra virgin olive oil, salt.

To be consumed by January 2021.

~~\$36.00~~ **\$18.00**



Baghi's - Biscuits with Blu61, 140gr

What do we mean by savory biscuits? They are real shortbread biscuits, therefore very buttery, but... not sweet, indeed salty! Salty both because no sugar is added to sweeten them and also because the dose of salt in this case is greater than that used for our classic shortbread biscuits. Why make savory biscuits? Because we wanted to propose something unusual, delicious, to be tasted perhaps during an aperitif or to accompany some good wine or a good craft beer. Savory biscuits are also excellent to accompany other foods, perhaps a tasty cheese, or a good quality cured meat: you can really indulge yourself with combinations.

Our savory biscuits are still excellent even on their own, indeed! Savoring them alone, they release all their aroma and certainly stimulate the appetite! Obviously, we also use high quality raw materials for our savory biscuits: stone-ground flour from Italian wheat, fresh eggs from free-range hens, zero, butter obtained by centrifuge and Maldon salt in crystals (yes, even salt is precious in our savory biscuits!).

We then added some other excellent raw materials to these extraordinary raw materials.



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This biscuits are a tribute to the fabulous blue cheese of La Casearia Carpenedo. A blue cheese aged in Raboso and cranberries. Among the ingredients, in addition to Blu 61, we have added black cherries that give a touch of sweetness, recalling both raboso and cranberries to the palate.

Enjoy them with a glass of our Taurasi!

\$28.00

Baghi's - Biscuits with Onion and Raisin, 140gr

What do we mean by savory biscuits? They are real shortbread biscuits, therefore very buttery, but... not sweet, indeed salty! Salty both because no sugar is added to sweeten them and also because the dose of salt in this case is greater than that used for our classic shortbread biscuits. Why make savory biscuits? Because we wanted to propose something unusual, delicious, to be tasted perhaps during an aperitif or to accompany some good wine or a good craft beer. Savory biscuits are also excellent to accompany other foods, perhaps a tasty cheese, or a good quality cured meat: you can really indulge yourself with combinations. Surely a savory biscuit is much more versatile than a sweet biscuit: the savory biscuit can be combined with something sweet, by contrast, or with other savory foods to enhance them.

Our savory biscuits are still excellent even on their own, indeed! Savoring them alone, they release all their aroma and certainly stimulate the appetite! Obviously, we also use high quality raw materials for our savory biscuits: stone-ground flour from Italian wheat, fresh eggs from free-range hens. zero, butter obtained by centrifuge and Maldon salt in crystals (yes, even salt is precious in our savory biscuits!).

We then added some other excellent raw materials to these extraordinary raw materials.

These biscuits are made with onion and Australian raisins. They have a strong flavour. It is ideal with a red beer or an important white wine. Try it with our Fiano Orange!

\$28.00

Baghi's - Truffle Biscuits, 140gr

What do we mean by savory biscuits? They are real shortbread biscuits, therefore very buttery, but... not sweet, indeed salty! Salty both because no sugar is added to sweeten them and also because the dose of salt in this case is greater than that used for our classic shortbread biscuits. Why make savory biscuits? Because we wanted to propose something unusual, delicious, to be tasted perhaps during an aperitif or to accompany some good wine or a good craft beer. Savory biscuits are also excellent to accompany other foods, perhaps a tasty cheese, or a good quality cured meat: you can really indulge yourself with combinations.

Our savory biscuits are still excellent even on their own, indeed! Savoring them alone, they release all their aroma and certainly stimulate the appetite! Obviously, we also use high quality raw materials for our savory biscuits: stone-ground flour from Italian wheat, fresh eggs from free-range hens. zero, butter obtained by centrifuge and Maldon salt in crystals (yes, even salt is precious in our savory biscuits!).

We then added some other excellent raw materials to these extraordinary raw materials.

The truffle biscuits are a perfect and unique combination of butter, eggs and. black truffle in an excellent product.

Enjoy them with a glass of Barolo!

\$30.00

Chianchette and Pesto

WAYS TO GO BEYOND PASTA WITH PESTO!

One of our favourites? Chianchette and pesto!

Chianchette are characterized both by an original shape and by genuine ingredients. The durum wheat semolina gives Chianchette a unique crispness and the fennel seeds add a very special flavours!





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Pair them with our traditional Pesto Genovese, made with basil DOP, parmesan, pecorino, pinenuts, garlic and extra virgin olive oil.

Chianchette are ideal appetizers especially served with dairy products, cheese, cold cuts and grilled vegetables.

~~\$40.00~~ **\$35.00**

Pasta



Agricola del Sole - Fusilli, 500gr

Agricola del Sole Fusilli, with their typical spiral shape, are perfect to hold all kind of sauces and seasonings, creating an harmonic fusion of tastes. They are ideal to enhance the flavors of thick and full bodied sauces as well as of lighter and simpler ones.

Made with durum WHEAT semolina.
Bronze wire drawn and slowly dried.

Cooking time: 10 minutes. We recommend to follow the boiling process carefully, in order to optimally cook the pasta.

Ingredients

durum **WHEAT** semolina, water

\$14.00



Agricola del Sole - Linguine, 500gr

Linguine are excellent served with fish, fresh tomatoes or cheese-based sauces. The bronze wire drawing as well as the slow drying process make our Linguine extraordinarily thick and full-bodied, and perfect to be served with meat and vegetable seasonings.

Bronze wire drawn and slowly dried.

Cooking time: 8 minutes. We recommend to follow the boiling process carefully, in order to optimally cook the pasta.

Ingredients

durum **WHEAT** semolina, water

\$14.00



Agricola del Sole - Maccheroncini Rigati, 500gr

Agricola del Sole Maccheroncini Rigati are the classic pasta shape of the Italian artisan tradition. Thanks to its grooves and wide diameter, this variety is extremely versatile and suitable with all kind of seasonings.

Made with durum WHEAT semolina
Bronze wire drawn and slowly dried.

Cooking time: 10 minutes. We recommend to follow the boiling process carefully, in order to optimally cook the pasta.

Ingredients

durum **WHEAT** semolina, water

\$14.00



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Agricola del Sole - Orecchiette, 500gr

I TIPICI of **Agricola del Sole** represents the heart of the first dish, made of durum wheat semolina, water, and salt. "I Tipici" is a typical handmade pasta made on a large wooden table in Apulia. So with **I TIPICI** you will have a wonderful trip through the Apulian table where tradition and conviviality come together.

Agricola del Sole Orecchiette are one of the symbols of Apulia cooking tradition. Thanks to their typical concave shape, they can hold all kind of seasonings.

Made with durum wheat semolina and water, according to Italian and Apulian tradition.

Cooking time: 10/13 minutes. We recommend to follow the boiling process carefully, in order to optimally cook the pasta.

Ingredients

100% Puglia durum **WHEAT** semolina, water.

\$14.00



Agricola del Sole - Spaghetti, 500gr

Spaghetti are definitely the most popular pasta variety worldwide and a symbol of Italian artisan tradition. The irresistible thickness of our Spaghetti makes them particularly versatile and suitable for every first course, which, we assure you, will be a great success.

Bronze wire drawn and slowly dried.

Cooking time: 8 minutes. We recommend to follow the boiling process carefully, in order to optimally cook the pasta.

Ingredients

durum **WHEAT** semolina, water

\$14.00



Mulino Val d'Orcia - Organic Hulled Spelt, 500gr

Hulled spelt produced and packaged in Val d'Orcia by the Mulino Val d'Orcia company. Spelt is the least caloric cereal and thanks to its high protein content (equal to 15%), combined with legumes, it is suitable for delicious and not too caloric single dishes. It is also rich in fiber, useful for slowing down hunger and regulating intestinal transit.

\$14.00



Mulino Val d'Orcia - Organic Mezzi Paccheri, 500gr

Mulino Val d'Orcia pasta is made with the finest varieties of ancient grains, grown organically on the farm. These include Senatore Cappelli durum wheat and Verna soft wheat. The pasta produced with stone-ground durum wheat semolina and soft flour, it has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties of the wheat. It is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: 80% Senatore Cappelli organic whole durum wheat semolina, 20% Verna organic soft wheat type 2 flour, Water.

\$15.00



Mulino Val d'Orcia - Organic Pappardelle, 500gr

Mulino Val d'Orcia pasta is made with the finest varieties of ancient grains, grown organically on the farm. These include Senatore Cappelli durum wheat and Verna soft wheat. The pasta produced with stone-ground durum wheat semolina and soft flour, it has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties of the wheat. It is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: 80% Senatore Cappelli organic whole durum wheat semolina, 20% Verna organic soft wheat type 2 flour, Water.

\$16.00



Mulino Val d'Orcia - Organic Pennette, 500gr

Mulino Val d'Orcia pasta is made with the finest varieties of ancient grains, grown organically on the farm. These include Senatore Cappelli durum wheat and Verna soft wheat. The pasta produced with stone-ground durum wheat semolina and soft flour, it has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties of the wheat. It is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: 80% Senatore Cappelli organic whole durum wheat semolina, 20% Verna organic soft wheat type 2 flour, Water.

\$15.00



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Mulino Val d'Orcia - Organic Soup Mix, 350gr

Organic soup of cereals and dried legumes from Mulino Val d'Orcia.

This spelt, barley and lentil soup is an organic product based on our cereals and legumes grown in Val d'Orcia. Both spelt and barley are pearled and therefore do not need to be soaked. The soup is ready in 20/25 min and can be enriched with mixed vegetables, mushrooms and spices.

A really tasty and nutritious dish that is quick and easy to prepare.

\$16.00



Mulino Val d'Orcia - Organic Spelt Fusilli, 500gr

Organic spelt pasta, stone-milled flour, bronze dried.

Produced with stone-ground organic flours in the company mill, drawn in bronze and dried slowly and at low temperature, Mulino Val d'Orcia pasta is an extremely porous artisan product, with a characteristic amber color and an unmistakable flavor!

Our pasta produced with stone-ground spelt flour, has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties, it is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: Organic whole meal spelt flour

NUTRITIONAL VALUES (average for 100 g):

Energy 1496kJ / 354 Kcal,

Fatty Acids 3.58 g of which saturated 0.5 g,

Carbohydrates 63.67 g of which **sugars 3.86 g**,

Fibers 8.26 g,

Proteins 12.66 g,

Salt 0.004 g

\$16.00



Mulino Val d'Orcia - Organic Spelt Pennette, 500gr

Organic spelt pasta, stone-milled flour, bronze dried.

Produced with stone-ground organic flours in the company mill, drawn in bronze and dried slowly and at low temperature, Mulino Val d'Orcia pasta is an extremely porous artisan product, with a characteristic amber color and an unmistakable flavor!

Our pasta produced with stone-ground spelt flour, has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties, it is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: Organic whole meal spelt flour

NUTRITIONAL VALUES (average for 100 g):

Energy 1496kJ / 354 Kcal,

Fatty Acids 3.58 g of which saturated 0.5 g,

Carbohydrates 63.67 g of which **sugars 3.86 g**,

Fibers 8.26 g,

Proteins 12.66 g,

Salt 0.004 g

\$16.00



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Mulino Val d'Orcia - Organic Tagliatelle, 500gr

Mulino Val d'Orcia pasta is made with the finest varieties of ancient grains, grown organically on the farm. These include Senatore Cappelli durum wheat and Verna soft wheat. The pasta produced with stone-ground durum wheat semolina and soft flour, it has a higher fiber and mineral content than industrial pasta and maintains the lipid-vitamin properties of the wheat. It is a more balanced pasta and has a lower glycemic index.

INGREDIENTS: 80% Senatore Cappelli organic whole durum wheat semolina, 20% Verna organic soft wheat type 2 flour, Water.

\$16.00



SSS - Organic Wholemeal and Omega 3 Torciglioni, 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.
- Eco-friendly packaging

~~\$10.00~~ **\$5.50**



SSS - Pasta Toscana - Organic Farfalle, 500gr

Made only with Tuscan organic wheat, fully traceable.

~~\$9.00~~ **\$4.50**



SSS - Pasta Toscana - Organic Tortiglioni, 500gr

Made only with organic Toscan wheat, fully traceable.

~~\$9.00~~ **\$4.50**



SSS - Pasta Toscana - Organic Wholemeal and Omega 3 Spaghetti, 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.
- Eco-friendly packaging

~~\$10.00~~ **\$5.50**



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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.

\$12.00

Savory Condiments - Dips



Agricola del Sole - Hot Sauce with Sun-Dried Tomatoes and Basil, 180gr

100% Italian production with 100% Apulian soul. **Hot sauce made with basil and sun-dried tomatoes** has healthy ingredients and uses an Apulian specialty. Its unique and Mediterranean flavour, indeed, arises from 100% Italian sun-dried tomatoes. It is an old delicacy which is still homemade in summertime. Red and juicy tomatoes are salted and then dried. To give a stronger and pungent taste to the cream, Agricola del Sole added **100% Italian chilli pepper** and garlic. The fresh note is due, instead, to the basil while its Mediterranean taste is enhanced by the use of olive oil.

Consumption Advice

This sauce can be used for preparing starters, by spreading it on croutons and open sandwiches. It is also great as a side dish for meats, eggs and vegetables or as seasoning for pasta and risotto.

Ingredients

sun-dried tomatoes, olive oil, basil, vinegar, sugar, garlic, hot chilli pepper, salt

It is suitable for vegans and vegetarians.

\$20.00



Agricola del Sole - Sun-dried Tomatoes, 100gr

Who loves Apulia surely loves this traditional product, whose preparation requires still nowadays a lot of time and methodology.

Agricola del Sole sun-dried tomatoes are made with the traditional procedure of tomatoes sun-drying. During summer San Marzano tomatoes are cut vertically into two parts and sprinkle with salt, then lean on wooden grid letting warm air dry them uniformly.

Consumption Advice

Agricola del Sole sun-dried tomatoes are used as topping for friselle, bruschette and in simple and traditional appetizers. They are delicious in several recipes and also ideal to flavour the traditional first course orecchiette with broccoli rabs. Before use it is advisable to rehydrate tomatoes simply dunking them in water or in white wine vinegar (for those who prefer intense flavours). By this, rehydrated sun-dried tomatoes lose their salt.

Ingredients

sun dried tomatoes, salt

Manufactured in a factory working almonds, cocoa, milk, eggs, white wine containing sulfur dioxide.

\$18.00



Aperitivo Set

1 x Perche' ci Credo Bruschetta of Olives and Anchovies, 180gr

1 x Perche' ci Credo Bruschetta Sun-dried Tomatoes and Capers, 180gr

1 x Perche' ci Credo Bruschetta of Artichokes and Walnuts, 180gr

1 x Perche' ci Credo Pitted Olives in Extra Virgin Olive Oil, 180gr

1 x Perche' ci Credo Stewed Capsicum Salentine Style, 180gr

\$75.00



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Perche ci Credo - Dried Tomatoes with Capers and Oregano, 180gr

A typical product from Salento. Dry tomatoes in extra virgin olive oil, capers and oregano.

Dried tomatoes in oil are used for many dishes of Salento cuisines, which never fails to enhance the products and the flavours of its land.

Recommended in a myriad of traditional Apulian recipes, including the exquisite friselle (slices of bread soaked with water and seasoned with salt, oil, caper, and dried tomatoes), this Salento food is characterized by a mix of body and crunchiness, as well as a rich but not intrusive flavor. Dried tomatoes in oil are also used in the preparation of first courses, among which it is worth mentioning the risotto with dried tomatoes, a typically Salento delicacy in which all the creaminess and flavor of rice emerges accompanied by the flavor of tomatoes.

\$16.00



Perche' ci Credo - Aubergine Condiment, 190gr

Dressing made with eggplants and tomatoes. No additives and preservatives.

Product ready to use. Ideal on pasta, meat (grilled or fried), fresh and aged cheese, bruschetta or bread and as a topping on pizza or focaccia.

Ingredients: eggplant, tomatoes, raisins, pinenuts and orange peel, extra virgin olive oil.

All ingredients are fully traceable

\$15.00



Perche' ci Credo - Bruschetta with Artichokes and Walnuts, 180gr

A creamy artichoke mince, with chopped walnuts: a greedy mix to spread and spread ... on bread, focacce, bruschetta.

INGREDIENTS:

- Artichokes
- Extra Virgin olive oil
- Parsley
- Walnut
- Lemon juice
- Wine vinegar
- Garlic
- Salt

Ready to use and Vegan friendly.

Add to bread, focaccia, friselle, sandwich and pair it with strong cheese.

\$15.00



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.

\$15.00



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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.

\$15.00



Perche' Ci Credo - Compote of Onion and Marsala, 190gr

Ideal on cheese or meat.

Ingredients: Onions, sugar, dry Marsala, apple cider vinegar, cinnamon, mint

\$18.00



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

\$16.00



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Perche' ci Credo - Pickled Vegetables in Oil ("Giardiniera"), 180gr

The classic Giardiniera is a ready appetizer and an excellent side dish for meat and fish. Born from a typical recipe with a natural flavor, it is prepared with many tasty vegetables. You will discover still intact the aromas and freshness of high quality ingredients, as soon as processed: crunchy and juicy vegetables, embellished by the sweet and sour seasoning that preserves them.

The Giardiniera, even before as a recipe, was born first and foremost as a method to conserve summer vegetables to be consumed during the winter: it is a bit of a paradox as, on the contrary, in the contemporary age the idea we have of the gardener is of summer food par excellence, given the innate lightness, not having us the need for preserves ready for the winter months!

\$12.00



Perche' ci Credo - Pitted Leccino Olives in Extra Virgin Olive Oil, 180gr

Pitted Leccino olives in extra virgin olive oil. A genuine addition to salads, pasta sauces, pizza or just as a snack.

Our favourite way to enjoy them? Check in the recipe section "Chicken with Cherry Tomatoes and Olives".

\$16.00



Perche' ci credo - Salentine Stewed Peppers Condiment, 190gr

Unmistakably Mediterranean in flavour: tasty peppers and soft tomatoe in a slow cooking with brown onions.

Then, a rain of capers and black pitted olives and fresh basil leaves as last touch.

A classic from the Salento tradition.

Product ready to use. Ideal on

- pasta
- meat (grilled or fried)
- fresh or aged cheeses
- bruschetta or bread
- as a topping for pizza and focaccia

No additives and preservatives. Made only with fresh ingredients grown in Puglia and Salento. With extra virgin olive oil. Fully traceable.

\$15.00



Perche' Ci Credo - Sugo with Cherry Tomatoes and Basil, 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

\$13.00

Truffles



Baghi's - Truffle Biscuits, 140gr

What do we mean by savory biscuits? They are real shortbread biscuits, therefore very buttery, but... not sweet, indeed salty! Salty both because no sugar is added to sweeten them and also because the dose of salt in this case is greater than that used for our classic shortbread biscuits. Why make savory biscuits? Because we wanted to propose something unusual, delicious, to be tasted perhaps during an aperitif or to accompany some good wine or a good craft beer. Savory biscuits are also excellent to accompany other foods, perhaps a tasty cheese, or a good quality cured meat: you can really indulge yourself with combinations.

Our savory biscuits are still excellent even on their own, indeed! Savoring them alone, they release all their aroma and certainly stimulate the appetite! Obviously, we also use high quality raw materials for our savory biscuits: stone-ground flour from Italian wheat, fresh eggs from free-range hens, zero, butter obtained by centrifuge and Maldon salt in crystals (yes, even salt is precious in our savory biscuits!).

We then added some other excellent raw materials to these extraordinary raw materials.

The truffle biscuits are a perfect and unique combination of butter, eggs and black truffle in an excellent product.

Enjoy them with a glass of Barolo!

\$30.00

GSS - White Truffle Cream, 80gr



LA CREMA AL TRUFFO BIANCO

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.



~~\$38.00~~ **\$32.30**



Penna - "Tartufata" with 25% summer truffle, 90gr

Artisanal sauce made with Champignon mushrooms and 25% black summer truffle

Ideal on bruschetta, eggs and main courses.

\$45.00



Penna - Acacia Honey with White Truffle, 140gr

\$36.00



Penna - Butter with White Truffle, 90gr

\$36.00



Penna - Cream of Porcini and White Truffle, 90gr

A magnificent creamy mix of porcini mushrooms and white truffle. Ideal as a spread, pasta sauce or on meat.

\$45.00



Penna - Extra Virgin Olive Oil with 10% Fresh Black Truffle, 100ml - LIMITED EDITION

This exclusive product is made with fresh black truffle.

Most truffle oils are made with dry truffle slices, while this oil is made according to a patented recipe with fresh truffle slices.

LIMITED EDITION

\$64.00



Penna - Extra Virgin Olive Oil with 7% Fresh White Truffle, 100ml - LIMITED EDITION

This exclusive product is made with fresh white truffle.

Most truffle oils are made with dry truffle slices, while this oil is made, according to a patented recipe, with fresh truffle slices. Your dishes will have the taste of the REAL truffle.

Limited edition

\$86.00



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Penna - Extra Virgin Olive Oil with Black Truffle, 100ml

Extra virgin olive oil with natural black truffle flavoring.

Ideal on bruschetta, antipasti, main courses, omelettes and as a base for all truffle dishes.

\$36.00



Penna - Extra Virgin Olive Oil with White Truffle, 100ml

Made with two distinctive ingredients of the Italian cuisine: extra virgin olive oil and white truffle. It has the perfect balance between the fruity and slightly bitter oil and the fragrance of the white truffle

It is ideal as a dressing on breads, meats, pasta, omelettes and salads.

\$38.00



Penna - Sliced Summer Truffle in Extra Virgin Olive Oil, 90gr

Sliced black summer truffle.

\$88.00



Penna - Sliced White Truffle in Extra Virgin Olive Oil, 90gr

Premium sliced white truffle in extra virgin olive oil.

\$248.00



Penna - Truffle Oil Set

What is better than high quality extra virgin olive oil infused with wild white or black truffle? This dressings go on any dish, from salads to pasta, rice and meat!

Choose your combo of 2 between White Truffle and Black Truffle infused extra virgin olive oils. Mention your selection at check-out

~~\$74.00~~ **\$62.00**



Penna - White Truffle Sauce, 90gr

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

\$42.00



Premium Truffle Set

1 x Baghi's Truffle Biscuits, 140gr

1 x Tartufata with 25% truffle, 90gr

1 x White truffle butter, 90gr

1 x Tagliatelle, 500gr

1 x Extra virgin olive oil with black truffle, 100ml



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\$158.00



Truffle Set + Boroli, Barolo DOCG 2015

1 x Baghi's Truffle Biscuits, 140gr

1 x Tartufata with 25% truffle, 90gr

1 x White truffle butter, 90gr

1 x Tagliatelle, 500gr

1 x Extra virgin olive oil with black truffle, 100ml

1 x Boroli, Barolo DOCG 2015, 0.75L

\$258.00



Truffle set + La Calonica, Cortona Syrah "Arnth" DOC 2012

1 x Baghi's Truffle Biscuits, 140gr

1 x Tartufata with 25% truffle, 90gr

1 x White truffle butter, 90gr

1 x Tagliatelle, 500gr

1 x Extra virgin olive oil with black truffle, 100ml

1 x La Calonica, Cortona Syrah "Arnth" DOC 2012, 0.75L

\$228.00

Wine



Red Wine



Barolo Discovery Set

In this Set, you'll find a compilation of wines from one of the most prestigious Barolo wineries - Boroli.

Boroli, located in Castiglione Falletto, in the heart of Barolo, produces only a classic Barolo and 3 Crus. Their wines are produced in very limited quantity, truly amazing and highly rated by renowned international wine critics.

Try them and discover their full range of Barolo crus across different vintages in this curated selection.

Set includes tasting notes.

Your Barolo Discovery Set includes the following wines from Boroli:

- Barolo DOCG 2015
- Barolo Villero DOCG 2015
- Barolo Cerequio DOCG 2005
- Barolo Brunella DOCG 2013
- Barolo Brunella DOCG 2014
- Barolo Brunella DOCG 2015

The set comes in a branded wooden box.

*In the event that an item is unavailable, we will replace it with a wine of similar style and value

\$998.00



Boroli - Barolo DOCG 2015 (x6)

~~\$648.00~~ **\$577.00**



Boroli - Barolo DOCG Brunella 2013, 0.75L

WINE SPECTATOR: 94pts

ROBERT PARKER: 91pts

JAMES SUCKING: 90pts

" We had to patiently wait for the right ripening of nebbiolo, completing the harvest in early November. We will have an excellent Barolo wine, with great longevity and rich in complex aromas" (Achille Boroli)

Vine: 100% nebbiolo .The vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey and calcareous, with a depth on the marl of 0.5 metres. The rootstock is Kober/S04, with a density of vines of 4000-4500/hectare and an age ranging from 6 to 35 years.

Wine-making: in red by crushing and destemming; fermentation in steel at controlled temperature for 10-12 days, then submerged-cap maceration for 15 days and successive racking and malolactic fermentation in small barrels at controlled temperature. After the malolactic fermentation, decanting in small and large wooden barrels for ageing no less than two years. Finally, bottling and refinement in bottles for no less than one year.

Description: A clear ruby red colour, with very light orange reflections. A net aroma in which liquorice stands out at first, immediately followed by a fruity scent; the aroma makes you scent it again and again to discover different and pleasant facets. The fruity aroma magnificently prevails after a few minutes in a glass. A very enveloping, fresh and harmonious taste, with a delicate and tasty presence of wood. A long lasting taste that invites to sip it slowly again and again.

Vintage: Excellent

\$208.00



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Boroli - Barolo DOCG Brunella 2014, 0.75L

Robert Parker: 91+pts

James Suckling: 92pts

Grape variety: 100% Nebbiolo. The vines are found in the municipality of Castiglione Fallett, the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey calcareous, with a depth of 1/2 meters on the marl. The rootstock is Kober / S04, with a density of vines of 4000-4500 / ha and with an age ranging from 6 to 35 years.

Vinification: In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, then submerged cap for 15 days and then subsequent racking and malolactic fermentation in small wood in rooms with controlled temperature. Once the malolactic fermentation is complete, racking is carried out in small and large wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.

Description: Bright ruby red color, limpid. Net aroma with fresh and ripe fruit. Very enveloping, fresh and harmonious taste, great elegance and finesse. Excellent balance, Long and persistent with a small, round tannin and sweet finish.

Climate trend: Despite having been one of the most complex in vineyard management in recent years, the climate trend has reserved pleasant surprises given the quality of the grapes vinified due to a favorable season finale. The amount of rainfall in the summer was above average due to the intensity of the phenomena that occurred. The month of September was undoubtedly positive from the climatic point of view, with a good temperature range. It is foreseeable to expect medium alcoholic wines, elegant, balanced, with good acidity and therefore long-lived, with excellent aromas rich in mineral notes.

Vintage quality: Very good

\$198.00



Boroli - Barolo DOCG Brunella 2015, 0.75L

James Suckling: 93pts

Grape variety: 100% Nebbiolo. The vines are found in the municipality of Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey calcareous, with a depth of 1/2 meters on the marl. The rootstock is Kober / S04, with a density of vines of 4000-4500 / ha and with an age ranging from 6 to 35 years.

Vinification: In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, then submerged cap for 15 days and then subsequent racking and malolactic fermentation in small wood in rooms at a controlled temperature. Once the malolactic fermentation is complete, racking is carried out in small and large wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.

Description: Bright ruby red color, limpid. Net, fruity aroma; the characteristic of this perfume is that which leads you to smell it several times to discover different and pleasant facets, with particular balsamic scents. Leaving it in the glass for a few minutes, the fruity takes over superbly. Very enveloping, fresh and harmonious taste, with a presence of delicate and at the same time tasty wood. Long and persistent that invites you to sip it slowly and several times.

Climatic trend: Winter was characterized by abundant snowfalls which allowed an excellent water supply to the land. A mild spring followed since the end of February. Between the end of May and the first ten days of June there are alternating precipitations; no rains in July. At the end of July, temperatures rise with peaks of 40 ° C, but the vineyards, due to the water reserves of the soil, have not suffered. In the latter part of the summer, a normal trend is observed, with cooler nights.

Achille Boroli: "The excellent quality level of our Barolo is given by the right amount of thinning and flaking."

\$208.00



Boroli - Barolo DOCG Cerequio 2005, 0.75L

Wine Spectator: 90pts

Robert Parker: 93pts

Wine Enthusiast: 93pts

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



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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.

\$245.00



Boroli - Barolo DOCG Villero 2015, 0.75L

James Sucking: 96pts

Grape variety: 100% Nebbiolo. The vines are found in the municipality of Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is south and south-west; the soil is clayey limestone, with a depth of 1 meter on the marl. The rootstock is Kober, with a density of vines of 4500 / ha and an age of 35 years.

Vinification: in red with crushing-destemming, fermentation in steel at a controlled temperature for 10-15 days, subsequent stay on the skins with submerged cap for 20-25 days and then racking; malolactic fermentation takes place in small wood in rooms at a controlled temperature, then it is decanted and aging takes place in small new and second passage wood for no less than two years. Then it is bottled and the refinement is not less than a year, often the wine rests for 2 years.

Description: Bright ruby red color, limpid. Intense, balsamic aroma, with floral and undergrowth residues. Full taste, very persistent, enveloping, with a well marked tannin, in perfect balance. Extraordinary wine, great, and at the same time easy to drink.

Climatic trend: Winter was characterized by abundant snowfalls which allowed an excellent water supply to the land. A mild spring followed since the end of February. Between the end of May and the first ten days of June there are alternating precipitations; no rains in July. At the end of July, temperatures rise with peaks of 40 ° C, but the vineyards, due to the water reserves of the soil, have not suffered. In the latter part of the summer, a normal trend is observed, with cooler nights.

Achille Boroli: "The excellent quality level of our Barolo is given by the right amount of thinning and flaking."

\$198.00



Boroli - Barolo DOCG, 2015, 0.75L

James Suckling: 93pts

Grape variety: 100% Nebbiolo. The vines are found in the municipality of Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is East, West and South-West; the soil is clayey limestone, with a depth of 0.5 meters on the marl. The rootstock is Kober / S04, with a density of vines of 4000 / ha and with an age ranging from 6 to 35 years.

Vinification: In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, then submerged cap for 15 days and then subsequent racking and malolactic fermentation in small wood in rooms at a controlled temperature. Once the malolactic fermentation is complete, racking is carried out in small and large wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.

Description: Ruby red color with light orange reflections, limpid; very persistent perfume, with long fruit scents. GREAT BALANCE, sweet and very persistent TANNINS.

Climatic trend: Winter was characterized by abundant snowfalls which allowed an excellent water supply to the land. A mild spring followed since the end of February. Between the end of May and the first ten days of June there are alternating precipitations; no rains in July. At the end of July, temperatures rise with peaks of 40 ° C, but the vineyards, due to the water reserves of the soil, have not suffered. In the latter part of the summer, a normal trend is observed, with cooler nights.

Achille Boroli: "The excellent quality level of our Barolo is given by the right amount of thinning and flaking."

~~\$408.00~~ **\$98.00**



Casanuova di Ama - Chianti Classico DOCG 2016 - 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.



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\$68.00



Casanuova di Ama - Chianti Classico Riserva DOCG 2015, 0.75L

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



Case d'Alto - Taurasi DOCG 2013, 0.75L

SOIL AND GROUND | Clayey - calcareous - sandy CHEMICAL ANALYSIS | Alcohol 14.58% vol, total acidity 5.66% g / l
VINIFICATION AND AGING | The color is intense and brilliant ruby red, with garnet reflection. The nose is deep and broad, with heady nuances of cherry in alcohol, wild blackberry, dried rose petals and delicate hints of black pepper, resin and cinchona. In the mouth it is fresh, fleshy, well balanced, with a strong and fine tannic texture. It is certainly a wine for rich foods based on red meats, game and winter dishes, typical of mountain cuisine.

\$118.00



La Calonica - "Arnth" Syrah Cortona DOC 2012, 0.75L

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 outcrop

\$88.00



La Calonica - Vino Nobile di Montepulciano Riserva San Venerio DOCG 2015, 0.75L

GRAPES USED

90% Sangiovese, 5% Canaiolo, 5% Merlot

PRODUCTION AREA

Valiano di Montepulciano. Siena. Altitude above sea level: 350 s.l.m.

VINIFICATION

The grapes are selected and collected a total by hand. It must ferments in stainless steel tanks. The maceration is longer than 10 days at a temperature of 26 ° C.



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AGING

After fermentation, the wine is still a step in steel and to decant is subsequently placed in barrels of medium and large sizes for 36 month and 6 moth in bottles.

CHEMICAL ANALISIS

Alcol: 13.50 % Ac. Vol: 0,52 gr/litro Ac. Tot: 5,6 gr/litro Estratto secco netto: 31 gr/lt

TASTING NOTES

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.

SERVING TEMPERATURE

18°C

SERVING SUGGESTIONS

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

\$88.00

Premium Red Discovery Set

In this Set, you'll find a compilation of premium wines from well-known regions ranging from Tuscany, Piemonte to Campania.

Set also includes tasting notes.

Your Premium Red Discovery Set includes:

- Casanuova di Ama, Chianti Classico Riserva DOCG 2015
- La Calonica, Vino Nobile di Montepulciano DOCG Riserva "San Venerio" 2015
- Boroli, Barolo DOCG 2015
- Case D'Alto, Taurasi DOCG 2013

\$378.00

WSS - Boroli - Barbera D'Alba DOC 2005, 3L

Wine produced with Barbera grapes. The color is very intense, ruby red. On the nose it offers aromas of ripe forest fruits and undertones of vanilla while on the palate this wine is close-texture, mouth-filling with aromas of ripe raspberries and blackberries. There is a nice balance of acidity, alcohol and tannins followed by a long-appealing finish. It is ideal for a long period of ageing; matured in cask for 6 months and refined in bottle for 6 months.

~~\$488.00~~ **\$130.00**





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WSS - Corراس - Nepente Cannonau Riserva 2008, 0.75L

The local Grenache grape is true to form, with herby berry fruit aromas, then full-bodied, sweet, warm fruit and cinnamon flavours. The tannins have melted with age but are still prominent on the long, sour and spicy finish. Well balanced, despite its high alcohol.

Drinking Window 2018 - 2023

~~\$68.00~~ **\$48.00**

Sparkling and Dessert Wines



Casanuova di Ama - Il Rosignolo, Vin Santo Del Chianti DOC 2010, 0.5L

MANUFACTURING SITE:

loc. Casanuova di Ama, Gaiole in Chianti - Siena.

CHARACTERISTICS: stong straw coloured, delicate taste, intense and agreable smell. Minimum alcoholic strenght of 15%.

SPECIES OF VINE USED: Chianti Malvasia at 80%, the remaining 20% varies between Trebbiano and various other species of vines, both red and white.

GRAPE HARVESTING AND VINIFICATION: the sorts of grapes used to produce our "Vinsanto" are picked up and then hanged to wither. They are subsequently squeezed and let ferment in small particular wooden containers called "kegs"; here, in a closed environment and with few oxygen, the fermentation takes place and the so obtained wine is left for several years (not less than three). Only after this period it can be consumed.

\$79.00



GSS - 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~~ **\$70.00**



La Calonica - Vin Santo di Montepulciano DOC 1998, 0.375L

GRAPES USED

70% Malvasia, 20% Trebbiano, 10% Pulcenculo (grechetto)

PRODUCTION AREA

SOIL Pleistocene geological origin, Training balanced with the presence of alluvial clay and sand.



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VINIFICATION

First 10 days of October

AGING

Aged for 5 or more years in oak barrels, it improves further with the years

\$135.00

White Wine



Case d'Alto - Campania Fiano Orange IGT 2019 (Organic)

Fiano vinified in red, 45 days of maceration on the skins, unfiltered. It has a bright orange color with coppery reflections, the nose offers seductive floral notes of lime, acacia, and chamomile, associated with hints of peach and citrus, included in a light balsamic texture. In the mouth it is very fresh, with hints of peach and apricot.

\$69.00



Case d'Alto - Fiano d'Avellino DOCG 2018, 075L (Organic)

SOIL AND GROUND | Clayey - calcareous

CHEMICAL ANALYSIS | Alcohol 13.5% vol, total acidity 6 g / l

VINIFICATION AND AGING | It has a bright straw yellow color with golden reflections, the nose offers seductive floral notes of lime, acacia, broom and chamomile, associated with hints of mint, strawberry jam, hazelnut and butter, included in a light mineral texture. In the mouth it is very fresh, creamy, savory. of important texture and perfect balance.

\$64.00



WSS - Murola - Baccius Bianco IGT Marche 2014, 0.75L

Flint and bubblegum offer an earthy yet sweet aroma. Equally complex in the mouth with zesty citrus, green herbs and a light menthol quality in the background. The finish is dry with palate cleansing minerality.

~~\$38.00~~ **\$25.00**