



Olive Oil



Olive Oil



Olio Extra Vergine di Oliva Extra Virgin Olive Oil

Provenienza - Origin: EU

Confezione - Package: ml. 250 x 12
Codice - Code: O1001

Confezione - Package: ml. 500 x 12
Codice - Code: O1002

Confezione - Package: lt. 1 x 12
Codice - Code: O1003

Confezione - Package: lt. 5 x 4 PET
Codice - Code: O1005

Confezione - Package: lt. 5 x 4 TIN
Codice - Code: O1004



Olio di Sansa di Oliva Pomace Olive Oil

Provenienza - Origin: EU

Confezione - Package: ml. 250 x 12
Codice - Code: O1006

Confezione - Package: ml. 500 x 12
Codice - Code: O1007

Confezione - Package: lt. 1 x 12
Codice - Code: O1008

Confezione - Package: lt. 5 x 4 PET
Codice - Code: O1010

Confezione - Package: lt. 5 x 4 TIN
Codice - Code: O1009

Olive Oil

Olio Extra Vergine di Oliva 100% Italiano *Extra Virgin Olive Oil 100% Italian*



Provenienza - Origin: Italia /Italy
Superior category olive oil obtained directly from olives and solely by mechanical means. 100% Extra Virgin Olive Oil, product in Italy.

CERTIFICATES: Kosher, Halal, BRC, IFS e ISO 22005

ORGANOLEPTIC CHARACTERISTICS

Odor: Fruity oil with hints of fresh olive, free from defects
Taste: confirmation of the fruity green of fresh olive, with intense notes of bitter and spicy.

Confezione - Package: ml. 250 x 12

Codice - Code: O1012

SHELF LIFE: 18 months

Olio EVO Aromatizzato all'aglio *Flavored Extra Virgin Olive Oil with garlic*



Provenienza - Origin: EU
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:
Dressing extra virgin olive oil 97%; Natural garlic extract 3%.

CERTIFICATES:
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12

Codice - Code: O1014

SHELF LIFE: 24 months

Olio Extra Vergine di Oliva *Terra di Bari DOP - Bitonto* *Extra Virgin Olive Oil 100% Italian*



Provenienza - Origin: Italia /Italy
Superior category olive oil obtained directly from olives and solely by mechanical means. Conforms to the production regulation of the denomination of controlled origin of the extra virgin olive oil "Terra di Bari".

ORGANOLEPTIC CHARACTERISTICS

Odor: Fruity oil with hints of fresh olive, free from defects
Taste: confirmation of the fruity green of fresh olive, with intense notes of bitter and spicy.

Confezione - Package: ml. 250 x 12

Codice - Code: O1013

SHELF LIFE: 24 months

Olio EVO Aromatizzato all'arancia *Flavored Extra Virgin Olive Oil with orange*



Provenienza - Origin: EU
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:
Dressing extra virgin olive oil 97%; Natural orange extract 3%.

CERTIFICATES:
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12

Codice - Code: O1015

SHELF LIFE: 24 months

Olive Oil



Olio EVO Aromatizzato al basilico *Flavored Extra Virgin Olive Oil with basil*

Provenienza - Origin: EU
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:
Dressing extra virgin olive oil 96%; Natural basil extract 3%, Basil 1%

CERTIFICATES:
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12
Codice - Code: O1016
SHELF LIFE: 24 months



Olio EVO Aromatizzato al limone *Flavored Extra Virgin Olive Oil with lemon*

Provenienza - Origin: EU
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:
Dressing extra virgin olive oil 97%; Natural lemon extract 3%.

CERTIFICATES:
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12
Codice - Code: O1017
SHELF LIFE: 24 months



Olio EVO Aromatizzato al peperoncino *Flavored Extra Virgin Olive Oil with chili*

Provenienza - Origin: EU
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:
Dressing extra virgin olive oil 96%; Natural chili extract 3%, Chili 1%

CERTIFICATES:
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12
Codice - Code: O1018
SHELF LIFE: 24 months



Olio EVO Aromatizzato al rosmarino *Flavored Extra Virgin Olive Oil with rosemary*

Provenienza - Origin: EU
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:
Dressing extra virgin olive oil 96%; Natural rosemary extract 3%, Rosemary 1%

CERTIFICATES:
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12
Codice - Code: O1019
SHELF LIFE: 24 months

Olive Oil



Olio EVO Aromatizzato al tartufo bianco *Flavored Extra Virgin Olive Oil with white truffle*

Provenienza - Origin: EU
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:
Dressing extra virgin olive oil 97%; Natural white truffle extract 3%

CERTIFICATES:
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12
Codice - Code: O1021
SHELF LIFE: 24 months



Olio EVO Aromatizzato al tartufo nero *Flavored Extra Virgin Olive Oil with truffle*

Provenienza - Origin: EU
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:
Dressing extra virgin olive oil 97%; Natural truffle extract 3%.

CERTIFICATES:
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12
Codice - Code: O1020
SHELF LIFE: 24 months



Condimento aromatizzato al tartufo nero *Black truffle aromatized condiment*

Provenienza - Origin: Italia / Italy
Superior category olive oil obtained directly from olives and solely by mechanical means.

ORGANOLEPTIC CHARACTERISTICS:
This condiment impresses with its sweet and unmistakable scent typical of black truffles. Suitable for any dish, particularly recommended for game.

Confezione - Package: ml. 60 x 12
Codice - Code: R1005
SHELF LIFE: 24 months

L'azienda The Company

Bosco d'oro

Provenienza - Origin: Ascoli Piceno (Marche) - Italy

From cultivation to marketing of the product, they select, transform and preserve this precious fruit of nature, scrupulously observing the hygienic-sanitary rules. This is a passion handed down from father to son that in the twenty-five years of business has pushed the owners to do better and to create culinary specialties that are simple and immediate to use.