

MAGAZINE

GOOD NEWS

ULTRA-FRESH NEW PRODUCTS, FROM OUR FIELDS TO YOUR TABLE



The hard work that goes into every jar!

We are in Ugento, in the Salento area of Apulia. Edoardo, Emanuele and Gianna are the three Trentin siblings who grow, harvest, transform and prepare lots of vegetables, according to the strong traditions that are deeply rooted in the area. A childhood spent in the sunlit fields, where their grandpa Fiumano grew capers.

Three very different siblings, united by a big dream.

They have a love of the land in their blood; they get up when it's still dark, following nature's rhythms, the seasons, and without ever losing their smile - an element that is as essential as water.

Fresh and healthy are words that have true meaning for them: hard work, respect for people and nature, a love of simplicity and wholesomeness. Colours, flavours, and the intense emotions of those who know how to wait and who cultivate hope and passion.



Our story

1930.

Nonno Fiumano



His story, our future

We were born and grew up in lower Salento, where we spent our childhood in close contact with nature and in the sunny fields where our grandfather, Nonno Fiumano grew his capers. Initially our parents tried to get us involved in their business, in the fashion industry, but our passion for farming and the ancestral call of the land changed our journey. Three very different siblings, united by a big dream. So we decided to work on our grandpa's little farm. Now our future is where our roots were.



2003.

Dried tomatoes

An old tradition, rediscovered

An ancient rite - drying the tomatoes - which families and communities would gather together to do. For us it was one of the most important activities in our journey, and now, over the years, it has become joined by cultivation of other vegetables, which we care for at every stage, from seed to finished product.

2008.

New premises

The first step in a dream that grew up between land and sea

In 2008 we decided to expand: we purchased a small plot of land on the road between Fellingine and the sea. It was totally uncultivated and abandoned, but had a splendid view out to the lighthouse of Torre San Giovanni, and a well ventilated, cool microclimate. The perfect place for preparing and transforming our products: the ideal place for naturally drying our vegetables.

2016.

New packaging

Transparent, from field to table

2016 saw the arrival of our new packaging, with its white capsule and transparent label - a great success that has since become a distinguishing feature. We want the goodness of our products to be obvious and clear, in all of its authenticity and quality. We soon extended our farming activities to the surrounding land, which, from uncultivated and inhospitable has gone on to be farmed using integrated methods. There are more and more hands at work with our products, preparing them as they would for their own homes, with the same care and attention.

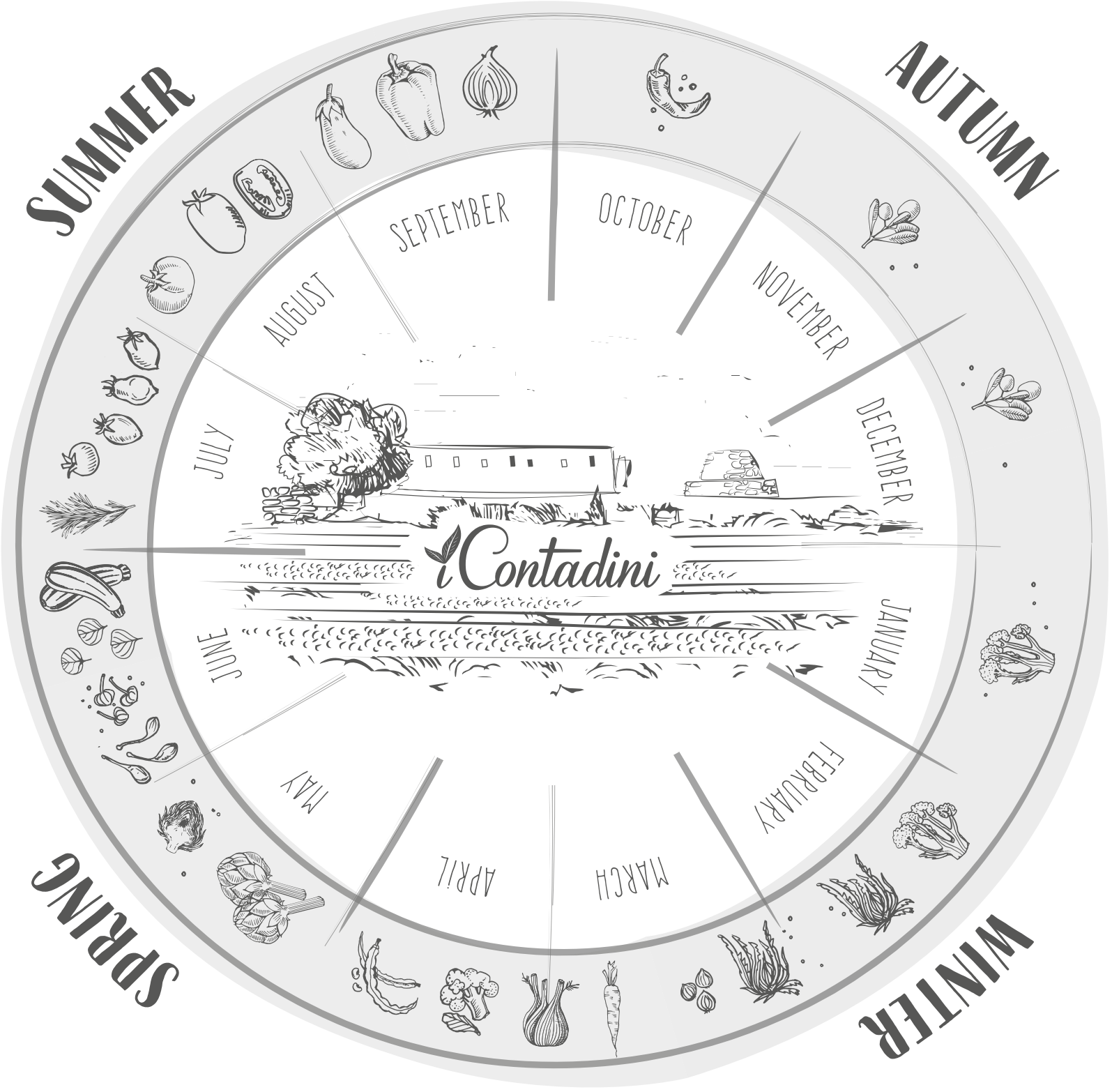
2020.

Opening of the first Concept Store

The world of I Contadini, at your door

A new way to experience I Contadini, store, kitchen and coffee shop, as well as a natural progression: in November 2020, Monza saw the opening of the first Concept Store, an important step forward that finally completes our agricultural supply chain. A place where, as well as selling our products, we also use them in the dishes we prepare every day. Pucce, Friselle Salentine, Spadellati fresh pasta. We have brought our world to you so that you can enjoy this unique, authentic food experience.

The Seasons of iContadini



Our supply chain



SHORT SUPPLY CHAIN

We grow all of the vegetables we use and we always focus on direct contact with customers, which means our doors are always open to them. It also means loving the area and the people in it.



SUN DRYING

This technique takes time, care, and patience. It is a method that requires respect for nature and its cycles. It takes commitment, but the rewards are excellent, unique products.



INTEGRATED PRODUCTION

We apply crop rotation in our fields and we choose to work and distribute our products using methods with low environmental impact. This land generously rewards those who love it, who take care of it and know how to treat it with respect. Respecting the land also means respecting all the men and women who live from it, and the children who will inherit it.



PREPARATION BY HAND

Every stage is carried out manually, by local staff: from transplanting the vegetables to harvesting, preparing and packaging.

The expertise of our mothers and fathers, their manual skills and the use of traditional techniques and tools allow us to bring the authentic flavours of Southern Italian recipes to your table.



FREE FROM ARTIFICIAL PRESERVATIVES

We have chosen traditional, slow preparation methods for all of our products. We use ingredients such as salt, vinegar and lemon - tasty, natural antioxidants that do not affect the properties of the food and ensure you receive totally wholesome products.

Well-being at the table, well-being of the environment



GREEN ENERGY

All of the energy used during the production process comes from our photovoltaic system.

All of the materials we use to package our products can be recycled.



RECYCLABLE PACKAGING



WATER SAVINGS

We use water responsibly, both in our fields, which are equipped with drip system, and within the company, where we use technologies that allow recirculation.



Let's choose a better future



A COMPANY
FOR WOMEN

90% of our staff are women.

We are committed to rediscovering and relaunching native varieties in our area, such as the Racale caper or the Violet artichoke and we always prefer to use local resources and supplies.

MAKING THE MOST
OF THE AREA



TRANSPARENCY

We apply quality protocols at every stage in our processes, and these are as transparent as our jars.



Broccoli Florets

The Apulia's feature ingredient in winter



We put our heart into it

When we work, we put our heart into it! Just think, when we make our Broccoli Florets we pick them from the same plant, more than once, cutting the greenest, most tender shoots. The right ones have thin, firm stems, closed florets and no yellow parts, as well as being consistent and having a bright green colour. We completely remove all of the leaves and this means we use just a minimum part of the plant, which we wash, blanch and bottle in extra virgin olive oil, completely by hand. We add a touch of garlic and chilli pepper, as the traditional recipe would have it, and we only use natural ingredients - lemon and cider vinegar - to preserve them. All you need to do is open the jar and enjoy all of the authentic goodness of one of the dishes that symbolises Apulia's typical cuisine. Buon appetito!



From February to March

We use a native variety that is originally from the Galatina area, which - as often happens when it comes to our speciality recipes - we are working hard to preserve and safeguard. We plant in October, making sure to keep the soil well watered (every 15-20 days) and then, fertigation 20-25 days before harvesting, which begins in winter and continues until spring.

BROCCOLI FLORETS FROM PUGLIA



1600g / box 2 pz. cod.RAPG1600
INGREDIENTS: turnip greens (65%), sunflower oil, extra virgin olive oil, chilli pepper, unrefined salt, cider vinegar, garlic, lemon juice.

BROCCOLI FLORETS FROM PUGLIA



230g / box 6 pz. cod.RAPE0230
INGREDIENTS: turnip greens (65%), extra virgin olive oil (30%), chilli pepper, unrefined salt, cider vinegar, garlic, lemon juice.

BROCCOLI FLORET PATÈ

ZERO VINEGAR



230g / box 6 pz. cod.PCRE0230
INGREDIENTS: turnip greens (74%), olive oil, extra virgin olive oil, unrefined salt, lemon juice.

Orecchiette pasta with Broccoli Florets

Orecchiette made with durum wheat semolina, Broccoli Floret Patè, Broccoli Florets, anchovies, and rounds of chilli pepper.rondelle.

Healthy eating

A concentrate of flavours and goodness

Turnips contain calcium, iron, phosphorous, and vitamins A and C, which makes them perfect, above all in winter, because they help to support the immune system.



Le Puntarelle

Only the crispest, most tender shoots from a typical local variety.

Our “Puntarelle” are the heart of a native variety of CHICORY from Salento, specifically, Galatina. We start with stripping the leaves and then cut the crisp, tender shoots, (known as “scattuni” in the local dialect), which are then gently cured for a few days, before being placed in oil, with no other aromas or spices added. It is a long, painstaking job that helps us to preserve all of the freshness and authentic taste of this speciality.



SHORT SUPPLY CHAIN



INTEGRATED PRODUCTION

**PUNTARELLE RAW
(CATALOGNA)
CHICORY SHOOTS**



1500g / box 2 pz. cod. PCCG1600
INGREDIENTS: Catalogna chicory “Cichorium intybus L.” (61%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice.

**PUNTARELLE RAW
(CATALOGNA)
CHICORY SHOOTS**



520g / box 6 pz. cod. PCCG0520
INGREDIENTS: Catalogna chicory “Cichorium intybus L.” (61%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice.

**PUNTARELLE RAW
(CATALOGNA)
CHICORY SHOOTS**



230g / box 6 pz. cod. PCCG0230
INGREDIENTS: Catalogna chicory “Cichorium intybus L.” (61%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice.



Recommended use:

Excellent in the traditional pucce bread as well as on frise bread, to accompany meat and fish main courses, for example, battered anchovies or swordfish carpaccio.

Healthy eating

Tasty and healthy because...

Packed with water, vitamins A and C, antioxidants and fibre, for an excellent diuretic effect as well as helping to stimulate the bowels. Their properties have been well known since ancient times, as proven in the writings of Galen, who is considered one of the fathers of medicine.

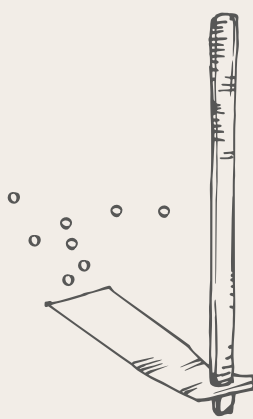
Lampascioni

wild onion bulbs

Little bulbs, straight from mother nature

It's been a while since our grandpa, Nonno Fiumano would take us out in the fields to look for wild onion bulbs. And we do the exactly the same today... These are wild bulbs that grow spontaneously at about 5 to 10 centimetres below the soil. They are dug out using special little claws. This is a delicate process so as not to affect the edibleness of the bulbs. They are then washed thoroughly by our workers, blanched in water and vinegar, and then cleaned by hand, using a knife. Then they are cured for a few days to remove the bitterest part. It is a painstaking job that takes a lot of time and attention. The bulbs are then bottled by hand with fresh mint, chilli peppers and extra virgin olive oil.

A curious fact: it seems that the term “lampascione” comes from the Greek lampas-adon, or “shining”. It would seem that the first to harvest them was Oribasius, a Greek physician from Byzantium (403-325- B.C.E.). He was the one to call them “lampascioni”. A bulb that announces the bright sunshine of spring.



The “zzappoddha”

The tool used to take the Lampascioni out of the ground is a small, elongated pick that gets into the soil without damaging the bulbs.



A plant with purple flowers

The lampascione (*Muscari comosum*), also known as the tassel or grape hyacinth, is a plant from the Liliaceae family and it grows widely throughout the Mediterranean, especially in Apulia and Basilicata.

LAMPASCONI
WILD ONIONS



1600g / box 2 pz. cod.LMPG1600

INGREDIENTS: lampascioni wild onion bulbs “*Muscari comosum* (L.) Mill.” (65%), sunflower oil, extra virgin olive oil, chilli pepper, cider vinegar, unrefined salt, fresh mint, garlic, sugar, lemon juice.

LAMPASCONI
WILD ONIONS



230g / box 6 pz. cod.LMPE0230

INGREDIENTS: lampascioni wild onion bulbs “*Muscari comosum* (L.) Mill.” (65%), extra virgin olive oil (30%), chilli pepper, cider vinegar, unrefined salt, fresh mint, garlic, sugar, lemon juice.



FREE FROM ARTIFICIAL PRESERVATIVES

**WITH CIDER VINEGAR
AND LEMON JUICE**

Healthy eating

Excellent and practical

Packed with potassium, phosphorous, calcium, iron, manganese, copper, and magnesium and they preserve the numerous anti-inflammatory and anti-microbial properties, rated as a “functional food” by the medical community. Thanks to their laxative properties, they have purifying, detoxifying qualities.

Fennel

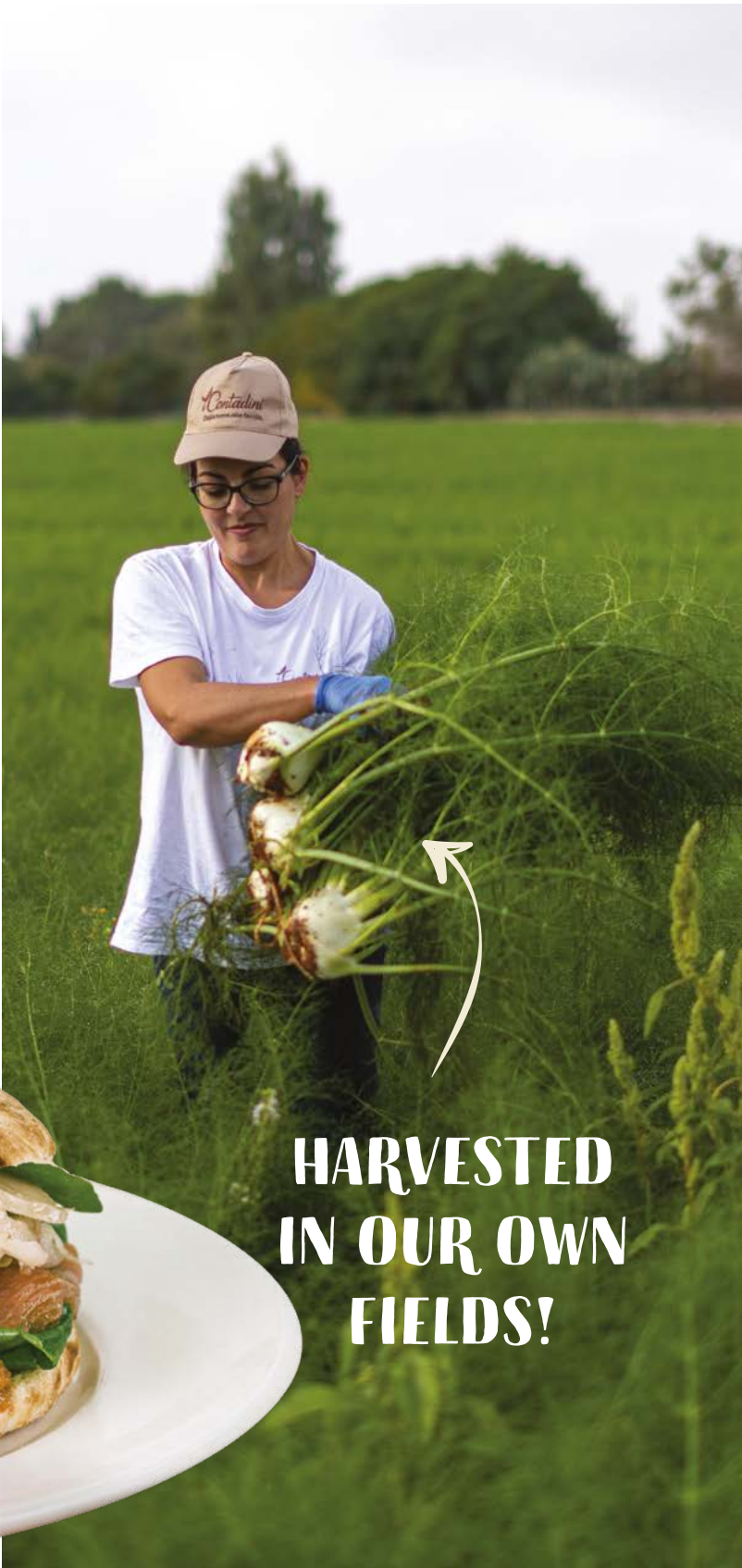
When simplicity becomes excellence

Those who have tasted our fennel have told us that they have discovered an intense flavour that they never knew before. We grow our fennel according to a tradition handed down by our grandparents to our parents, and from them, to us, with a series of expedients that range from fertilising the soil, through to sowing, watering and on to protecting them against the cold, against parasites and weeds, and on to the harvest, which takes place by hand.

Fennel plants need a good deal of care and attention: in fact, they prefer mild, temperate climates; even if they have an excellent ability to withstand cold temperatures, they do not like frost or intense heat, which cause it to flower early.

Our fennel bulbs are crisp, fresh and fragrant, and once picked, we prepare and preserve them raw in extra virgin olive oil, to keep all of the natural taste and aroma intact.

TRY THEM IN PUCCIA BREAD!



**HARVESTED
IN OUR OWN
FIELDS!**

RAW FENNEL CARPACCIO



1600g / box 2 pz. cod.CAFG1600
INGREDIENTS: fennel (65%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice.

RAW FENNEL CARPACCIO



230g / box 6 pz. cod.CAFE0230
INGREDIENTS: fennel (65%), extra virgin olive oil (29%), cider vinegar, sugar, unrefined salt, lemon juice.

Healthy eating

Friends in the line

Rich in calcium, potassium, vitamin A and C, and anti-oxidants, fennel is a plant that has been well known since ancient times for its digestive and carminative properties, thanks to the presence of essential oils and flavonoids.



La Giardiniera

The authentic taste of the land with
the bright colours of the sun.
Prepared by hand,
using traditional methods.



**GIARDINIERA
PICKLED VEGETABLES**



1600g / box 2 pz. cod.GRDA1600
INGREDIENTS: cauliflower, carrots, pepper, fennel, water, cider vinegar, sugar, unrefined salt, lemon juice.

**GIARDINIERA
PICKLED VEGETABLES**



550g / box 6 pz. cod.GRDA0550
INGREDIENTS: cauliflower, carrots, pepper, fennel, water, cider vinegar, sugar, unrefined salt, lemon juice.

**GIARDINIERA
VEGETABLES IN EVO
(EXTRA VIRGIN OLIVE OIL)**



520g / box 6 pz. cod.GRDE0520
INGREDIENTS: extra virgin olive oil (38%), cauliflower, carrots, pepper, fennel, water, cider vinegar, sugar, unrefined salt, lemon juice.

Healthy eating

All healthy colours

Not just good to look at ...the bright colours of the vegetables in our Giardiniera correspond to beneficial nutritional properties. Red means vitamin C, iron and lycopene. Orange is the colour of beta carotene, an antioxidant that is also good for the eyes. The white colour of some vegetables tells us that they are good for bone tissue and lungs, as well as packed with minerals.

A joy for the eyes and a feast for the palate!

The vegetables in the Giardiniera, red and yellow peppers, fennel, carrots and cauliflower are picked and individually prepared while super fresh.

Preparation is still carried out by hand, by our expert workers, just as set down in the traditional recipe. The vegetables are then combined into a balanced mix and preserved in glass jars with a sweet and sour pickle or in extra virgin olive oil, creating colourful effects with a refined, elegant flavour.



PREPARATION BY HAND



FREE FROM ARTIFICIAL PRESERVATIVES

All the vegetables in our Giardiniera are grown between September and October so that they can be harvested in late February, early March. Every one has its own agricultural needs and ripening times before harvesting and in fact, the difficulty making a Giardiniera is picking all the ingredients at the same time. Sweet carrots, fragrant fennel, crisp cauliflower and fleshy peppers, after being picked by hand, are skilfully and separately prepared before being mixed together to create a triumph of colour.



How do you use a Giardiniera in the kitchen?

A Giardiniera is normally used to add to simple, flavoursome dishes such as a rice or pasta salad. It is also an excellent side dish on its own or as a garnish for more elaborate recipes.

In fact, it is ideal as an accompaniment for spicier cold cuts such as speck or coppa di Parma. Surprising when served with bread, spread with whipped lardo (cured pork hardback), as well as excellent with fresh, creamy cheeses, mozzarella fiordilatte and Mozzarella di Bufala Campana DOP. The Giardiniera also pairs really well with main courses of boiled meat or fish, especially a salad of salt cod or steamed or boiled fresh cod, baked bream, or even a slice of grilled salmon or oily fish.

Chosen as one of the best Giardiniera in Italy by Gambero Rosso

The strengths of this sweet and sour pickled vegetables: the short supply chain, hand-made and fresh, soft pasteurization. The vegetables come from the land of this company farm led by Emanuele Trentin and located in the heel of Italy, not far from Santa Maria di Leuca, on the provincial road along the Ionian Sea which runs alongside some of the most beautiful Italian beaches. In the glass jar are the classic five vegetables, cut into large, brightly colored pieces: cauliflower, carrots, yellow and red peppers, fennel, as well as apple cider vinegar, sugar, unrefined salt and lemon juice. Nose slightly closed and decidedly bittersweet. The palate responds to the sour taste and a to slightly forced sweetness. Important sapiness and, except for the peppers, a rather tenacious texture, like a ore crunchy cooking.

da: <https://www.gamberorosso.it/notizie/notizie-vino/giardiniera-ecco-le-migliori/>

Recipe

Vegan Salad

The perfect recipe for a summer evening: our Giardiniera, cherry tomatoes, raw eggplant, "Leccine" red olives, almonds, iceberg lettuce, rocket, radicchio, tomatoes, carrots.

Orto allegro

Pure good mood

Why have we created Orto Allegro? A brand NEW product, with all of our usual outstanding quality. Red and yellow peppers, beans, celery, fennel, carrots and cauliflower, prepared right after harvesting, preserving all of their crispness and authentic taste intact. A unique delicacy, a triumph of colours ready to bring a good mood to your food. The difference, compared to a normal Giardiniera comes from the finely sliced ingredients and the choice to use EVO oil to offer you a different flavour, whether as an appetizer, side dish or condiment. Finely sliced and preserved in Extra Virgin Olive Oil, in fact, the six vegetables in this recipe are ideal for cold pasta, rice, spelt or wheat salads. Side effects: a smile at first bite. No worries - it's Orto Allegro!



How we make it



ORTO ALLEGRO - THE 6 VEGETABLES DRESSING



1600g / box 2 pz. cod.ALLG1600

INGREDIENTS: mixed vegetables (pepper, CELERY, beans, fennel, carrots, cauliflower) (61.2%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, salt, lemon juice.

ORTO ALLEGRO - THE 6 VEGETABLES DRESSING



230g / box 6 pz. cod.ALLE0230

INGREDIENTS: mixed vegetables (pepper, CELERY, beans, fennel, carrots, cauliflower) (61.2%), extra virgin olive oil (34.8%), cider vinegar, sugar, unrefined salt, lemon juice.

Healthy eating i Fagiolini

Did you know that beans have an excellent nutritional profile? As well as containing anti-oxidants such as flavonoids, lutein, zeaxanthin, and beta carotene, they also contain calcium and phosphorous, but also vitamins A and K, together with silicon, which is useful for bones. And they also have very few calories: 100 grams of beans contain about 30 calories.



Orto d'inverno

A mild bouquet with 4 winter vegetables

A mood encapsulated in a jar

The sound of footsteps sinking into the damp soil, the first rays of sunlight breaking through the mist, breathing in the smell of wet grass. The warm, soft and blurred colours describe an intense emotion, just like in a painting.

It's Orto d'Inverno
I Contadini have put their heart and soul into this too. The delicate, rounded notes of cauliflower and fennel embrace the bold sharpness of artichokes and chicory. All cut while fresh, ripened in a slightly sweet and sour pickle, then prepared and immersed in extra virgin olive oil.

The name Orto d'Inverno, or winter garden, comes from the idea of making the most of the best of winter's crops by bringing them together in a single jar.
These four vegetables are expertly planted out between August and September, using different growing techniques and meeting different agricultural needs; they need the whole winter to grow and acquire all the characteristics that make them stand out: our skill lies in harvesting and preparing them all together.
These are vegetables that are usually eaten individually but which, together, have a surprisingly well balanced, exquisite taste.
They are the perfect accompaniment for appetizers of cured meats, and outstanding as a side dish or main dishes of meat.

ORTO D'INVERNO (WINTER GARDEN)



1600g / box 2 pz. cod.ORDG1600
INGREDIENTS: mixed vegetables (chicory, fennel, artichokes, cauliflower) (56.0%), extra virgin olive oil (40.0%), cider vinegar, sugar, unrefined salt, lemon juice

ORTO D'INVERNO (WINTER GARDEN)



230g / box 6 pz. cod.ORDE0230
INGREDIENTS: mixed vegetables (chicory, fennel, artichokes, cauliflower) (56.0%), extra virgin olive oil (40.0%), cider vinegar, sugar, unrefined salt, lemon juice



Cauliflower

Crisp and tender, and with a delicate flavour.



Fennel

Selected and finely sliced to add a delicate note of freshness.



Artichoke

Our violet artichoke in wedges, prepared according to a special recipe.



Chicory tips

The bitter note that adds strength and character to the composition.

Orto grigliato

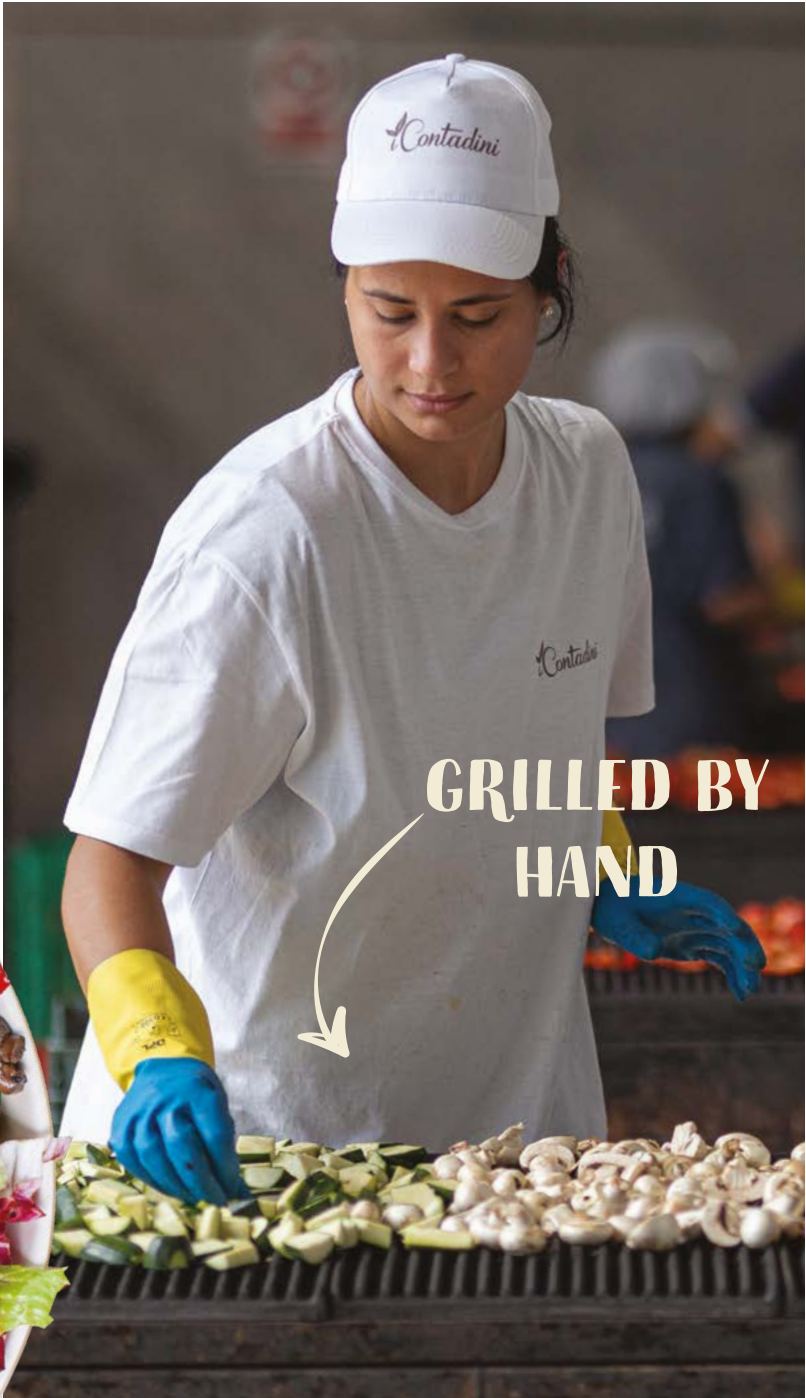
Don't call it a side dish

What does happiness taste like?... Vegetables and the unmistakable taste of an authentic barbecue, an innovative idea with a thrill in each bite. The BBQ appetizer: pieces of fresh vegetables, picked by hand, then washed, cut and grilled by hand before being preserved in extra virgin olive oil with fragrant fresh mint, to keep all of the great quality of the products from our land intact. Full of flavour and ready to brighten up everyday dishes, turning them into a delicious experience for every palate.

An idea that's a great success

The passion and inventiveness of the Trentin siblings have created another culinary masterpiece. A “smart” product, first and foremost. Just open the jar to add the finishing touch to any dish. Created to accompany grilled meats and an essential touch for food with flourish.

TRY IT IN SALAD!



GRILLED BY
HAND

ORTO GRIGLIATO-4
CHARGRILLED
VEGETABLES

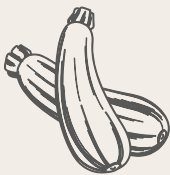
ORTO GRIGLIATO-4
CHARGRILLED
VEGETABLES



1600g / box 2 pz. cod.ANBG1600
INGREDIENTS: sunflower oil, grilled eggplants, grilled peppers, grilled zucchini, grilled button mushrooms, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice, mint, garlic.



230g / box 6 pz. cod.ANBE0230
INGREDIENTS: extra virgin olive oil (33.6%), grilled eggplants, grilled peppers, grilled zucchini, grilled button mushrooms, cider vinegar, sugar, unrefined salt, lemon juice, mint, garlic.



Zucchini

Sweet and mild



Button
mushrooms

Firm and full of body



Peppers

Lively and full of
flavour



Eggplants

Fleshy and full of
taste

Salento Appetizer

The most delicious way to tempt the appetite

The dried vegetables in this tasty appetizer are washed, selected, cut into layers and left to dry on frames for 3-4 days. Today, all of these processes are carried out at our premises and by hand, as we were taught by our grandfather and as we hope to teach our children. Only this way can we respect the time necessary and preserve all of the best qualities of the produce we grow.



SALENTO
APPETIZER



1600g / box 2 pz. cod.GASG1600
INGREDIENTS: sunflower oil, dried tomatoes, dried eggplant, dried zucchini, dried peppers, pitted "Leccine" red olives, extra virgin olive oil, capers, unrefined salt, chilli peppers, cider vinegar, fresh mint, garlic, lemon juice. TOMATOES FROM ITALY

SALENTO
APPETIZER



230g / box 6 pz. cod.GASE0230
INGREDIENTS: extra virgin olive oil (30%), dried tomatoes, dried eggplants, dried zucchini, dried peppers, pitted "Leccine" red olives, capers, unrefined salt, chilli peppers, cider vinegar, fresh mint, garlic, lemon juice. TOMATOES FROM ITALY



FREE FROM ARTIFICIAL PRESERVATIVES

**WITH CIDER VINEGAR
AND LEMON JUICE**



STORIES FROM I CONTADINI

Gianna Trentin, from the land to the store, without stopping. An ideal sister and mother, who is ever-present and dynamic. She is the brains behind this versatile product for any occasion. A harmonious, fresh composition. A bouquet of sun dried vegetables, just like the traditional appetizers of days gone by, when our grandmas prepared seasonal vegetables as starters for fine summer dinners.



Artichokes

Healthy little buds to delight your palate

<p>RAW ARTICHOKE HEARTS</p>  <p>1600g / box 2 pz. cod.CRFG1600 INGREDIENTS: artichokes (65%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice.</p>	<p>RAW ARTICHOKE HEARTS</p>  <p>230g / box 6 pz. cod.CRFE0230 INGREDIENTS: artichokes (65%), extra virgin olive oil (30%), cider vinegar, unrefined salt, lemon juice.</p>	<p>RAW ARTICHOKE WITHSTEMS</p>  <p>1600g / box 2 pz. cod.CRGG1600 INGREDIENTS: artichokes (65%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice.</p>	<p>RAW ARTICHOKE WITHSTEMS</p>  <p>520g / box 6 pz. cod.CRGE0520 INGREDIENTS: artichokes (65%), extra virgin olive oil (30%), cider vinegar, unrefined salt, lemon juice.</p>	<p>RAW ARTICHOKE IN SLICES</p> <div><p>ZERO VINEGAR</p></div> <p>1600g / box 2 pz. cod.CRCS1600 INGREDIENTS: artichokes (65%), sunflower oil, extra virgin olive oil, unrefined salt, lemon juice.</p>	<p>RAW RUSTIC ARTICHOKE</p>  <p>230g / box 6 pz. cod.CRRE0230 INGREDIENTS: artichokes (65%), extra virgin olive oil (30%), cider vinegar, unrefined salt, lemon juice.</p>
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NOVITÀ!

Violet Brindisi, the crisp Apulian artichoke

The Trentin siblings have carefully selected this variety. And we know why: the Brindisi Violet is a very special type of artichoke. Its main feature is its crisp crunch, and the challenge (proudly won) is to preserve it in the finished product and without using artificial preservatives. Its name comes from the particular purple colour it turns as it ripens. Thanks to the round, full, and unmistakable flavour, the Violet is perfect with a whole variety of hot and cold dishes, while keeping its own sensory qualities unchanged. Grown, prepared and preserved using traditional methods.



Nature's time

The story of the Violet artichoke begins in early September.

This is the month when I Contadini begin to dig up the old bulbs to transfer them to new ground. Mid October is when the plants begin to shoot and in February, the artichoke heads begin to develop before they are harvested in mid March, when the plant is at the height of its strength.

The artichoke is in fact a perennial plant that enters a period of dormancy, to withstand hot, dry summers and wake up as soon as it receives some water. Once the bulbs are dug out of the ground, the new soil is prepared with a more or less deep ploughing process, followed by hoeing and abundant fertilisation with manure, because artichokes thrive on nitrogen. The bulbs are planted out at least one and a half metres apart to allow the future plant to get enough air and stay naturally dry. This reduces the need for plant protection treatments to a minimum.

Precious because...

One plant grows from 12 to 15 artichoke heads. The first five are used for our "Artichokes with Stems", then we harvest the ones used for our "Raw Artichokes", and then the smallest ones, which will be used to make "Baby Artichokes", "Candini Artichokes" and lastly, our "Diamantini, the most precious, because they are only available in small quantities.

The whole process, from harvesting to preparation and through to putting them in jars, is carried out by hand, to dedicate the utmost care to the artichoke.



**A LONG, PROCESS
OF HARD WORK**



**AND GREAT
SATISFACTION**

Healthy eating

A concentrate of well-being

The artichoke is a precious aid for our health, supporting liver function and detoxifying the body. It is also useful in combating the action of free radicals, protecting the body against cell ageing. It is also rich in iron, copper and fibre. It helps with digestion. It also contains vitamin K, which is considered useful in preventing osteoporosis.

Recipe

Puccia Carciofara

How to prepare: Durum Wheat Puccia Bread, Raw Artichoke Wedges, Artichoke Patè, Prosciutto di Parma DOP, Parmigiano Reggiano 24 months, mixed salad How are pucce made? Our grandmothers made balls from bread dough, which they baked in the still-burning wood oven. The result was a bread roll with a squashed shape, empty on the inside, and with a crisp crust.



WITH RAW ARTICHOKE WEDGES
AND ARTICHOKE PATÈ

Traditional

Growing artichokes

Months of hard work, which begin while it is still dark outside; a long, patient wait for nature and the seasons to do their work.



‘EXTRA’ RAW SMALL
ARTICHOKE HEARTS



230g / box 6 pz. cod.CFFE0230
INGREDIENTS: artichokes (65%), extra virgin olive oil (30%), cider vinegar, unrefined salt, lemon juice.

RAW CANDINI
ARTICHOKE HEARTS



110g / box 6 pz. cod.CRCE0110
INGREDIENTS: artichokes (65%), extra virgin olive oil (30%), cider vinegar, unrefined salt, lemon juice.

‘EXTRA’ RAW CANDINI
ARTICHOKE HEARTS



110g / box 6 pz. cod.CREC0110
INGREDIENTS: artichokes (65%), extra virgin olive oil (30%), cider vinegar, unrefined salt, lemon juice.

RAW DIAMANTINI
BABY ARTICHOKE HEARTS



110g / box 6 pz. cod.CRDE0110
INGREDIENTS: artichokes (65%), extra virgin olive oil (30%), cider vinegar, unrefined salt, lemon juice.

ARTICHOKE
PESTO



100g / box 6 pz. cod.PSFG0100
INGREDIENTS: artichokes (47.7%), olive oil, ALMONDS (5.5%), Parmigiano Reggiano (MILK, salt, rennet) (2.7%), extra virgin olive oil, fresh basil, unrefined salt, lemon juice, garlic, black pepper.

ARTICHOKE
PATÉ

ZERO
VINEGAR



230g / box 6 pz. cod.PTCE0230
INGREDIENTS: artichokes (70%), olive oil, unrefined salt, lemon juice, extra virgin olive oil.



Capers

Our commitment to protecting a native species



CAPERS FROM SALENTO
IN UNREFINED SALT

**ZERO
VINEGAR**



75g / box 6 pz. cod.CPPS0075

INGREDIENTS: capers (80%), unrefined salt (20%)

CAPER LEAVES



100g / box 6 pz. cod.FLCE0100

INGREDIENTS: caper leaves (48%), extra virgin olive oil (43%), cider vinegar, sugar, unrefined salt, lemon juice.

CAPER BERRIES



100g / box 6 pz. cod.FTCE0100

INGREDIENTS: caper berries (48%), extra virgin olive oil (43%), cider vinegar, sugar, unrefined salt, lemon juice.

Chosen as the best caper in Italy by Gambero Rosso

“A full first place and scores above 90/100 for this caper from the Magna Grecia of Apulia, in the furthestmost tip of Salento, and linked to Slow Food. The bouquet is thrilling, intense and characteristic of the caper, but also evocative of Mediterranean herbs (sage, bay, oregano and thyme), of the cliffs and the sun-dried rocks of the sea, seaweed, wind and brine. The flavour is full and not salty, while the aromatic profile based in the nose, has the same clean, elegant and exciting complexity. Firm, crisp and juicy.
da: <https://www.gamberorosso.it/notizie/classifiche/i-migliori-capperi-sotto-sale-italiani-la-classifica/>

Our caper bed

Taking an ancient tradition into the future

In our area, which extends from Racale and as far as the sea at Marina di Mancaversa, it used to be possible to see lots of caper beds, which have now completely disappeared. For some years now, we have dedicated an area of 30,000 square metres to growing Racale Capers, as part of the Slow Food Community.

We are committed to making the most of and protecting these crops, interacting with local communities, entities, and people. Our grandfather, Nonno Fiumano, handed down his knowledge to us, and now we can take this ancient tradition into the future. Now our capers are loved by all and win Gambero Rosso awards.

The long process of harvesting

Capers are only harvested by hand, and only the smaller, ripe ones are chosen, with particular care being taken not to damage the stem of the plant itself, as this would make it no longer productive. It's a patient, lengthy process and in fact, a single day's work by a skilled picker will only yield a maximum of 4-5 kilos of capers. As soon as they have been picked, we wash and de-stalk them, then leave them to cure in salt for 3-4 months. They are then carefully dried and mixed in dry sea salt from the Margherita di Savoia saltworks, and placed in jars.

It all starts here

More than thirty years ago, while the Trentin brothers were taking their first steps in the fashion and business sectors, Nonno Fiumano was growing his capers. It's a difficult job, based on a particular technique known as "dry cultivation" that on one hand, includes the use of limited water resources, on the other, the outcome is almost unpredictable, because the plant naturally chooses the subsoil to grow in, preferring limestone and sandy soil. Driven by a strong sense of belonging and love of the land, Edoardo, Emanuele and Gianna decided to help their grandfather with the business, implementing new types of cultivation and working methods. Now their future is where their roots were.

"Every so often, on a sunny summer's day in Salento, I sit among the vines and close my eyes. Here is where the sun burns and dries the tomatoes, leaving its marks on the skin. I am proud of every one of my wrinkles, which come from sun and hard work, from the love of this land, still handed down from father to son, from mother to grandchild.

And the soil repays this with healthy, tasty, and authentic vegetables.

I can remember it all, with my eyes shut. Then I open them again and see the passion and hard work of Edoardo, Emanuele and Gianna. They are the present and the future. They are I Contadini, and so am I, with them Because you never stop being a farmer."

Nonno Fiumano



Healthy eating

Natural anti-aging

Capers are rich in beta carotenes and flavonoids, compounds with an anti-oxidant action, and in particular, they contain quercetin, rutin, and kaempferol. They are also low in calories - about 23 per 100 grams. A genuine aid when it comes to health and beauty!

Zucchini

The most versatile vegetable

We wash them, select them, and slice them, unpeeled. Then we salt them and leave them to dry in the sunshine, on frames at our farm, for 3-4 days. It takes about 10 kilos of fresh zucchini to make 500 g of dried zucchini. That and more than 120 hours of preparation! This slow method, that respects the ripening and drying times allows the vegetables to preserve their wealth of nutrients, intact. Just like our grandpa taught us. Excellent as an appetizer or side dish, zucchini can also be used in rice or pasta salads or as a pizza topping.

How we prepare them



SUN-DRIED ZUCCHINI	SUN-DRIED ZUCCHINI
1600g / box 2 pz. cod.ZCSG1600	230g / box 6 pz. cod.ZCSE0230
INGREDIENTS: sun dried zucchini (65%), sunflower oil, extra virgin olive oil, capers, chilli pepper, unrefined salt, cider vinegar, fresh mint, garlic, lemon juice.	INGREDIENTS: sun dried zucchini (65%), extra virgin olive oil (30%), capers, chilli pepper, unrefined salt, cider vinegar, fresh mint, garlic, lemon juice.

Nature is generous to those who know how to listen

INTEGRATED BATCH	ORGANIC FERTILIZER	WATER RESOURCES
We promote good farming practices: crop rotation, pest control using antagonist species or resistant plants.	Enriching the soil using the elements that nature itself has to offer means that our produce is healthier and tastier.	We implement efficient use of our water resources, using drip irrigation systems and dry cultivation techniques.



Eggplants

Tradition and short supply line

COUNTRY-STYLE
EGGPLANTS FILLESS



1600g / box 2 pz. cod.MLF61600

INGREDIENTS: Eggplants (60%), sunflower oil, extra virgin olive oil, chilli pepper, cider vinegar, unrefined salt, fresh mint, garlic, sugar, lemon juice.

COUNTRY-STYLE
EGGPLANTS FILLESS



230g / box 6 pz. cod.MLFE0230

INGREDIENTS: Eggplants (60%), extra virgin olive oil (30%), capers, chilli pepper, cider vinegar, unrefined salt, fresh mint, garlic, sugar, lemon juice.

The stars of typical cuisine

We plant a particular variety of long eggplant in May: harvesting begins in August and completes in October.
The eggplants arrive on the day and are cleaned and salted to sweat off any excess liquid, which is a traditional method to remove any bitterness.

Once this has been done, the eggplants are sent for different types of processing: sun drying before filling with tune, or bottling in extra virgin olive oil with mint and chilli pepper for raw eggplants and eggplant fillets. The result is surprising! A simple dish but at the same time fresh, with all of the bold character of eggplant, in perfect symmetry with other ingredients.

Pesto

Creative pasta dishes

We grow our vegetables according to season, selecting them with care and preparing them by hand, straight after harvesting. After waiting for the warm Salento sun to give them an intense, concentrated flavour, we finely chop them, adding the best almonds or excellent Bronte pistachios, completing it all with Parmigiano Reggiano DOP, basil, or mint. The result is our range of pestos, ready to create imaginative pasta dishes in simple step: combining with durum wheat pasta in a “creamy” embrace, better if artisanal pasta such as orecchiette, macaroni, and maritati.

Simple, wholesome, and innovative

A varied range with a decisive taste that revisits classic pesto in unusual ways, with surprising tastes and bright colours.



Il Pesto dei Contadini

So good, we gave it our name



The world in a jar. For our Contadini pesto, we choose the best vegetables and herbs in our fields: eggplant, zucchini, and tomatoes. We prepare and slice them by hand. After drying them on frames in the sun, we finely chop them and combine them with Leccine Red Olives, Parmigiano Reggiano DOP, Apulian almonds, and fresh basil. A taste that is a thrill so intense that we give it our name.



LECCINE OLIVE PESTO	I CONTADINI PESTO	ARTICHOKE PESTO	EGGPLANTS PESTO	SUN DRIED TOMATO PESTO
ZERO VINEGAR	ZERO VINEGAR	ZERO VINEGAR	ZERO VINEGAR	ZERO VINEGAR
100g / box 6 pz. cod.PSOG0100	100g / box 6 pz. cod.PSCG0100	100g / box 6 pz. cod.PSFG0100	100g / box 6 pz. cod.PSMG0100	100g / box 6 pz. cod.PSPG0100
INGREDIENTS: olive oil, Leccine red olives (29.0%), egg-plants, ALMONDS (6.5%), Parmigiano Reggiano DOP (MILK, salt, rennet) (6.5%), extra virgin olive oil, basil, lemon juice, garlic, unrefined salt, black pepper.	INGREDIENTS: olive oil, dried eggplants (12.6%), dried zucchini (12.6%), dried tomatoes (12.6%), ALMONDS (6.5%), Parmigiano Reggiano DOP (MILK, salt, rennet) (6.5%), extra virgin olive oil, basil, Leccine red olives, capers, garlic, unrefined salt, lemon juice, black pepper. TOMATOES FROM ITALY	INGREDIENTS: artichokes (47.7%), olive oil, ALMONDS (5.5%), Parmigiano Reggiano (MILK, salt, rennet) (2.7%), extra virgin olive oil, fresh basil, unrefined salt, lemon juice, garlic, black pepper.	INGREDIENTS: olive oil, dried eggplant (34.5%), "PISTACCHIO Verde di Bronte DOP" pistachio nuts (6.6%), extra virgin olive oil, Parmigiano Reggiano DOP (MILK, salt, rennet) (4.3%), mint, unrefined salt, garlic, lemon, black pepper.	INGREDIENTS: dried tomatoes (51.0%), olive oil, ALMONDS (6.0%), Parmigiano Reggiano (MILK, salt, rennet) (5.0%), extra virgin olive oil, fresh basil, garlic, lemon juice, unrefined salt, black pepper.



SUNDRIED
TOMATO PATÉ



100g / box 6 pz. cod.PTSE0100
INGREDIENTS: dried tomatoes (57%), olive oil, capers, onion, extra virgin olive oil, cider vinegar, unrefined salt, lemon juice. TOMATOES FROM ITALY.

GREEN TOMATO PATÉ



230g / box 6 pz. cod.PTVE0230
INGREDIENTS: green tomatoes (30%), eggplant, olive oil, capers, onion, extra virgin olive oil, cider vinegar, unrefined salt, lemon juice. TOMATOES FROM ITALY

BLACK OLIVE PATÉ



100g / box 6 pz. cod.PTOE0100
INGREDIENTS: black olives ("Leccine" and "Celline" varieties) (88%), olive oil, unrefined salt, extra virgin olive oil, lemon juice

COUNTRY STYLE MIXED
VEGETABLES PATÉ



100g / box 6 pz. cod.BTCE0100
INGREDIENTS: olive oil, dried eggplant, dried zucchini, dried tomatoes, onion, "Leccine" red pitted olives, capers, extra virgin olive oil, unrefined salt, cider vinegar, lemon juice. TOMATOES FROM ITALY

PIZZA STYLE MIXED
VEGETABLES PATÉ



100g / box 6 pz. cod.BTPE0100
INGREDIENTS: sun dried tomatoes (45%), olive oil, onion, pitted "Leccine" red olives, capers, extra virgin olive oil, unrefined salt, cider vinegar, lemon juice. TOMATOES FROM ITALY

SALENTO BOMBA PATÉ
(HOT CHILI PEPPER)



230g / box 6 pz. cod.PTBE0230
INGREDIENTS: chilli peppers (50%), olive oil, peppers (10%), dried tomatoes, extra virgin olive oil, cider vinegar, unrefined salt, lemon juice. TOMATOES FROM ITALY

BROCCOLI
FLORET PATÉ



230g / box 6 pz. cod.PCRE0230
INGREDIENTS: turnip greens (74%), olive oil, extra virgin olive oil, unrefined salt, lemon juice.

ARTICHOKE
PATÉ



230g / box 6 pz. cod.PTCE0230
INGREDIENTS: artichokes (70%), olive oil, unrefined salt, lemon juice, extra virgin olive oil.

PEPPER
PATÉ



230g / box 6 pz. cod.PTPE0230
INGREDIENTS: red peppers (32%), olive oil, dried tomatoes (13%), eggplants (13%), chilli pepper (4%), onion, extra virgin olive oil, cider vinegar, unrefined salt, lemon juice. TOMATOES FROM ITALY

Tips from
i Contadini

Try our fantastic pâté on crispy crostini or warm bruschette for a taste experience that will both surprise and delight you.

Dried tomatoes

An old tradition, rediscovered



CHERRY TOMATOES
CONFIT

ZERO
VINEGAR



1600g / box 2 pz. cod.PCFG1600
INGREDIENTS: "Cherry" tomatoes (49%),
sunflower oil, extra virgin olive oil, sugar,
unrefined salt. TOMATOES FROM ITALY.

CHERRY TOMATOES
CONFIT

ZERO
VINEGAR



230g / box 6 pz. cod.PCFE0230
INGREDIENTS: "Cherry" tomatoes (49%),
extra virgin olive oil (49%), sugar, unrefined
salt. TOMATOES FROM ITALY

SUN-DRIED LONG
TOMATOES



1600g / box 2 pz. cod.PMSG1600
INGREDIENTS: sun dried long tomatoes
(62%), sunflower oil, unrefined salt, extra
virgin olive oil, capers, chilli pepper, cider
vinegar, fresh mint, garlic, lemon juice.
TOMATOES FROM ITALY

SUN-DRIED LONG
TOMATOES



230g / box 6 pz. cod.PMSE0230
INGREDIENTS: sun dried long tomatoes
(62%), extra virgin olive oil (30%),
unrefined salt, capers, chilli pepper, cider
vinegar, fresh mint, garlic, lemon juice.
TOMATOES FROM ITALY

READY-TO-EAT DRIED
TOMATOES

ZERO
VINEGAR



250g / box 8-20 pz. cod.PMRE0250
INGREDIENTS: tomatoes (96%), salt, lemon
juice. TOMATOES FROM ITALY

READY-TO-EAT DRIED
TOMATOES



5000g pz. cod.PMRE5000
INGREDIENTS: tomatoes (96%), salt, lemon
juice. TOMATOES FROM ITALY.

SUN-DRIED CHERRY
TOMATOES



1600g / box 2 pz cod.PCSG1600
INGREDIENTS: sun dried cherry tomatoes
(62%), sunflower oil, unrefined salt, extra
virgin olive oil, capers, chilli pepper, cider
vinegar, fresh mint, garlic, lemon juice.
TOMATOES FROM ITALY.

SUN-DRIED CHERRY
TOMATOES



230g / box 6 pz. cod.PCSE0230
INGREDIENTS: sun dried cherry tomatoes
(62%), extra virgin olive oil (30%),
unrefined salt, capers, chilli pepper, cider
vinegar, fresh mint, garlic, lemon juice.
TOMATOES FROM ITALY

10kg
BECOME

1kg
OF PRODUCT

130
HOURS
OF WORK

The Apulian sun: our best ingredient

An ancient rite - drying the tomatoes - which families and communities would gather together to do.

There's a long process and a good deal of hard work behind every jar of sun dried cherry or long tomatoes. After being picked by hand, the tomatoes are washed, carefully selected and cut. They are then salted and placed on our frames for 4-5 days of drying. Then they are washed in water and vinegar before being dressed with Mediterranean spices and packed in jars.

A long process that takes some 130 hours and gives us 1 kilo of dried tomatoes for every 10 kilos of fresh product. But it is only this way that our tomatoes can preserve all of their precious nutritional properties and will have the appealing flavour and aroma that make them unique, versatile, and ideal for any dish.

A postcard from Salento

Drying tomatoes is one of the most important activities at the start of our journey. The endless expanses of our frames is now one of the "picture postcards" of Salento, an obligatory view for the more attentive tourist and which, from July to mid August, when the sun is abundant and vegetables can be dried well, it is a delight for the eyes - and nose - to enjoy the scents and the colours of our fields of tomatoes, drying in the sun.



IL CONTADINO TALKS ABOUT...

Ready to Eat Dried Tomatoes

Picked and naturally dried in the sun.

Washed, salted, dried and ready to use in any quick recipe, such as with durum wheat Maritati pasta, a crisp fresh salad, in your favourite recipe, or as they are, served with bread as a light, tasty and healthy snack.





Passata and Peeled Tomatoes

**DOLCE
CHERRY TOMATO
PASSATA**



500g / box 12 pz. cod.SALC0500
INGREDIENTS: Cherry tomatoes (99%),
fresh basil (1%). TOMATOES FROM ITALY

**DOLCE
CHERRY TOMATO
PASSATA**



250g / box 12 pz. cod.SALC0250
INGREDIENTS: Cherry tomatoes (99%),
fresh basil (1%). TOMATOES FROM ITALY

**RUSTICA TRADITIONAL
TOMATO PASSATA**



1600g / box 2 pz. cod.PASR1600
INGREDIENTS: Tomatoes (100%).
TOMATOES FROM ITALY

**RUSTICA TRADITIONAL
TOMATO PASSATA**



500g / box 12 pz. cod.PASR0500
INGREDIENTS: Tomatoes (99%), fresh basil
(1%). TOMATOES FROM ITALY

**RUSTICA TRADITIONAL
TOMATO PASSATA**



250g / box 12 pz. cod.PASR0250
INGREDIENTS: Tomatoes (99%), fresh basil
(1%). TOMATOES FROM ITALY



TOMATOES
GROWN
IN APULIA

**GIALLA YELLOW
TOMATO PASSATA**



1600g / box 2 pz. cod.PASG1600
INGREDIENTS: Yellow tomatoes.
TOMATOES FROM ITALY

**GIALLA YELLOW
TOMATO PASSATA**



500g / box 12 pz. cod.PASG0500
INGREDIENTS: Yellow tomatoes.
TOMATOES FROM ITALY

**GIALLA YELLOW
TOMATO PASSATA**



250g / box 12 pz. cod.PASG0250
INGREDIENTS: Yellow tomatoes.
TOMATOES FROM ITALY.

**PEELED RED
TOMATOES
IN BRINE**



550g / box 6 pz. cod.PMPN0550
INGREDIENTS: Tomatoes (78%), water
(21%), unrefined salt, lemon juice.
TOMATOES FROM ITALY

**PEELED YELLOW
TOMATOES
IN BRINE**



550g / box 6 pz. cod.PMPG0550
INGREDIENTS: Tomatoes (78%), water
(21%), unrefined salt, lemon juice.
TOMATOES FROM ITALY

TOMATO ESSENCE



500g / box 12 pz. cod.AQPM0500
INGREDIENTS: Tomatoes (100%).
TOMATOES FROM ITALY

Peeled tomatoes: good, wholesome and with that special traditional fragrance

One of the most intense memories from childhood is the aroma of nonna's sauce, to be enjoyed down to the last drop, mopping it up with some bread. Preserving all of the intense flavour of this traditional recipe is one of our top priorities. That's why we have selected the best varieties, preparing them with all the traditional care and attention. Grown in open fields in the spring, they are harvested in summer, then prepared by hand: lightly blanched, peeled individually by hand and gently inserted into glass jars.

The varieties we select for our peeled tomatoes are the long variety, San Marzano for our red Peeled tomatoes, and round tomatoes for our Gialli range.

Le Passate: prepared using fresh tomatoes without added salt

Our passatas are only made using tomatoes grown in the open fields of Apulia, and we only pick them when they are perfectly ripe, being sure to prepare them within a few hours. We use a slow, gentle preparation method to ensure all the characteristics of the tomato - like its bright red colour and fresh, wholesome taste - remain intact. The lack of salt means it is possible to enjoy the full flavour of the newly picked tomato, making our passata perfect even for younger children. We use three varieties of tomato: cherry for La Dolce, round for Passate Rustiche and round yellow for our Passate Gialle. These yellow tomatoes, are also good for fish-based dishes.



Recipe

Orecchiette al sugo

Fresh "Orecchiette" pasta hand made with durum wheat semolina, fresh prepared Cherry Tomato Passata, fresh basil, extra virgin olive oil, Trapani unrefined salt.







Wholesome, simple ingredients. This is the secret behind a dish that anyone who tries it is sure to love. Cherry tomatoes, grown according to the seasons and prepared by hand as soon as they are harvested, releasing all of their unmistakable, flavour, reminiscent of the hot Salento summers.




Sauces

Unique because they are made with fresh tomatoes at the height of summer




SWEET PEPPERSAUCE	SUN DRIED TOMATO SAUCE	FRESH BASIL SAUCE	TUNA AND CAPER SAUCE	CHILLI PEPPERSAUCE	CELLINE OLIVE SAUCE
					
250g / box 12 pz. cod.SAPE0250 INGREDIENTS: tomato passata (70%), peppers (22%), extra virgin olive oil (5%), dried onion, sugar, unrefined salt, lemon juice. TOMATOES FROM ITALY	250g / box 12 pz. cod.SPME0250 INGREDIENTS: tomato passata (83%), dried tomatoes (12%), extra virgin olive oil (4%), onion, unrefined salt, lemon juice. TOMATOES FROM ITALY	250g / box 12 pz. cod.SABE0250 INGREDIENTS: tomato passata (90%), extra virgin olive oil (5%), fresh basil (3%), dried onion, unrefined salt. TOMATOES FROM ITALY	250g / box 12 pz. cod.SATE0250 INGREDIENTS: tomato passata (83%), Tuna "Euthynnus alletteratus Rafinesque" (8%), extra virgin olive oil (3.9%), capers (2.7%), dried onion, unrefined salt, lemon juice. Contains: Tuna . TOMATOES FROM ITALY	250g / box 12 pz. cod.SPPE0250 INGREDIENTS: tomato passata (88%), extra virgin olive oil (5%), chilli pepper (5%), unrefined salt, dried onion, lemon juice. TOMATOES FROM ITALY	250g / box 12 pz. cod.SAOE0250 INGREDIENTS: tomato passata (85%), pitted "Celline" olives (8%), extra virgin olive oil (5%), dried onion, unrefined salt. TOMATOES FROM ITALY

CONTADINIRAGOUT



250g / box 12 pz. cod.SACE0250
INGREDIENTS: tomato passata (88%), extra virgin olive oil (4%), dried tomatoes (2%), dried eggplant (2%), dried zucchini (2%), dried onion, unrefined salt, lemon juice. TOMATOES FROM ITALY.



WE SERVE WHAT WE SEE GROWING

Healthy eating

Healthy energy

At lunch we eat a lovely plate of artisan pasta made with local flour, served with fresh, wholesome sauce, which gives us the right amount of carbohydrates to get us through our daily activities.

Traditional healthy cooking

Now, more than ever, in view of the very little time we have to dedicate to cooking in our busy lives, we need meals that can be prepared quickly, but without doing without tasty, quality foods.

That's why the Trentin siblings, Edoardo and Emanuele have developed a range of sauces prepared at the height of summer, with the explosive taste and all the balanced nutritional qualities of fresh tomato. The usual care and attention that characterises every step in the production process at I Contadini, can be found in sauces that become the perfect solution for chef-quality dishes! For everyday dishes or to astound your fellow diners, fill your larder with all the colours of the Mediterranean.

Success guaranteed!



How is Contadini Ragout made?

Zucchini, eggplants, and tomatoes, expertly dried in the sun using the most traditional recipes of Salento, and then plunged in fresh tomato passata with onion and extra virgin olive oil. The result is artisanal Contadini Ragout! Full of flavour, containing a passata that is made with tomatoes grown in our fields and selected by hand.

Recipe

Foglie d'Ulivo pasta with Celline Olive Sauce

A surprising first course with an intense flavour and unusual colours. Easy to prepare in just a few steps. Just heat the Celline olive sauce, cook the Foglie d'Ulivo pasta, and pour on the sauce. Garnish with a few natural Cellina Olives and Oregano.



HARVESTING-PROCESSING

because

IN 0 TIME

EXCELLENT








FRESHNESS





Peppers

Prepared by hand just after picking

<p>RAW PEPPERS</p>  <p>1600g / box 2 pz. cod.PRCG1600</p> <p>INGREDIENTS: peppers (63%), sunflower oil, extra virgin olive oil, cider vinegar, unrefined salt, fresh mint, garlic, sugar, lemon juice.</p>	<p>RAW PEPPERS</p>  <p>230g / box 6 pz. cod.PRCE0230</p> <p>INGREDIENTS: pepper (63%), extra virgin olive oil (30%), cider vinegar, unrefined salt, fresh mint, garlic, sugar, lemon juice.</p>	<p>CHERRY PEPPERS STUFF WITH TUNA</p>  <p>1600g / box 2 pz. cod.PPTG1600</p> <p>INGREDIENTS: cherry peppers (45%), sunflower oil, "Euthynnus alletteratus Rafinesque" tuna (15%), capers, extra virgin olive oil, unrefined salt, cider vinegar, sugar, lemon juice. Contains: Tuna</p>	<p>CHERRY PEPPERS STUFF WITH TUNA</p>  <p>230g / box 6 pz. cod.PPTE0230</p> <p>INGREDIENTS: Cherry peppers (45%), extra virgin olive (30%), "Euthynnus alletteratus Rafinesque" tuna (15%), capers, unrefined salt, cider vinegar, sugar, lemon juice. Contains: Tuna</p>	<p>CHILI PEPPERS FROM SALENTO</p>  <p>230g / box 6 pz. cod.PPPE0230</p> <p>INGREDIENTS: chilli peppers (65%), extra virgin olive oil (30%), cider vinegar, unrefined salt, lemon.</p>
<p>SALENTO BOMBA PATÉ (HOT CHILI PEPPER)</p>  <p>230g / box 6 pz. cod.PTBE0230</p> <p>INGREDIENTS: chilli peppers (50%), olive oil, peppers (10%), dried tomatoes, extra virgin olive oil, cider vinegar, unrefined salt, lemon juice. TOMATOES FROM ITALY</p>	<p>PEPPER PATÉ</p>  <p>230g / box 6 pz. cod.PTPE0230</p> <p>INGREDIENTS: red peppers (32%), olive oil, dried tomatoes (13%), eggplants (13%), chilli pepper (4%), onion, extra virgin olive oil, cider vinegar, unrefined salt, lemon juice. TOMATOES FROM ITALY</p>	<div><p>Healthy eating</p><h2>Tasty and wholesome</h2><p>Notable for their anti-oxidant properties due to the high amount of vitamin A, C and beta carotene, as well as being diuretic and purifying. They are also very rich in potassium and this makes them a perfect ally in the health of the heart and circulation.</p></div>		

Unmistakable bold flavour

Grown in the fields where irrigation is constant and controlled, respecting the times dictated by the seasons, our peppers are selected and cleaned by hand, according to the most authentic farming tradition. The cultivation and preparation take place with the aim of serving an excellent quality product that is healthy and wholesome, with a taste to satisfy any palate. The care and attention we put into every jar borders on obsession, and just think, it takes about 120 hours of work to make Dried Peppers.



Three good reasons TO CHOOSE OUR PEPPERS

////////////////////

1.

They are one of our most
flavoursome, popular products

2.

Peppers are one of the vegetables with
the highest vitamin C content

3.

Our ranges will always offer
you great ideas for every dish

Recipe

Macaroni pasta with Raw Peppers

Fresh “Macaroni” pasta hand made with durum wheat semolina, fresh prepared Red Pepper Sauce, julienne sliced Raw Peppers (red and yellow), fresh basil, extra virgin olive oil, Trapani unrefined salt.



Onions

Tradition and short supply line

**DRIED RED ONIONS
IN COOKED
GRAPE MUST**



1600g / box 2 pz. cod.CPLG1600
INGREDIENTS: dried red onions (60%), sunflower oil, cider vinegar, extra virgin olive oil, cooked grape must (3%), sugar, unrefined salt, lemon juice.

**DRIED RED ONIONS
IN COOKED
GRAPE MUST**



230g / box 6 pz. cod.CPLE0230
INGREDIENTS: dried red onions (60%), extra virgin olive oil (30%), cider vinegar, cooked grape must (3%), sugar, unrefined salt, lemon juice.

**BORETTANE
CHARGILLED
ONIONS**



1600g / box 2 pz. cod.BRTG1600
INGREDIENTS: grilled onions (60%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice.

**BORETTANE
CHARGILLED
ONIONS**



230g / box 6 pz. cod.BRTG0230
INGREDIENTS: grilled onions (60%), sunflower oil, extra virgin olive oil, cider vinegar, sugar, unrefined salt, lemon juice.

Recipe

Maxi cheese salad

Raw Catalogna Chicory shoots, worked by hand, Dried Red Onions in cooked Grape Must, Bella di Cerignola Olives, burratina cheese, provolone piccante cheese, iceberg, rocket, radicchio, carrots, cherry tomatoes.

Dried red onions in cooked grape must: a perfect union

Our onions are grown in fields from February and hand picked in June, when perfectly ripe. They are a very sweet variety with an unmistakable flavour. Every onion is washed, peeled, sliced and dried completely naturally. This type of preparation keeps all of the crispness and the taste and aroma of the onions. They are then macerated in cooked grape must, prepared according to a traditional local recipe. It is a very particular product and those who fall in love with it are really hooked!



Borettana onions

Borettana onions love soil that is packed with nutrients, deep, and dry, and requires lengthy experience in its preparation. Even the irrigation takes great care and attention. The Borettana onion is planted between February and March and then harvested during the summer when the leaves are yellow and curving down to the ground, showing that the onion is ripe. This small, flat onion is very sweet and has a firm consistency that makes it perfect for lengthy frying. We have thought of a recipe that would draw on our origins: we grill the onions by hand, on authentic cast-iron grills to give you that intense barbecue flavour. We then bottle them in a mild sweet and sour pickle with oil.

It is a vegetable that is excellent for health, since the Borettana onion is packed with minerals - especially calcium and phosphorous, as well as vitamins, including C. It is a natural anti-inflammatory and a diuretic, and it seems that it helps to keep high blood pressure and excess glucose under control.



HARVESTING-PREPARATION

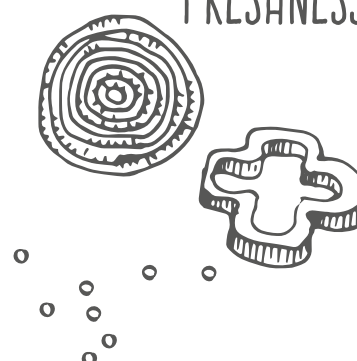
IN 0 TIME

because

EXCELLENT

=

FRESHNESS



Healthy eating

A concentrate of well-being

Onions have a really great effect on the body. In fact, not only do they contain enzymes that stimulate the digestion and the metabolism, they are also packed with sulphur, iron, potassium, magnesium, fluoride, calcium, manganese, and phosphorous. They also contain significant amounts of vitamins, in particular vitamin A and B, C, and E complex.

This is a food with an absolutely positive action, with a range of effects: antibiotic, expectorant, diuretic, purifying, and toning on the digestive tract.

Olives

Strictly hand picked



TERMITE DI
BITETTO OLIVES
IN BRINE



1600g / box 2 pz. cod.OLTS1600
INGREDIENTS: "Termiti di Bitetto" olives (67%), water, unrefined salt, lemon juice.

TERMITE DI
BITETTO OLIVES
IN BRINE



550g / box 6 pz. cod.OLTS0550
INGREDIENTS: "Termiti di Bitetto" olives (67%), water, unrefined salt, lemon juice.

LECCINE RED
OLIVES IN BRINE



1600g / box 2 pz. cod.OLLS1600
INGREDIENTS: "Leccine" red olives (67%), water, unrefined salt, lemon juice.

LECCINE RED
OLIVES IN BRINE



550g / box 6 pz. cod.OLLS0550
INGREDIENTS: "Leccine" red olives (67%), water, unrefined salt, lemon juice.

SEASONED
PITTED LECCINE
RED OLIVES



1600g / box 2 pz. cod.OLDG1600
INGREDIENTS: "Leccine" red olives (56%), sunflower oil, extra virgin olive oil, unrefined sea salt, chilli pepper (1.7%), oregano (0.2%), garlic.

SEASONED
PITTED LECCINE
RED OLIVES



230g / box 6 pz. cod.OLDE0230
INGREDIENTS: "Leccine" red olives (56%), extra virgin olive oil (42%), unrefined sea salt, chilli pepper (1.7%), oregano (0.2%), garlic.

CELLINE OLIVES
IN BRINE



1600g / box 2 pz. cod.OLCS1600
INGREDIENTS: "Celline" olives (67%), water, unrefined salt, lemon juice.

CELLINE OLIVES
IN BRINE



550g / box 6 pz. cod.OLCS0550
INGREDIENTS: "Celline" olives (67%), water, unrefined salt, lemon juice.

BELLA DI
CERIGNOLA OLIVES
IN BRINE



1600g / box 2 pz. cod.OLBS1600
INGREDIENTS: "Bella di Cerignola" olives (67%), water, unrefined salt, lemon juice.

BELLA DI
CERIGNOLA OLIVES
IN BRINE



550g / box 6 pz. cod.OLBS0550
INGREDIENTS: "Bella di Cerignola" olives (67%), water, unrefined salt, lemon juice.

BLACK OLIVE
PATÉ



100g / box 6 pz. cod.PTOE0100
INGREDIENTS: black olives ("Leccine" and "Celline" varieties) (88%), olive oil, unrefined salt, extra virgin olive oil, lemon juice.

LECCINE OLIVE
PESTO



100g / box 6 pz. cod.PSOG0100
INGREDIENTS: olive oil, Leccine red olives (29.0%), eggplants, ALMONDS (6.5%), Parmigiano Reggiano DOP (MILK, salt, rennet) (6.5%), extra virgin olive oil, basil, lemon juice, garlic, unrefined salt, black pepper.

The 4 great olives from Apulia

Apulia's history and culture are inseparably linked to the different types of olive tree, with different olive varieties that offer a range of tastes and uses: if many of the varieties are almost exclusively destined for extra virgin olive oil production, others are ideal as table olives.



Recipe — OLIVIAMO & PESTO PASTA

“Foglie di Ulivo” fresh artisanal, durum wheat pasta, Leccine and Celline Olive Pesto, finely chopped Filippo Cea Pugliesi almonds, Parmigiano Reggiano DOP 24 months, Celline olive pieces, extra virgin olive oil, unrefined Trapani salt.



**WE SERVE WHAT
WE SEE GROWING**

Picked by hand

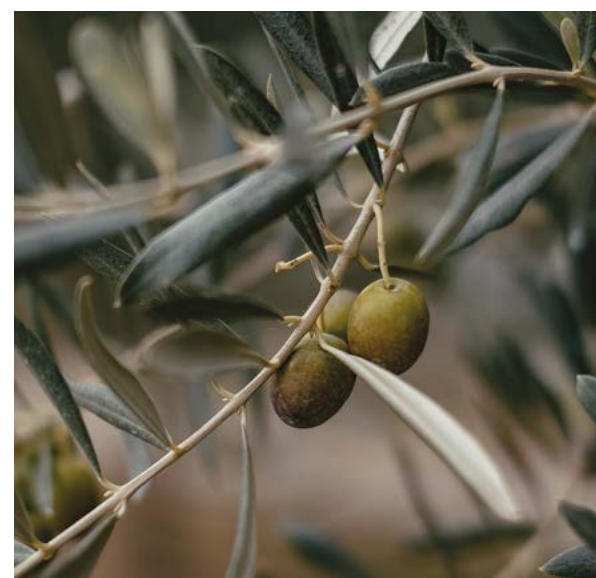
The olive harvest is a moment of celebration. It is a period - between October and November - when there is a lot to do in the countryside, the reward for the hard work of farmers all over Apulia. The choice of harvesting period is very important, because an eating olive needs to have specific characteristics for it to be prepared. We still use the traditional method to remove the bitterness in brine and to cure the product before it can be served on tables everywhere. This method takes six months and needs care and attention if the results are to be excellent.

Healthy eating

Properties and benefits

Olives are a concentrate of elements that have various metabolic functions. They stand out for their excellent anti-oxidant power and also play an essential part in the metabolism of cholesterol, thanks to their high complex energy lipid content, protecting it against cardiovascular illness.

From a vitamin viewpoint, olives contain a good amount of Niacin (vitamin PP), vitamin A and E, while the saline profile is mainly characterised by potassium and iron. Olives also stimulate the appetite and boost digestion. According to various experts, olives might boost weight loss thanks to their serotonin, which increases the feeling of fullness.





WILD FENNEL	ROSEMARY	OREGANO	MINT	SAGE	MARJORAM
					
25g / box 6 pz. cod.FNCC0015 INGREDIENTS: Wild fennel (Foeniculum vulgare M.)	15g / box 6 pz. cod.RSMN0015 INGREDIENTS: Rosemary (Salvia rosmarinus L.)	10g / box 6 pz. cod.ORGNO010 INGREDIENTS: Oregano (Origanum vulgare L.)	10g / box 6 pz. cod.MNTA0010 INGREDIENTS: Mint (Mentha longifolia L.)	10g / box 6 pz. cod.SLVA0010 INGREDIENTS: Sage (Salvia officinalis L.)	6g / box 6 pz. cod.MGGRO006 INGREDIENTS: Marjoram (Origanum majorana L.)



Healthy eating

Essential for healthy eating

Intense, enveloping aromas, unmistakable tastes, and characteristic shapes and colours - our Herbs are precious flavourings that can give character and original tastes to any dish. Since ancient times they have been used for their therapeutic properties, their chemical and physical characteristics, and as part of religious and spiritual ceremonies. The Herbs that grow wild all over Salento have exceptional properties that are beneficial to our health as well as allowing us to cut down on salt while cooking.

The scent of Salento and the taste of the sea

We have chosen to grow our vegetables here because we consider the sea to be a precious ally: the salty breezes that blow over our land and our sun dried products, leaving them fragrant and full of flavour. It also boosts the growth of our herbs, which have found their ideal habitat here.

The herbs in our line: Wild Fennel, Rosemary, Oregano, Bay Leaves, Sage, Marjoram, and Mint are grown in Salento using integrated agricultural methods and they are completely chemical free, since they are naturally very resistant to the different physiopathologies. They are picked exclusively by hand and naturally dried, slowly, so as to preserve all of the taste and aroma of the herbs. Then they are selected and packaged by hand. All of these traditional stages are carried out with great care to guarantee the excellent quality of a range created to enrich a vast number of recipes and take the flavours of the Mediterranean all over the world.



WILD FENNEL

It has beneficial properties and is naturally dried then ground with care. The sweetish flavour and pleasant aroma make it ideal for seasoning fatty meats such as roast pork, but also for home baking, such as savoury tarallini biscuits.



ROSEMARY

Used for its aromatic properties, when naturally dried, rosemary has an intense, spicy aroma that releases its best when paired with oil, butter, cream or cheese. It is also perfect as a marinade for barbecues, poultry stuffing, seasoning, and sauces.



OREGANO

Oregano is one of those herbs that, even when dried, has an intense flavour, meaning it adds a great deal of aroma to dishes. It is a great accompaniment for strong aromas and pairs well with appetizers, mozzarella, focaccia, and pizza.



SAGE

A spicy, slightly bitter taste sees this herb used in the kitchen to add flavour to foods and to facilitate digestion. Excellent on roast meats, such as lamb or beef, it is also known for its use in a classic recipe - gnocchi with sage and butter.



MARJORAM

An extremely fragrant herb with a wide range of uses in the kitchen. A fresh, penetrating aroma and a plant that looks rather similar to oregano, although marjoram is much sweeter and less bitter to the taste. If you are vegetarian, then marjoram is a delicate way to add aroma to your frittatas and savoury flans.



MINT

Thanks to its unmistakable aroma and taste, it is one of the most popular, enjoyable herbs, above all thanks to its refreshing powers. The perfect aroma for vegetables as well as an excellent addition to fruit-based recipes.



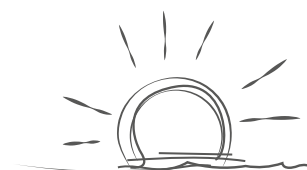
Recipe

Focaccia with DRIED TOMATOES AND ROSEMARY

Ingredients:

Type 00 flour 200 g
Lukewarm water 100 ml
Brewers' yeast 1/2 bag
Dried Tomatoes 30g
Rosemary
Salt

Dissolve the brewers' yeast in lukewarm water. In the meantime, place the flour in a bowl with the oil, salt, and rosemary, and pour in the water. Form a ball and leave to rise for 30 minutes. A short time before picking up the loaf, take the dried tomatoes and slice them with a knife. Knead them into the dough. Form balls and leave this to rise, under a sheet of greaseproof paper, for 15 minutes, and covered with a cloth if you want to make small focaccias. Otherwise, prepare a single loaf and cook for 30 minutes at 180°.



NATURALLY DRIED IN
THE SALENTO SUN

Durum wheat semolina

Pasta

Our pasta boasts more than just the finest Apulian durum wheat, the perfect amount of water, and expert pasta-making techniques, but also an unmatched texture and taste. This all sets our pasta apart, making it the ideal base for a whole range of delicious recipes to enjoy every day. Try it with our sauces and passata, or dress it any way you choose. Even the most discerning palates will be pleasantly surprised.

We use only the best
durum wheat semolina

100% APULIAN SHORT SUPPLY CHAIN
MORE NATURAL, MORE DIGESTIBLE, MORE TASTY



Fresh tastes outside the fridge

MACCHERONI IN ATM	MARITATI IN ATM	ORECCHIETTE IN ATM	FOGLIED'ULIVO IN ATM	CALAMARATA IN ATM
				
250g / box 24 pz. cod.MACF0250 INGREDIENTS: durum wheat semolina, water. May contain traces of SOY and MUSTARD.	250g / box 24 pz. cod.MARF0250 INGREDIENTS: durum wheat semolina, water. May contain traces of SOY and MUSTARD.	250g / box 24 pz. cod.OREF0250 INGREDIENTS: durum wheat semolina, water. May contain traces of SOY and MUSTARD.	250g / box 24 pz. cod.FOGF0250 INGREDIENTS: durum wheat semolina, water. May contain traces of SOY and MUSTARD.	400g / box 10 pz. cod.CALF0400 INGREDIENTS: durum wheat semolina, water. May contain traces of SOY and MUSTARD.

The heart of Apulian cuisine

Of the best-known recipes from traditional Apulian gastronomy, an important position certainly goes to fresh pasta dishes - the classic “homemade” pasta that is a typical dish loved all over Italy.








I Contadini have all the wholesomeness and intense flavour of traditional food, thanks to the use of prime quality wheat, to manual preparation and slow drying on a frame.

As well as traditional formats such as Orecchiette, Maccheroni, and Tria, we also offer original, creative shapes, such as Foglie di ulivo.

Characterised by a rough surface and a consistency that is always al dente, it has an excellent hold on sauce, whether made with vegetables, such as our Pesto range, or with meat or fish.



Dried pasta

<p>FOGLIE D'ULIVO</p>  <p>500g / box 10 pz. cod.FOGS0500 INGREDIENTS: durum WHEAT semolina.</p>	<p>MACCHERONI</p>  <p>500g / box 10 pz. cod.MACS0500 INGREDIENTS: durum WHEAT semolina.</p>	<p>MARITATI</p>  <p>500g / box 10 pz. cod.MARS0500 INGREDIENTS: durum WHEAT semolina.</p>	<p>ORECCHIETTE</p>  <p>500g / box 10 pz. cod.ORES0500 INGREDIENTS: durum WHEAT semolina.</p>	<p>SAGNETORTE</p>  <p>250g / box 10 pz. cod.SAGS0250 INGREDIENTS: durum WHEAT semolina.</p>	<p>CALAMARATA</p>  <p>250g / box 10 pz. cod.CALS0250 INGREDIENTS: durum WHEAT semolina.</p>
<p>TRIA</p>  <p>250g / box 10 pz. cod.TRIS0250 INGREDIENTS: durum WHEAT semolina.</p>	<p>CASERECCE</p>  <p>250g / box 10 pz. cod.CASS0250 INGREDIENTS: durum WHEAT semolina.</p>	 <p>ARTISAN MADE</p> <p>SLOW DRIED ON FRAMES AT LOW TEMPERATURES (40 °C) FOR 48 HOURS</p>			

Il Forno dei Contadini

High-quality and authentic speciality baked goods

Lots of ideas to make your breakfast rich and tasty, your lunches more appetizing, your tea breaks alternative and your aperitifs an excuse to party.

We use only the best
durum wheat semolina

100% APULIAN SHORT SUPPLY CHAIN
MORE NATURAL, MORE DIGESTIBLE, MORE TASTY



SWEET

<div>CASERECCI BISCUITS</div> <div></div> <div>200g / box 10 pz. cod.BSCS0150</div> <div>INGREDIENTS: durum WHEAT semolina (50.4%), sugar, EGGS, sunflower oil, raising agent (sodium bicarbonate), vanillin.</div>	<div>CASERECCI BISCUITS WHITH ALMONDS</div> <div></div> <div>200g / box 10 pz. cod.BSMC0150</div> <div>INGREDIENTS: whole durum WHEAT flour (44.8%), sugar, EGGS, sunflower oil, ALMONDS (11.2%), raising agent (bicarbonate sodium), vanillin.</div>	<div>CLASSIC PASTARELLE BISCUITS</div> <div></div> <div>250g / box 10 pz. cod.PSCL0250</div> <div>INGREDIENTS: durum WHEAT semolina (52.8%), sugar, water, sunflower oil, EGGS, extra virgin olive oil, raising agent (bicarbonate ammonium).</div>	<div>MILK AND EGG-FREE PASTARELLE</div> <div></div> <div>250g / box 10 pz. cod.PSLU0250</div> <div>INGREDIENTS: durum WHEAT semolina (56.4%), sugar, water, sunflower oil, extra virgin olive oil, raising agent (ammonium bicarbonate).</div>	<div>WHOLE GRAIN PASTARELLE BISCUITS</div> <div></div> <div>250g / box 10 pz. cod.PSIN0250</div> <div>INGREDIENTS: durum WHEAT semolina (26.4%), whole durum WHEAT flour (26.4%), sugar, water, sunflower oil, EGGS, extra virgin olive oil, raising agent (ammonium bicarbonate)..</div>	<div>PASTARELLE BISCUITS WHITH CEREALS</div> <div></div> <div>250g / box 10 pz. cod.PSCRO250</div> <div>INGREDIENTS: Semi-finished cereal product (WHEAT flour type "0", whole wheat RYE flour, flax seeds, pumpkin seeds, sunflower seeds, SESAME seeds, RYE flour type 2, BARLEY flakes flour, OAT flakes flour, salt, BARLEY and WHEAT malt flour, WHEAT gluten, natural WHEAT yeast, alpha amylase, flour treatment agents (L-ascorbic acid)) (27.5%), durum WHEAT semolina (27.5%), sugar, water, EGGS, sunflower oil, olive oil, raising agent (ammonium bicarbonate).</div>
<div>CHOCOLATE MUSTACCIOLI</div> <div></div> <div>250g / box 10 pz. cod.MSTC0250</div> <div>INGREDIENTS: sugar, durum WHEAT semolina 23.5%, soft WHEAT flour 16.3%, bitter cocoa 6%, ALMONDS, raising agents: ammonium bicarbonate, orange flavouring, cinnamon flavouring.</div>	<div>TARALLINI WHITH WINE, ALMOND AND COCOA</div> <div></div> <div>250g / box 10 pz. cod.TLVD0250</div> <div>INGREDIENTS: durum WHEAT semolina 34%, WHEAT flour 22.7%, high oleic sunflower oil, primitivo wine (SULPHITES) 15.9%, ALMONDS 5.6%, chocolate nuggets 5.6% (sugar, cocoa mass, cocoa butter, emulsifier: SOY lecithin, vanillin), salt, raising agents: ammonium bicarbonate.</div>	<div>GLAZED LEMON TARALLINI</div> <div></div> <div>250g / box 10 pz. cod.TRLLO250</div> <div>INGREDIENTS: durum WHEAT semolina 27.4%, sugar 22.8%, soft WHEAT flour 18.3%, white wine, (SULPHITES), high oleic sunflower seed oil, extra virgin olive oil, water, raising agents: ammonium bicarbonate, vanillin flavouring, lemon flavouring.</div>	<div></div> <div>SLOW, MANUAL WORKMANSHIP</div>		



SAVOURY

DURUM WHEAT
FRISELLE



500g / box 9 pz. cod.FRSN0500
INGREDIENTS: durum WHEAT flour (70,2%), mother yeast (durum WHEAT flour, water) (28,0%), salt, yeast.

BARLEY
FRISELLE



500g / box 9 pz. cod.FRSO0500
INGREDIENTS: water, BARLEY flour (32,3%), whole durum WHEAT flour, soft WHEAT flour, salt, brewer's yeast.

CLASSIC
FRISELLINE



150g / box 10 pz. cod.FRL0150
INGREDIENTS: "durum WHEAT semolina (68%), water, sunflower oil, salt, olive oil, brewer's yeast.

WHOLE GRAIN
FRISELLINE



150g / box 10 pz. cod.FRLI0150
INGREDIENTS: water, wholemeal durum WHEAT flour (49,2%), durum WHEAT semolina (13,3%), sunflower, olive oil, salt, brewer's yeast.

BROCCOLI FLORETS
FRISELLINE



150g / box 10 pz. cod.FRLR0150
INGREDIENTS: durum WHEAT semolina (76%), broccoli florets (7,6%), water, sunflower oil, olive oil, salt, brewer's yeast, chilli, garlic powder.

FRISELLINE WHITH
SPICES



150g / box 10 pz. cod.FRLE0150
INGREDIENTS: durum WHEAT semolina (68%), water, sunflower oil, salt, olive oil, brewer's yeast, oregano (0.2%), marjoram (0.2%).

PIZZA STYLE
FRISELLINE



150g / box 10 pz. cod.FRLP0150
INGREDIENTS: durum WHEAT semolina (66,5%), water, tomato sauce, sunflower oil, salt, olive oil, dried onion, yeast beer, oregano, hot pepper.

CLASSIC
TARALLINI



250g / box 15 pz. cod.TRLS0250
INGREDIENTS: durum WHEAT flour (32,3%), soft WHEAT flour type "0" (31%), white wine (SULPHITES), sunflower oil, extra virgin olive oil, salt.

WHOLE GRAIN
TARALLINI



250g / box 15 pz. cod.TRLI0200
INGREDIENTS: durum WHEAT flour (25,3%), soft WHEAT flour type "0" (19%), wholemeal soft WHEAT flour (19%), white wine (SULPHITES), sunflower oil, extra virgin olive oil, salt.

BLACK OLIVE
TARALLINI



250g / box 15 pz. cod.TROL0200
INGREDIENTS: durum WHEAT flour (29,5%), soft WHEAT flour type "0" (28,3%), white wine (SULPHITES), sunflower oil, celline olives (3,5%), extra virgin olive oil, capers, leccine olives (2,3%), salt..

FENNEL
TARALLINI



250g / box 15 pz. cod.TRLF0200
INGREDIENTS: durum WHEAT flour (32,3%), soft WHEAT flour type "0" (30,8%), white wine (SULPHITES), sunflower oil, extra virgin olive oil, fennel seeds (0,8%), salt.

ONION AND
RAISINS TARALLINI



250g / box 15 pz. cod.TRUV0200
INGREDIENTS: durum WHEAT flour (30,0%), soft WHEAT flour type "0" (29,0%), , white wine (SULPHITES), sunflower oil, sultanas (5,9%), extra virgin olive oil, onion (1.2%), salt.

CHILLI PEPPER
TARALLINI



250g / box 15 pz. cod.TRPP0200
INGREDIENTS: durum WHEAT flour (32,2%), soft WHEAT flour type "0" (31%), white wine (SULPHITES), sunflower oil, extra virgin olive oil, chilli (0,5%), salt.le.

PIZZA STYLE
TARALLINI



250g / box 15 pz. cod.TRBP0200
INGREDIENTS: durum WHEAT flour (30,1%), soft WHEAT flour type "0" (28,9%), white wine (SULPHITES), sunflower oil, dried tomatoes (5,9%), extra virgin olive oil, onion, tomato powder, salt..

CLASSIC
CROUTONS



150g / box 10 pz. cod.CRST0150
INGREDIENTS: durum WHEAT semolina (63.5%), water, sunflower oil, olive oil, salt, brewer's yeast.

CEREALS
FRISELLINE



150g / box 10 pz. cod.FRLC0150
INGREDIENTS: Semi-finished cereal product (WHEAT flour type "0", whole wheat RYE flour, flax seeds, pumpkin seeds, sunflower seeds, SESAME seeds, RYE flour type 2, BARLEY flakes flour, OAT flakes flour, salt, BARLEY and WHEAT malt flour, WHEAT gluten, natural WHEAT yeast, alpha amylase, flour treatment agents (L-ascorbic acid)) (33,6%), durum WHEAT semolina (33,6%), sunflower oil, olive oil, water, salt, brewer's yeast.

CEREALS
TARALLINI



250g / box 15 pz. cod.TRLC0200
INGREDIENTS: soft WHEAT flour type "0" (38%), white wine (SULPHITES), soft WHEAT flour type "00" (16%), sunflower oil, mix of cereal flours (soft WHEAT flour type "1", sunflower seeds, flax seeds, soft WHEAT gluten, SOY grains, RYE flour, soft WHEAT bran, BARLEY flour, extruded corn, sugar, salt, virgin olive oil , BARLEY malt extract (BARLEY malt, water), soft WHEAT malt flour, RYE malt flour, soft WHEAT toasted malt flour, enzymes, ascorbic acid) (9,5%), extra virgin olive oil, salt.

CROUTONS
WHITH CEREALS



150g / box 10 pz. cod.CRSC0150
INGREDIENTS: Semi-finished cereal product (WHEAT flour type "0", whole wheat RYE flour, flax seeds, pumpkin seeds, sunflower seeds, SESAME seeds, RYE flour type 2, BARLEY flakes flour, OAT flakes flour, salt, BARLEY and WHEAT malt flour, WHEAT gluten, natural WHEAT yeast, alpha amylase, flour treatment agents (L-ascorbic acid)) (31,5%), durum WHEAT semolina (31,5%), sunflower oil, olive oil, water, salt, brewer's yeast.

WHOLE GRAIN
CROUTONS



150g / box 10 pz. cod.CRSI0150
INGREDIENTS: whole durum WHEAT flour (66%), water, sunflower oil, salt, brewer's yeast.

CLASSIC
BREADSTICKS



150g / box 10 pz. cod.GRSS0150
INGREDIENTS: durum WHEAT flour (70%), extra virgin olive oil, sunflower oil, salt, brewer's yeast.

SALENTO
PUCCIA X 2



230g / box 14 pz. cod.PUCCIA0230
INGREDIENTS: Durum WHEAT semolina (35%), water, soft WHEAT flour type "0" (23%), mother yeast (7%): water, type "0" soft WHEAT flour, extra virgin olive oil (3%), yeast, iodized sea salt (2%) (sea salt, potassium iodate), fermented WHEAT flour. May contain SOY, SESAME SEEDS, MUSTARD.



I Cereali Antichi

Contadini

46

PEELED TOMATOES		ESSENCES		PASSATA		SAUCES		OIL - IN BOTTLES																									
Peeled red tomatoes in brine	550g	Tomato essence	500g	Rustica traditional tomato passata	250g/500g/1600g	Dolce cherry tomato passata	250g/500g	Gialla yellow tomato passata	250g/500g/1600g	Tuna and caper sauce	250g	Cellini olive sauce	250g	Contadini ragout	250g	Chilli pepper sauce	250g	Sweet pepper sauce	250g	Sun dried tomato sauce	250g	Fresh basil sauce	250g	SWEET extra virgin olive oil	50cl	FRUITY extra virgin olive oil	50cl						
																																	
OIL - IN TINS		AROMATIC HERBS		JAMS																													
SWEET extra virgin olive oil	3L	Wild fennel	15g	Mint	10g	Marjoram	6g	Oregano	10g	Rosemary	15g	Sage	10g	'Extra' fig jam	270g	'Extra' strawberry jam	270g	'Extra' apricot jam	270g	'Extra' grape jam	270g	'Extra' cherry jam	270g	Orange marmalade	270g								
																																	
BAKED GOODS																																	
Durum wheat friselle	500g	Salento puccia x 2	230g	Classic tarallini	250g	Whole grain tarallini	250g	Cereals tarallini	250g	Fennel tarallini	250g	Chilli pepper tarallini	250g	Pizza style tarallini	250g	Broccoli florets tarallini	250g	Black olive tarallini	250g	Onion and raisins tarallini	250g	Classic friselline	150g	Whole grain friselline	150g	Broccoli florets friselline	150g	Cereals friselline	150g	Pizza style friselline	150g	Friselline whitth spices	150g
																																	
SAVOURY BAKED GOODS		SWEET BAKED GOODS																															
Classic croissants	150g	Croissants whitth cereals	150g	Classic breadsticks	150g	Caserecci biscuits	200g	Caserecci biscuits whitth almonds	200g	Pastarelle biscuits	250g	Pastarelle biscuits whitth cereals	250g	Whole grain pastarelle biscuits	250g	Milk and egg-free pastarelle	250g	Chocolate mustaccioli	250g	Tarallini whitth wine, almond and cocoa	250g	Tarallini whitth lemon	250g	Foglie di ulivo	500g	Maccheroni	500g	Maritati	500g	Orecchiette	500g		
																																	
DRIED DURUM WHEAT SEMOLINA PASTA		THE TASTE OF FRESH OUT OF THE FRIDGE		WINE		BEER																											
Sagne torte	250g	Calamarata	250g	Caserecce	250g	Maccheroni in ATM	250g	Maritati in ATM	250g	Orecchiette in ATM	250g	Foglie d'ulivo in ATM	250g	Calamarata in ATM	400g	Salento IGP Red SOICO Primitivo	750ml	Salice Salentino D.O.P.	750ml	Puglia Primitivo I.G.P.	750ml	Puglia Rose I.G.P.	750ml	Puglia Fiano I.G.P.	750ml	Salento Rose I.G.P.	750ml	Salento White VERDECA	750ml	Craft BLONDE beer	330ml	Craft RED beer	330ml
																																	



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