













## **TERRAPETRE**







#### ITALIAN EXTRA VIRGIN OLIVE OIL COLD EXTRACTED

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. Harvesting period October/November. This oil is produced from a selection of different kind of cultivars, grown in Italy, that make this product ideal to dress any dish. Very interesting in unusual combination with ice-cream specially vanilla taste.

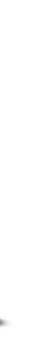








## **ORGANIC**



OLIO EXTRA VERGINE DI OLIVA ITALIANO

FORESTAFORTE

BIOLOGICO





#### ITALIAN ORGANIC EXTRA VIRGIN OLIVE OIL COLD EXTRACTED BIO

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. Extra virgin olive oil obtained from olives from a production chain certificated and traced by accredited bodies, which garantee all the production process. This oil is obtained by accurate selections of different kind of olives that usually present medium fruitness with notes of fresh cutted grass, fresh almond and artichoke. Matches perfectly with any dish.









### **FS17**







#### ITALIAN EXTRA VIRGIN OLIVE OIL COLD EXTRACTED 100% FS17 "FAVOLOSA"

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. This oil is produced from olives 100% FS17 variety, harvested at the beginning of October and proceeded in five hours from the picking. This cultivar usually gives medium-fruity oils with spicy and bitter notes. Hints of fresh grass, green apple, marjoram, celery and almond.















#### ITALIAN EXTRA VIRGIN OLIVE OIL COLD EXTRACTED 100% CORATINA

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. This oil is produced from olives 100% Coratina variety, harvested at the end of October / beginning od November and proceeded within five hours from the picking. The Coratina cultivar usually presents as intense fruity with a sensorialy note of medium-intense bitterness, persistent spiciness, fresh almond and marked notes of vegetables and herbs. Raccomanded on steamed vegetables, grilled and stewed meat, aged cheeses, hot legumies and fat fish.















#### ITALIAN EXTRA VIRGIN OLIVE OIL COLD EXTRACTED 100% LECCINO

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly form olives and solely by mechanical means. This oil is produced by 100% Leccino variety olives, harvested in the first half of October and proceeded within five hours. The olives of Leccino cultivar can be used as table olives and to produce oil. Oils obtained from this cultivar usually are light fruity, light in bitterness and spiciness and present interesting flavours as pot herbs, chicory, lattuce, artichoke and almond.





## **GIFT BOXES**

Golden ribbon black or white gift box







# GIFT BOXES

Mix & match gift box: choose a selection of Forestaforte products







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Mix & match gift box: choose a selection of Forestaforte products







## CERAMIC BOTTLES

A new and unique product line which took inspiration from our roots, painted by a local artist, Francesco Melcarne Casi.

The designs reproduce masterfully and realisticlly the flowers of some of the plants that have been present on the Mediterranean area for thousands of years.











#### **CERAMIC BOTTLE DESIGN CAPER**









#### **CERAMIC BOTTLE DESIGN ONION**









#### CERAMIC BOTTLE DESIGN TASSEL HYACINTH









#### **CERAMIC BOTTLE DESIGN CHICORY**









#### **CERAMIC BOTTLE DESIGN OLIVE**



### **CONDIMENTS**





# EXTRA VIRGIN OLIVE OIL OBTAINED BY PRESSING OF OLIVES WITH FRESH BASIL

Ingredients: Olives, Extra Virgin Olive Oil, fresh Basil leaves.





# EXTRA VIRGIN OLIVE OIL OBTAINED BY PRESSING OF OLIVES WITH TOP QUALITY GARLIC

Ingredients: Olives, Extra Virgin Olive Oil, Garlic cloves.





# EXTRA VIRGIN OLIVE OIL OBTAINED BY PRESSING OF OLIVES WITH FRESH CHILI

Ingredients: Olives, Extra Virgin Olive Oil, fresh Chili.





# EXTRA VIRGIN OLIVE OIL OBTAINED BY PRESSING OF OLIVES WITH FRESH WHOLE FRESH LEMON FRUITS

Ingredients: Olives, Extra Virgin Olive Oil, Lemon fruits.



#### INFUSED ITALIAN EXTRA VIRGIN OLIVE OIL

Packaging size 0,1 l - 0,25 l



### **CONDIMENTS**





# EXTRA VIRGIN OLIVE OIL OBTAINED BY PRESSING OF OLIVES WITH FRESH WHOLE ORANGE FRUITS

Ingredients: Olives, Extra Virgin Olive Oil, Orange fruits.





# EXTRA VIRGIN OLIVE OIL OBTAINED BY PRESSING OF OLIVES WITH ROSEMARY LEAVES

Ingredients: Olives, Extra Virgin Olive Oil, Rosemary leaves.





# EXTRA VIRGIN OLIVE OIL OBTAINED BY PRESSING OF OLIVES WITH FRESH MINT LEAVES

Ingredients: Olives, Extra Virgin Olive Oil, fresh Mint leaves.



#### INFUSED ITALIAN EXTRA VIRGIN OLIVE OIL

Packaging size 0,1 l - 0,25 l

