

FRATELLI  
**PINNA**

**DATA SHEETS  
2025**



# EXTRA VIRGIN OLIVE OIL

## DENOCCIOLATO DI BOSANA



### ORIGIN

Owned olive groves - Maccia d'Agliatru (SS).

### HARVEST

Manual selection of olives in October.

### CULTIVAR

100% Bosana.

### PROCESSING METHOD

Washing and further selection of the olives which are then pitted and sent for gentle pressing in a continuous cycle within a few hours of harvesting.

### ORGANOLEPTIC CHARACTERISTICS

Pitted oil has a lower acidity and a polyphenol content almost double of the traditional EVOO crushed with kernel. Denocciolato has a soft and clear golden yellow color; its aroma has an intense olive scent combined with a soft and delicate note of white fruit such as banana and apple.

Harmonious and balanced to the taste, it also has a very strong and pointed fruity sensation, persistent and strong in its aftertaste, this EVOO is highlighted for the elegance and the finesse of its flavors. The mouthfeel is empowered with bitter and spicy notes, strong and balanced and smoothened by the good fluidity of this EVOO, making it lovable to the palate. It is suggested to finish appetizers and seafood first courses; the full body of this EVOO is excellent on legumes, vegetables and roasted or grilled meat.

### FORMATS - QUANTITY

Bottle 500 ml - 6 pieces per carton - 100 cartons per pallet

Bottle 250ml - 20 pieces per carton - 100 cartons per pallet

Can 250 ml - 20 pieces per carton - 100 cartons per pallet

Tin Can mignon 100 ml - 20 pieces per carton - 100 cartons per pallet



### FRATELLI PINNA. TASTE THAT UNITES

*For more than a century our oils have combined and enhanced the taste of the most refined dishes. Just as they have always been the symbol of our family bond, of that with the Sardinian tradition and with our territory.*

*Extra virgin olive oils that come from the best olives harvested and pressed with the most modern and innovative methods to preserve all the flavor of Sardinia, respecting the environment and natural resources.*



Oil mill, olive groves and laboratory  
Str. Vicinale Maccia d'Agliatru 21  
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# EXTRA VIRGIN OLIVE OIL



## ANTICHI ULIVETI

### ORIGIN

Owned olive groves - Maccia d'Agliastru (SS).

### HARVEST

Harvested with mechanical methods in the November period.

### CULTIVAR

100% Bosana.

### PROCESSING METHOD

Washing of the olives which are subjected to gentle pressing in a continuous cycle within a few hours of harvesting.

### ORGANOLEPTIC CHARACTERISTICS

With its intense golden yellow with green highlights, the nose has elegant and complex fruity notes, with clear references to exotic fruits, apple and Mediterranean flowers. It has a soft feel on the palate, a good fluidity enriched with bitter and a vivid spicy note. Well suited even to delicate dishes, the Antichi Uliveti is ideal to finish vegetable soups, fish and grilled meats.

### FORMATS - QUANTITY

Bottle 500 ml - 6 pieces per carton - 100 cartons per pallet

Bottle 250 ml - 20 pieces per carton - 100 cartons per pallet

Tin Can 250 ml - 20 pieces per carton - 100 cartons per pallet

Tin Can mignon 100 ml - 20 pieces per carton - 100 cartons per pallet



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# EXTRA VIRGIN OLIVE OIL



## AGLIASTRU

### ORIGIN

Owned olive groves -Maccia d'Agliastru (SS).

### HARVEST

Harvested by mechanical means in the period November - December.

### CULTIVAR

Bosana, other cultivars in the area.

### PROCESSING METHOD

Washing of the olives which are subjected to gentle pressing in a continuous cycle within a few hours of harvesting.

### ORGANOLEPTIC CHARACTERISTICS

With its soft and mellow golden yellow, this filtered EVOO express its purity in its color. The softness of the color can be equally found in its delicate scents of olive, with notes of white fruit that recall banana and apple. Harmonious and well-balanced on the palate, this EVOO has a full body, with very strong and marked fruity sensations, standing out for its elegance and finesse. Agliastru is great appetizers and seafood dishes and excellent on legumes, meat and vegetables.

### FORMATS - QUANTITY

Bottle 500 ml - 6 pieces per carton - 100 cartons per pallet

Bottle 250 ml - 20 pieces per carton - 100 cartons per pallet

Can 3 lt - 4 pieces per carton - 50 cartons per pallet

Tin Can 500 ml - 6 pieces per carton - 150 cartons per pallet

Tin Can mignon 100 ml - 20 pieces per carton - 100 cartons per pallet



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## **PRESERVES & JARS**

Our products are prepared from selected raw materials, harvested and processed by hand, embellished with our pitted extra virgin olive oil.  
All these foodstuffs are made from fresh products processed within a few hours by harvest.

## PRESERVES & JARS



### WILD ASPARAGUS IN EVOO

#### INGREDIENTS

Fresh green asparagus 80%, extra virgin olive oil Denocciolato di Bosana 19% grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 240 g - 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



### FRATELLI PINNA. TASTE UNITES

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## PRESERVES & JARS



### ARTICHOKE PATÉE IN EVOO

#### INGREDIENTS

Fresh Sardinian spiny artichoke 80%, extra virgin olive oil Denoccolato di Bosana 19%, grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

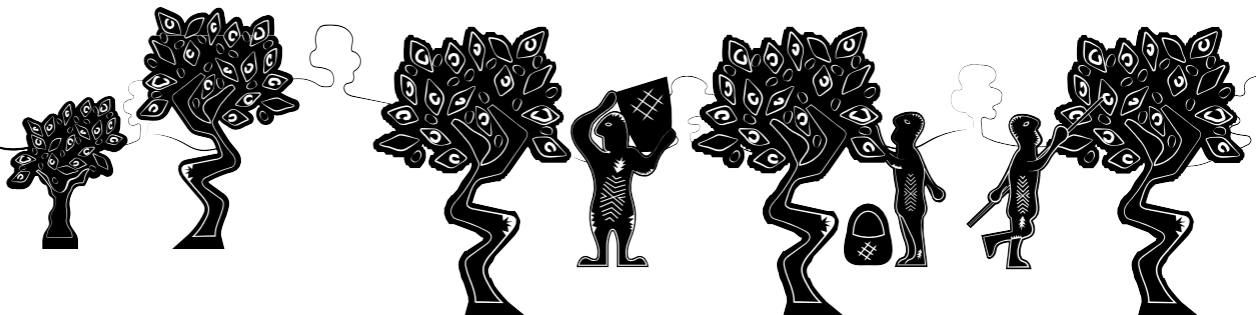
#### FORMATS - QUANTITY

Jar 130 g - 24 pieces per carton - 100 cartons per pallet  
Other sizes on order



#### FRATELLI PINNA. TASTE UNITES

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## PRESERVES & JARS



### SPICY ARTICHOKE PATÉE IN EVOO

#### INGREDIENTS

Fresh Sardinian spiny artichoke 80%, extra virgin olive oil Denoccolato di Bosana 19%, chili, grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 130 g - 24 pieces per carton - 100 cartons per pallet

Other sizes on order



#### FRATELLI PINNA. TASTE UNITES

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## PRESERVES & JARS

### CARDORO PATÉE IN EVOO



#### INGREDIENTS

Fresh Sardinian spiny artichoke, dried cherry tomatoes, extra virgin olive oil Denocciolato di Bosana, anchovies, grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 130 g - 24 pieces per carton - 100 cartons per pallet

Other sizes on order



#### FRATELLI PINNA. TASTE UNITES

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## PRESERVES & JARS



### ASPARAGUS PATÉE IN EVOO

#### INGREDIENTS

Fresh green asparagus 80%, extra virgin olive oil Denoccolato di Bosana 19% grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 130 g - 24 pieces per carton - 100 cartons per pallet  
Other sizes on order



#### FRATELLI PINNA. TASTE UNITES

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## PRESERVES & JARS

### BOSANA OLIVE PATÉE IN EVOO



#### INGREDIENTS

Bosana olive paste 80%, extra virgin olive oil Denocciolato di Bosana 19% grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 130 g - 24 pieces per carton - 100 cartons per pallet  
Other sizes on order



#### FRATELLI PINNA. TASTE UNITES

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## PRESERVES & JARS



### DRIED TOMATOES IN EVOO

#### INGREDIENTS

Dried cherry tomatoes 75%, extra virgin olive oil Denoccolato di Bosana 19%, anchovies and capers 5%, sea salt and pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 240 g - 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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## PRESERVES & JARS



### BOSANA OLIVES IN BRINE

#### INGREDIENTS

Sardinian Bosana olives, water, sea salt, lemon, bay leaves.

#### FEATURES

The flavors and preservatives used are all exclusively natural. By not using chemical preservatives, a film may form on top after a few months and it is therefore advisable to wash the olives with plain water in a sieve large enough and possibly placing them back in the jar with water and salt.

#### PAIRINGS

Mixed appetizers.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 200 g - 12 pieces per carton - 100 cartons per pallet

Bucket 3,5 kg - 1 pieces per carton - 50 cartons per pallet



#### FRATELLI PINNA. TASTE UNITES

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## PRESERVES & JARS



### BROAD BEANS IN EVOO

#### INGREDIENTS

Fresh Sardinian broad beans 80%, extra virgin olive oil Denoccolato di Bosana 19%, grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 240 g- 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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## PRESERVES & JARS



### ARTICHOKES HEARTS IN EVOO

#### INGREDIENTS

Fresh Sardinian spiny artichoke 80%, extra virgin olive oil Denocciato di Bosana 19%, grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

Ground appetizers and cheeses.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 240 g - 12 pieces per carton - 100 cartons per pallet

Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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## PRESERVES & JARS



### KING OYSTER MUSHROOM IN EVOO

#### INGREDIENTS

King oyster mushroom 80%, extra virgin olive oil Denoccolato di Bosana 19%, grape vinegar, salt, pepper.

#### FEATURES

A natural product inspired from an ancestral recipe.

#### PAIRINGS

A natural product inspired from an ancestral recipe.

#### SHELF-LIFE

24 months

#### FORMATS - QUANTITY

Jar 240 g - 12 pieces per carton - 100 cartons per pallet

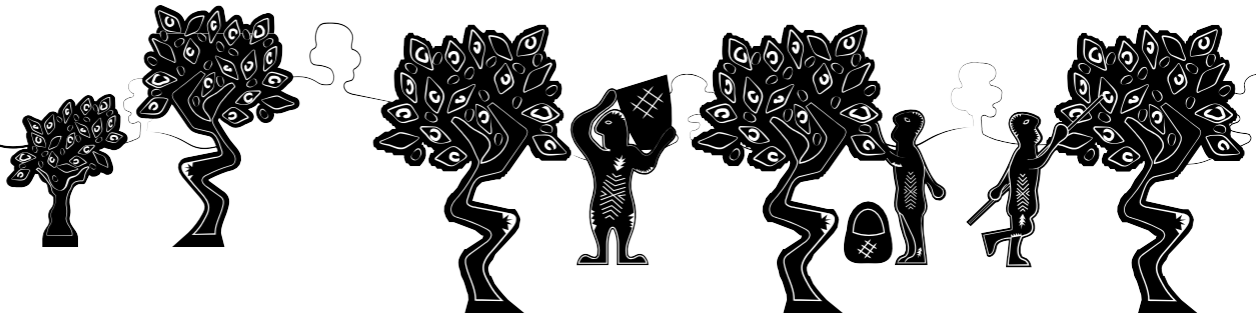
Jar 500 g - 6 pieces per carton - 50 cartons per pallet



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## PRESERVES & JARS

### BLUEFIN TUNA IN EVOO



#### INGREDIENTS

Bluefin tuna (Thunnus Thynnus), extra virgin olive oil Denocciolato di Bosana, sea salt.

#### FEATURES

Made with bluefin tuna fished with hooks and longlines in Carloforte, where it is also worked and produced entirely by hand.

#### SHELF-LIFE

60 months

#### FORMATS - QUANTITY

Can 160 g - 12 pieces per carton - 100 cartons per pallet

Can 350 g - 6 pieces per carton - 150 cartons per pallet



#### FRATELLI PINNA. TASTE UNITES

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## PRESERVES & JARS

### BLUEFIN TUNA BELLY IN EVOO



#### INGREDIENTS

Bluefin tuna belly (Thunnus Thynnus), extra virgin olive oil Denocciolato di Bosana, sea salt.

#### FEATURES

Made with bluefin tuna fished with hooks and longlines in Carloforte, where it is also worked and produced entirely by hand.

#### SHELF-LIFE

60 months

#### FORMATS - QUANTITY

Can 160 g - 12 pieces per carton - 100 cartons per pallet

Can 350 g - 6 pieces per carton - 150 cartons per pallet



#### FRATELLI PINNA. TASTE UNITES

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## **ETICALIMENTA**

Our company selects and offers the best food products of our tradition, according to precise regulations that prefers the quality, ethics and sustainability of production.

We do this through the Eticalimenta brand which guarantees the same quality and craftsmanship that have distinguished our company for over a century.



## WHOLE WHEAT BISTOCCU BREAD

### INGREDIENTS

Whole wheat flour, Sardinian durum wheat flour, water, Sardinian sea salt, sourdough.

### FEATURES

Typical traditional Sardinian bread originating from Montresta, a little village near the coast. It has the characteristic of maintaining its crunchiness for a long time. Suitable to eat as is or as a base for bruschetta.

### SHELF-LIFE

6 months

### FORMATS - QUANTITY

Bag 250 g - 18 pieces per carton - 20 cartons per pallet



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# ETICALIMENTA



## GUTTIAU BREAD

### INGREDIENTS

Durum wheat semola, water, EVOO 18%, dried yeast, salt.

### FEATURES

Light, crunchy and tasty, guttiau bread is an alternative solution to carasau bread to be consumed during meals or as a salty snack to accompany an aperitif.

### SHELF-LIFE

8 months

### FORMATS - QUANTITY

Plastic tub 100 g – 32 pieces per carton -20 cartons per pallet

Plastic tub 250 g - 14 pieces per carton - 20 cartons per pallet



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## TRADITIONAL FREGULA PASTA

### INGREDIENTS

Durum wheat semolina, water, salt.

### FEATURES

A traditional, bronze-drawn pasta produced with a technique similar to cous cous. A staple of Sardinian gastronomy used with seafood first courses or soups with Pecorino cheese.

### SHELF-LIFE

18 months

### FORMATS - QUANTITY

Bag 500 g - 22 pieces per carton - 60 cartons per pallet



### ETICALIMENTA, THE GOOD AND THE RIGHT.

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## HANDMADE FREGULA WITH SAFFRON

### INGREDIENTS

Durum wheat semolina, water, sea salt, saffron (0,2%).

### FEATURES

One of the most characteristic and widespread pasta shapes throughout Saradina, usually used to prepare first courses based on seafood and shellfish in a version enriched with the spicy flavor of Sardinian saffron.

### SHELF-LIFE

18 months

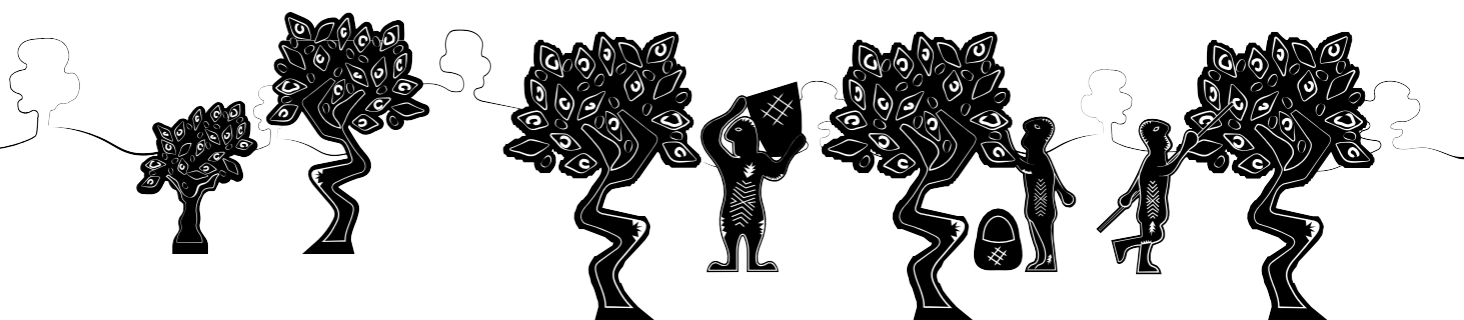
### FORMATS - QUANTITY

Bag 500 g - 12 pieces per carton - 60 cartons per pallet



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# ETICALIMENTA



## MALLOREDDUS BRONZE-DRAWN PASTA

### INGREDIENTS

Durum wheat semola, water, salt.

### FEATURES

A traditional bronze-drawn pasta known as "Sardinian Gnocchi", this pasta is commonly paired with pork based or vegetable sauces.

### SHELF-LIFE

18 months

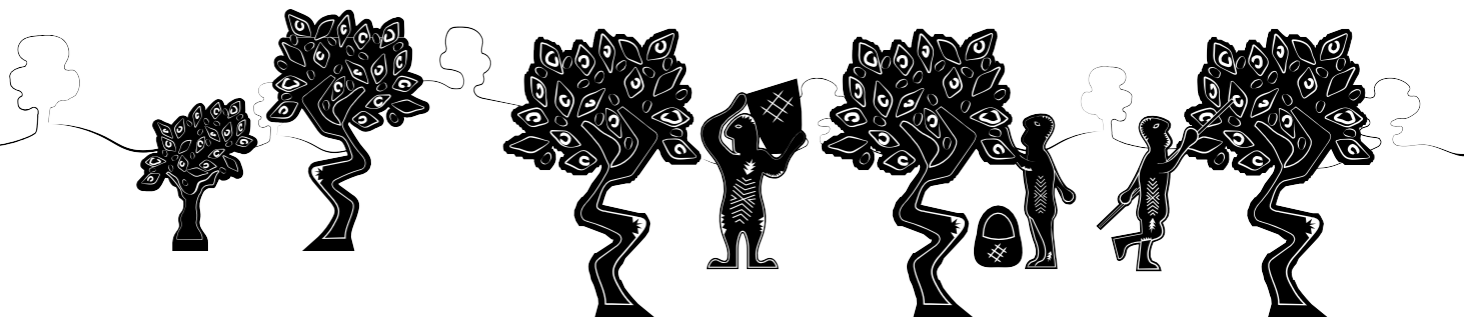
### FORMATS - QUANTITY

Bag 500 g - 15 pieces per carton - 60 cartons per pallet



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# WINES

We live in a land that has always been suited to the cultivation of vines. In our territory, in Ittiri in the North-West of Sardinia, the winemaking tradition has always accompanied people's lives.

From our vineyards we produce three DOC wines, Vermentino, Cannonau and Cagnulari.

## WINES



### AGALE VERMENTINO DI SARDEGNA DOC

#### GRAPE VARIETY

100% Vermentino.

#### TYOLOGY

Dry white wine.

#### VINEYARDS

Located in Ittiri, north-west Sardinia, average age of 23 years. The planting spacings are 2.5 m between the rows and 1 m on the row. The training method is espalier with Guyot pruning, which requires the annual renewal of the fruitful item. The soil is fertilized every other year with composted organic fertilizers and worked mechanically.

#### SOIL

Predominantly calcareous.

#### VINIFICATION

Grapes vinified with soft pressing, must refrigerated and cleaned by static decantation. Fermentation at controlled temperature and with selected yeasts.

#### DESCRIPTION

This Vermentino is distinguished by its bright straw yellow color, with greenish shades. The nose offers a long and fine bouquet, dominated by notes of white flowers, light almond and fruity nuances of peach and green apple. The palate is fresh, broad and velvety, with a pleasant taste and a touch of citrus. The aftertaste is characteristic and persistent. Perfect to enjoy as an aperitif or in combination with seafood, delicate fish, fried dishes, fresh cheeses, soups and light first courses.

#### TECHNICAL DATA

Residual sugar: 3.6 g/l

Alcohol content: 14.10% vol.

Acidity: 5.7 g/l

#### FORMATS - QUANTITY

Bottle 0,75 L - 6 pieces per carton - 100 cartons per pallet



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## WINES



### OKILA CANNONAU DI SARDEGNA DOC

#### GRAPE VARIETY

100% Cannonau.

#### TYOLOGY

Still red wine.

#### VINEYARDS

Located in Ittiri, north-west Sardinia, average age of 25 years  
The planting spacings are 2.5 m between the rows and 1 m on the row.  
The training method is espalier with Guyot pruning, which requires the annual renewal of the fruitful item. The soil is fertilized every other year with composted organic fertilizers and worked mechanically.

#### SOIL

Predominantly calcareous.

#### VINIFICATION AND AGING

Grapes harvested at advanced maturity, vinified in steel tanks, with maceration for three weeks at a controlled temperature and with selected yeasts. Stabilization and filtration at bottling.

#### DESCRIPTION

Of an intense ruby red with garnet reflections, it stands out for its broad and complex aromatic profile. The nose reveals notes of ripe red fruit, marasca, wild berries and dried rose, with hints of Mediterranean scrub. The palate is full-bodied, velvety and soft, with smooth tannins that enhance the balance between aromas and flavors. Ideal in combination with grilled meat, fatty fish and aged cheeses, it offers a refined and persistent taste experience.

#### TECHNICAL DATA

Residual sugar: 1.6 g/l

Alcohol content: 14.80% vol.

Acidity: 5.2 g/l

#### FORMATS - QUANTITY

Bottle 0,75 L - 6 pieces per carton - 100 cartons per pallet



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## WINES



### CARI' CAGNULARI DI SARDEGNA DOC

#### GRAPE VARIETY

100% Cagnulari

#### TYOLOGY

Red Wine

#### VINEYARDS

Located in Ittiri, in the north-west of Sardinia, with a slight slope towards the south at altitudes between 200 and 300 m. The system of rearing is guyot, with a plant depth of 2,5 mt per 1. The yields per hectare average are around 70 q.li. No chemical fertilizers are used, but only organic composts.

#### SOIL

Predominantly limestone

#### VINIFICATION AND AGING

The harvest is done manually and the maceration on the skins lasts for about 12 days, with continuous remixing. After a first aging in steel, it goes in tonneau for about 1 year and another 6-8 months in bottle before being released.

#### DESCRIPTION

It is a red wine typical of Sardinia, which presents with a bright ruby color and violet hues. The nose offers intense and refined aromas of wild red fruits, such as blackberry and raspberry, accompanied by notes of jam, delicate floral nuances and a hint of spices. The palate is full and concentrated, with a well-defined tannic texture that harmonizes with its softness, making it particularly delicate. Perfect to accompany a variety of island specialties, especially from savory pasta dishes to pan and medium-aged cheeses.

#### TECHNICAL DATA

Residual sugar: 0,10 g/l

Alcohol content: 14,5% vol.

Acidity: 4,9 g/l

#### FORMATS - QUANTITY

Bottle 0,75 L – 6 pieces per carton – 100 cartons per pallet



*Il gusto che unisce.*



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# LIQUEUR



## AMARO FOZZAS

BASED WITH ARTICHOKE AND OLIVE LEAVES

### INGREDIENTS

Water, alcohol, sugar, olive and artichoke leaves, herbal and plant infusions aromatic. Coloring: caramel.

### TYOLOGY

Liqueur.

### FLAVORING SUBSTANCES

Citrus fruits, herbs and bittering plants (olive and artichoke)

### DESCRIPTION

Amber colored liqueur with a bitter and slightly citrus taste.

It has a medium-high density and a typical herbaceous aftertaste.

Ideal after a meal as a digestive, neat or with ice, or to try in cocktails and long drinks for pleasant aperitifs.

### TECHNICAL DATA

Sugars: 20%

Alcohol content: 28% vol.

### VARIOUS

Bottle 0,50 L – 6 pieces per carton – 100 cartons per pallet



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