



# PDO EVO OIL RIVIERA LIGURE RIVIERA DI LEVANTE

The PDO Riviera Ligure certification identifies and guarantees the true oil of the Riviera, makes it recognizable and gives it the right economic value.

The DOP Riviera Ligure accompanied by the geographical mention Riviera di Levante is reserved for at least 65% of extra virgin olive oil obtained from the following varieties: Razzola, Lavagnina, Pignola.

The harvest begins in October, as soon as the fruits begin to change color; within 12 hours the olives are processed at the mill.

#### Characteristics:

Golden yellow color with green reflections, gentle, sweet and lively taste with subtle spiciness, light fruity aroma, predominantly green, with hints of herbs and aromatic flowers, aftertaste of apple and almond

#### Pairings:

seafood salads, steamed shellfish, grilled fish, baked white meats and fresh cheeses.

#### Formats - pieces per carton

- bott 750 ml - 12 pc/crt
- bott 500 ml - 12 pc/crt
- bott 250 ml - 12 pc/crt
- bott 100 ml - 20 pc/crt



1.

## EVO OIL MONOCULTIVAR TAGGIASCA

It is the hegemonic olive variety of the Riviera di Ponente, famous throughout the world for its sweetness. Variety with a dual purpose, as a table olive it has become, together with Pesto Genovese, a symbol of Liguria. Highly productive, the harvest takes place at mid-veraison, between November and December.

### Characteristics:

The fine oil obtained is immediately recognizable for its delicate ripe fruitiness, characterized by a clear sweet sensation and the typical aftertaste of fresh almonds.

2.

### Pairings:

Typically used to enhance the aromas of Mediterranean fish, it is the fundamental ingredient of Genoese Pesto and Ligurian sauces, today it is also enhanced in innovative confectionery preparations.

### Formats - pieces per carton

bott 750 ml- 12 pc/crt  
bott 500 ml- 12 pc/crt  
bott 250 ml- 12 pc/crt  
bott 100 ml- 20 pc/crt



ordini@lucchieguastalli.com

## EVO OIL ORGANIC LA VISTETTA

Produced with the best Italian varieties, grown without the use of chemical fertilizers and pesticides. Processing in the oil mill takes place according to separate calendars and procedures, in order to guarantee the absence of contamination and respect for the environment.

### Characteristics:

the nose has a light fruitiness, enriched by fresh herbaceous sensations. On the palate it offers a prevalent sweet note accompanied by light spicy and bitter sensations.

### Pairings:

it goes well with boiled or baked fish, steamed shellfish, carpaccio, salads, vegetable or legume soups, delicate raw sauces.

### Formats - pieces per carton

bott 750 ml- 12 pc/crt  
bott 500 ml- 12 pc/crt  
bott 250 ml- 12 pc/crt  
bott 100 ml- 20 pc/crt  
latt 150 ml- 24 pc/crt  
latt 250 ml- 12 pc/crt  
latt 500 ml- 12 pc/crt  
latt 1 l- 12 pc/crt  
latt 3l- 2 pc/crt



+39 0187 633329



3.



## EVO OIL TERRA DEI LEUDI

100% Italian cold-pressed extra virgin olive oil, obtained from selected Italian olives, characterized by harmonious and balanced fruitiness.

### Characteristics:

Oil with a light to medium fruitiness, predominantly mature, enriched with aromatic sensations of almond and pine nut. On the palate the sweet and round note prevails, accompanied by spicy and slightly intense bitterness.

### Pairings:

fish products, white meats, salads, fish soups.



### Formats - pieces per carton

bott 1 l- 6 pc/crt  
bott 750 ml- 12 pc/crt  
bott 500 ml- 12 pc/crt  
bott 250 ml- 12 pc/crt  
bott 100 ml- 20 pc/crt

latt 150 ml- 24 pc/crt  
latt 250 ml- 12 pc/crt  
latt 500 ml- 12 pc/crt  
latt 1l- 12 pc/crt  
latt 3l- 2 pc/crt  
latt 5l- 2 pc/crt

ordini@lucchieguastalli.com

4.



## CONDIMENTS

The quality of cold-pressed extra virgin olive oil, embellished and enriched by essential oils and typical Mediterranean flavors.

### flavors available

Chili pepper- Truffle- Lemon

### Formats:

latta 150 ml- 24 pc / crt  
bott 100 ml- 20 pc / crt  
bott 250 ml- 12 pc / crt



+39 0187 633329

5.



## TAGGIASCA OLIVES IN BRINE

The Taggiasca olive is recognizable by its medium-sized, never homogeneous size, very fleshy, dark brown in color with shades varying from green to purple to black.

The slow natural maturation in water and sale for at least 6 months attenuates the bitter taste without affecting the characteristic taste of the variety, sweet and aromatic.

### Ingredients

Taggiasca olives, water, salt, aromatic herbs

### Formats:

6. 180 g- 12 pc / crt



ordini@lucchieguastalli.com



## OLIVE TAGGIASCHE DENOCCIOLATE IN OLIO EVO

The best Taggiasche olives in brine, selected by size, are pitted and placed in sweet-tasting extra virgin olive oil, which softens their flavor and makes them even tastier.

### Ingredients

Taggiasca Olives, Extra Virgin Olive Oil, Sale, Aromatic herbs

### Format:

180 g- 15 pc / crt



+39 0187 633329

7.



## PESTO GENOVESE

The Ligurian condiment par excellence based on PDO Genoese Basil, obtained by cold mixing the fine ingredients according to the traditional recipe, protected by rigorous self-control standards.

### Ingredients

Genoese Basil DOP, Extra Virgin Olive Oil, Parmigiano Reggiano PDO, Walnuts, Pecorino PDO, Pine Nuts, Garlic, Salt.  
Additives: citric acid, ascorbic acid, sorbic acid

### Formats:

180 g- 15 pc / crt  
90g- 24 pc / crt

8.



[ordini@lucchieguastalli.com](mailto:ordini@lucchieguastalli.com)



## SPAGHETTATA LIGURE

A tasty sauce that releases all the aroma of dried tomatoes, Taggiasca olives and anchovies, a happy combination of Mediterranean and typically Ligurian flavours.

### Ingredients

Dried tomatoes, extra virgin olive oil, Taggiasca olives, anchovies, oregano, garlic, salt.

### Format:

180 g- 15 pc / crt

9.



+39 0187 633329



## TAGGIASCA OLIVE PATÉ

From Taggiasca olives, of variable size and non-homogeneous dark colour, after a long maturation in water and salt and after pitting, Patè is produced with the sole addition of extra virgin olive oil and flavourings, to keep its unmistakable taste intact.

### Ingredients

Taggiasca olives, extra virgin olive oil, salt, aromatic herbs.

### Formats:

180 g- 15 pc / crt



[ordini@lucchieguastalli.com](mailto:ordini@lucchieguastalli.com)



## TROFIE

The spiral shape, the artisanal processing of the semolina, the slow drying at low temperature and the bronze drawing give the trofie the unmistakable roughness which allows the sauces, in particular the Genoese Pesto, to bind perfectly to them.

### Ingredients

Durum wheat semolina grown and milled in Italy

### Format:

500 g- 12 pc / crt



+39 0187 633329



## TRENETTE

With their characteristic ovoid section, but with a larger size and surface area than spaghetti and linguine, trenette combine perfectly with Genoese pesto and offer a wonderful bite if cooked just right.

### Ingredients

Durum wheat semolina grown and milled in Italy

### Format:

500 g- 12 pc / crt

12.



[ordini@lucchieguastalli.com](mailto:ordini@lucchieguastalli.com)



## BRUSCHETTA MONTEROSSO

Obtained from the grinding of Taggiasca olives, zest and juice of fresh lemons grown in the 5 Terre area, blended with extra virgin olive oil.

A combination with a unique flavour, delicate and rich at the same time, it represents a sauce with a typical Ligurian flavour.

### Ingredienti

Taggiasca olives, extra virgin olive oil, zest and juice of Monterosso lemons, citric acid.

### Formati:

180 g- 15 pc / crt

13.



+39 0187 633329



## TAPENADE ALLA LIGURE

Taggiasca olives, extra virgin olive oil, zest and juice of Monterosso lemons, citric acid. Creamy pâté of Provençal origin, made “Ligurian” due to the prevalence of olives over anchovies and capers.

Extremely versatile, it can be spread on bread or combined with vegetables, meat, fish or cheese, to which it offers flavor and flavour.

### Ingredients

Black Olives, Extra Virgin Olive Oil, Anchovies, Capers, Wine Vinegar, Lemon Juice, Oregano, Pepper, Salt.

### Formato:

180 g- 15 pc / crt

14.

