



**AZIENDA AGRICOLA
FRATELLI PINNA**



Made of Sardinia

Catalog 2021





**Discover a land of
extraordinary richness
and the story of a family
making **olive oil** for over
a hundred years.**

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Made of Sardinia

For more than a hundred years, we have been making great olive oils without exploiting nature.

At the core of our philosophy is the pursuit of quality in full respect of the territory and the environment. We have the privilege to care for a land whose extraordinary richness provides us with all the ingredients necessary for an agricultural production of the finest quality, starting from the energy we use.

Most of our production process is fueled by sun and olives. We recycle our olive kernels to extract precious energy that we combine our photovoltaic systems. Similarly, our two-phase oil mill extracts the oil by only using water contained in the olives themselves, without relying on external water resources.

This is how our 3 EVOO are crafted, all strictly made off a singular variety, the local *Bosana*, and still carrying its unique and unmistakable organoleptic properties.

The *Antichi Uliveti del Prato*, the *Denocciolato di Bosana secondo Veronelli* and the *Maccia d'Agliastru*. Family jewels, equally acclaimed by both the press and the public, winning recognition along with the most prestigious awards.

With the same conscientious approach and identical qualitative results we devote ourselves to the other products: our jarred preserves, our wines – the Vermentino di Sardegna DOC *Àgale*, and the Cannonau di Sardegna DOC *Okila* – and our bread and pasta brand, Eticalimenta.

All natural – All genuinely Sardinian – All produced in full respect of the land that makes them possible.

Because the only impact we wish to have is on the hearts of those who choose us. That's why, over the last few years, we have been giving the pomace of our olives to the pharmaceutical industry, which extracts active ingredients that play a significant role in fighting various cardiac diseases.



Extra Virgin Olive Oil

Maccia d'Agliastru

EVOO

Tasting Notes:

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.

The **Maccia d'Agliastru** is great appetizers and seafood dishes and excellent on legumes, meat and vegetables.

Formats / Quantities

Tin 3 lt – 4 pieces per carton – 50 cartons per pallet

Bottle 500 ml – 6 pieces per carton – 150 cartons per pallet

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

Can 100 ml – 20 pieces per carton – 100 cartons per pallet



Antichi uliveti del prato

EVOO

Tasting Notes:

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 del Prato*** is ideal to finish vegetable soups, fish and grilled meats.

Formats / Quantities

Tin 3 lt – 4 pieces per carton – 50 cartons per pallet

Bottle 500 ml – 6 pieces per carton – 150 cartons per pallet

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

Can 100 ml – 20 pieces per carton – 100 cartons per pallet



Pitted bosana

EVOO

Tasting Notes:

Pitted oil has a lower acidity and a polyphenol content almost double of the traditional EVOO crushed with kernel.

The **Bosana Denocciolato** has a soft and clear golden yellow color; its aroma have an intense olive scent combined with a soft and delicate notes 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 / Quantities

Bottle 250 ml – 6 pieces per carton – 100 cartons per pallet

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

Can 100 ml – 20 pieces per carton – 100 cartons per pallet



Tasting formats

EVOO

Formats / Quantities

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

Can 100 ml – 20 pieces per carton – 100 cartons per pallet



Preserves & Jars



Artichokes hearts in EVOO

Processed products from fresh ingredients.

Ingredients:

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

Features:

A truly natural product, inspired from an ancestral recipe, renewed using the best evoo and scaled with modern technologies.

Parigings:

Perfect for appetizers and on the side of a cheese board.

Formats / Quantities

212 ml – 12 pieces per carton – 100 cartons per pallet

1062 ml – 6 pieces per carton – 50 cartons per pallet



Artichoke patée

with EVOO

Processed products from fresh ingredients.

Ingredients:

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

Features:

A natural product inspired from an ancestral recipe.

Formats / Quantities

130 gr – 24 pieces per carton – 100 cartons per pallet



Asparagi in EVOO

Processed products from fresh ingredients.

Ingredients:

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

Features:

A truly natural product, inspired from an ancestral recipe, renewed using the best evoo and scaled with modern technologies.

Parigings:

Perfect for appetizers and on the side of a cheese board.

Formats / Quantities

212 ml – 12 pieces per carton – 100 cartons per pallet
1062 ml – 6 pieces per carton – 50 cartons per pallet



Asparagus patée

with EVOO

Processed products from fresh ingredients.

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.

Formats / Quantities

130 gr – 24 pieces per carton – 100 cartons per pallet



Broad beans in EVOO

Processed products from fresh ingredients.

Ingredients:

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

Features:

A truly natural product, inspired from an ancestral recipe, renewed using the best evoo and scaled with modern technologies.

Parigings:

Perfect for appetizers and on the side of a cheese board.

Formats / Quantities

212 ml – 12 pieces per carton – 100 cartons per pallet

1062 ml – 6 pieces per carton – 50 cartons per pallet



King oyster mushroom in EVOO

Ingredients:

Wild spore king oyster mushroom 80%
extra virgin olive oil **Denocciolato di Bosana** 19%
grape vinegar, salt, pepper.

Features:

A truly natural product, inspired from an ancestral recipe, renewed using the best evoo and scaled with modern technologies.

Parigings:

Perfect for appetizers and on the side of a cheese board.

Formats / Quantities

212 ml – 12 pieces per carton – 100 cartons per pallet

1062 ml – 6 pieces per carton – 50 cartons per pallet



Bosana Olives

in brine

Processed products from fresh ingredients.

Ingredients:

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

Features:

In this recipe, the Bosana olives are brined using a traditional method that is 100% natural, sometime creating an edible white velvet that can be easily washed off in water.

Formats / Quantities

314 ml – 12 pieces per carton – 100 cartons per pallet

3.5 kg – 1 piece per carton – 50 cartons per pallet



Bosana olive patée

with EVOO

Processed products from fresh ingredients.

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.

Formats / Quantities

130 gr – 24 pieces per carton – 100 cartons per pallet



Bluefin tuna in EVOO

Ingredients:

Bluefin tuna belly (thunnus thynnus) caught with hooks and longlines in Carloforte, extra virgin olive oil **Denocciolato di Bosana** Fratelli Pinna, sea salt.

Features:

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

Formats / Quantities

200 gr. jar – 12 pieces per carton – 100 cartons per pallet



Bluefin tuna belly in EVOO

Ingredients:

Bluefin tuna belly (thunnus thynnus) caught with hooks and longlines in Carloforte, extra virgin olive oil **Denocciolato di Bosana** Fratelli Pinna, sea salt.

Features:

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

Formats / Quantities

160 gr. tins – 12 pieces per carton – 100 cartons per pallet

350 gr. tins – 6 pieces per carton – 150 cartons per pallet





Wines

Vermentino Agale

White Wine

Wine Name: Agale
Country: Italy
Region: Sardinia
Microarea: Logudoro
Certification: D.O.C.
Wine Title: Vermentino di Sardegna
Wine Type: Dry white

Agriculture: In the vineyard, the rows are spaced 2.5 m and the vines are planted 1 m on the row. The vine trees are grown in espalier adopting a guyot pruning, which allows the annual renewal of the fruit garment. The soil is mechanically worked and fertilized every other year using organic compost.

Soil type: limestone.
Year of planting: 2003
Average age of vines: 13 years.
Vine Variety: Vermentino 100%.
Irrigation: No

Aging: The grapes are crushed using a soft pressing, then the must is chilled and filtered by static decanting. The fermentation happens at controlled temperature and is started with selected yeasts.

Residual Sugar: 3.6 g/l
Alcohol grade: 14.10%
Vol. Acidity: 5.7 g/l

Tasting Notes: The Agale is a wine with a straw yellow color, bright and crispy. It has a long bouquet of particular finesse, the taste is fresh, wide and velvety, with a profound and characteristic aftertaste. The Agale is ideal to pair seafood, soft and unseasoned cheeses, soups and first courses.

Longevity: 2+ years.

Formats / Quantities
0.75 lt - 6 pieces per carton - 100 cartons per pallet



Cannonau Okila

Red Wine

Wine Name: Okila
Vintage: 2016
Country: Italy
Region: Sardinia
Microarea: Logudoro
Certification: D.O.C.
Wine Title: Cannonau di Sardegna
Wine Type: Dry white
Release Date: 2018

Agriculture: In the vineyard, the rows are spaced 2.5 m and the vines are planted 1 m on the row. The vine trees are grown in espalier adopting a guyot pruning, which allows the annual renewal of the fruit garment. The soil is mechanically worked and fertilized every other year using organic compost.

Soil type: limestone.
Year of planting: 2000
Average age of vines: 15 years.
Vine Variety: Cannonau 100%.
Irrigation: No

Aging: Grapes harvested at late ripening, vinified in steel tanks and macerated on the skin for three weeks at controlled temperature and with selected yeasts. At the bottling, the wine is stabilized and filtered.

Residual Sugar: 1.6 g/l
Alcohol grade: 14.80%
Vol. Acidity: 5.2 g/l

Tasting Notes: The Okila is a wine with an intense ruby red color and garnet reflections. It has a long, elegant bouquet, with hints of marasca, berries and the taste is profound: velvety, soft and full bodied. The perfect pairing for Okila comes with the taste of the Sardinian cuisine, with fatty fish and aged cheeses.

Longevity: 5+ years

Formats / Quantities
0.75 lt - 6 pieces per carton - 100 cartons per pallet





Pasta & Bread

Malloreddus

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 rich vegetable sauces.

Formats / Quantities

500 gr – 22 pieces per carton – 20 cartons per pallet



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.

Formats / Quantities

500 gr – 22 pieces per carton – 20 cartons per pallet



Handmade fregula with saffron

Pasta

Ingredients:

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

Features:

A traditional handmade pasta.

Formats / Quantities

500 gr – 12 pieces per carton – 50 cartons per pallet



Guttiau

Bread

Ingredients:

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

Formats / Quantities

250 gr – 16 pieces per carton – 20 cartons per pallet



Whole wheat Bistoccu

Bread

Ingredients:

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

Formats / Quantities

250 gr – 18 pieces per carton – 20 cartons per pallet





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