



terramia
genuini come la nostra terra



GENERAL CATALOGUE



terramia

genuini come la nostra terra

Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Chi siamo

"Terramia cooperative Society" was established in 2015 thanks to the determination and iron will of people found out of work because of the closure, for judicial problems, of the society on which they depended.

In 2016, after having restored the functionality and operation of the facility, even with the personal financial contribution, the plant was launched to a new life, creating precisely this small cooperative formed by members workers who every day confront and struggle for the affirmation on the territory of products resulting from processing with love and passion of a raw material of the highest quality of exclusive origin of the place where you operate.

This determination has given rise to the creation of a range of products that are the subject of pride and satisfaction of the cooperative Terramia.

The heart of the cooperative's production activity is an industrial factory located in Castelvetro in via Tagliata n. 6, where all the processing and packaging of table olives takes place, as well as the bottling of oil. We are pleased to offer our products, both for retail consumption but also for catering packages.

We also started a workshop of artisanal dry pasta, produced with semolina obtained from wheat grown in Sicily.

Our flagship is the busiata drawn bronze , typical Trapani format.



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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Olive per aperitivo in salamoia



Description

Olives are processed using Castelvetro's Method, which gives the olive a delicate and sweet taste. Our olive comes with a firm and crisp pulp. Ideal to enjoy as snacks, cocktails, or accompanying wines.

Olives Harvest

Olives are harvested between September and October, they are picked by hand with small baskets laced to the shoulders of the operator who put them into cages of about 20 kg, brought to the warehouse where they are graded by size and processed within 12 hours of harvesting.

Specifications

Ingredients: Cultivar Nocellara olives, water, salt.

Organoleptic Characteristics: Olives with a delicate and sweet taste. They present yellow hues depending on the period.

Debittering process: Castelvetro's method

Working process: the unpasteurized product has a shelf life of 8 months, the pasteurized product has a shelf life of 18 months.

Packaging

Type of packaging: product packed in brine, and salt without added colorants.

Packaging: glass jars, pouch, bucket.

Formats available:

- 314 ml jar (drained 180g)
- 580 ml jar (drained 340g)
- 1062 ml jar (drained 640g)
- 1700 ml jar (drained 1000g)
- 180x200 pouch (drained 250g)
- 200x250 pouch (drained 500g)
- 250x300 pouch (drained 1000g)
- Bucket ml 3500 (drained 2200g)
- Bucket ml 8200 (drained 5000g)

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.

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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.186201

Olive denocciate in salamoia

Description

Olives are processed using Castelvetro's Method, which gives the olive a delicate and sweet taste. Our olive comes with a firm and crisp pulp. Ideal to enjoy as snacks, cocktails, or accompanying wines.

Olives Harvest

Olives are harvested between September and October, they are picked by hand with small baskets laced to the shoulders of the operator who put them into cages of about 20 kg, brought to the warehouse where they are graded by size and processed within 12 hours of harvesting.

Specifications

Ingredients: cultivar Nocellara olives, water, salt.

Organoleptic Characteristics: olives with a delicate and sweet taste. They present yellow hues depending on the period.

Bittering process: Castelvetro's method

Working process: the unpasteurized product has a shelf life of 8 months, the pasteurized product has a shelf life of 18 months.

Packaging

Type of packaging: product packed in brine, and salt without added colorants.

Packaging: glass jars, pouch, bucket.

Formats available:

- 314 ml jar (drained 150g)
- 580 ml jar (drained 270g)
- 1062 ml jar (drained 500g)
- 1700 ml jar (drained 780g)
- 180x200 pouch (drained 250g)
- 200x250 pouch (drained 500g)
- 250x300 pouch (drained 1000g)
- Bucket ml 3500 (drained 2000g)
- Bucket ml 8200 (drained 4500g)

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.



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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Olive nere infornate in salamoia



Description

Olives are processed using the water and salt method, which gives the olive a strong flavor. Our crushed olives come with a firm and crisp pulp.

Ideal to enjoy as a snack, to accompany wines, or as an accompaniment with savory appetizers

Olives Harvest

Olives are harvested between September and October, they are picked by hand with small baskets laced to the shoulders of the operator who put them into cages of about 20 kg, brought to the warehouse where they are graded by size and processed within 12 hours of harvesting.

Specifications

Ingredients: cultivar Nocellara olives, water, salt.

Organoleptic characteristics: Strong-tasting olives with a pleasing black-dark brown color. (Without colorants)

Debittering process: water and sales method.

Working process: the unpasteurized product has a shelf life of 8 months, the pasteurized product has a shelf life of 18 months.

Packaging

Type: vacuum-sealed pouch.

Packaging: pouch, box.

Available sizes:

- Pouch 180x200 (drained 250g)
- Pouch 200x250 (drained 500g)
- Pouch 250x300 (drained 1000g)
- Bucket ml 3500 (drained 2200g)
- Bucket ml 8200 (drained 5000g)

Controls

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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Olive schiacciate e condite con giardiniera

Description

Olives are processed using the water and salt method, which gives the olive a distinct flavor. Our crushed olive comes with a firm and crisp pulp. Ideal to enjoy as a snack, to accompany wines, or as an accompaniment with savory appetizers.

Olives Harvest

Olives are harvested between September and October, they are picked by hand with small baskets laced to the shoulders of the operator who put them into cages of about 20 kg, brought to the warehouse where they are graded by size and processed within 12 hours of harvesting.

Specifications

Ingredients: Cultivar Nocellara olives, evo oil, vegetables mix in variable percentage, vinegar, dry flavours, salt.

Organoleptic characteristics: Strong-tasting olives with a slight bitter aftertaste very pleasant to the palate. Our olives are green tending to hazelnut depending on the period.

Debittering process: water and sales method.

Working process: The unpasteurized product (pouch) has a shelf life of 8 months.

Packaging

TType: vacuum-sealed pouch .

Packaging: pouch, box.

Available sizes:

- Pouch 180x200 (drained 250g)
- Pouch 200x250 (drained 500g)
- Pouch 250x300 (drained 1000g)
- Box (net weight 2500g)

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.



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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Olive schiacciate condite

Description

Olives are processed using the water and salt method, which gives the olive a strong flavor. Our crushed olives come with a firm and crisp pulp.

Ideal to enjoy as a snack, to accompany wines, or as an accompaniment with savory appetizers

Olives Harvest

Olives are harvested between September and October, they are picked by hand with small baskets laced to the shoulders of the operator who put them into cages of about 20 kg, brought to the warehouse where they are graded by size and processed within 12 hours of harvesting.

Specifications

Ingredients: Cultivar Nocellara olives, evo oil, apple cider vinegar, parsley, oregano, fennel, garlic, salt.

Organoleptic characteristics: Strong-tasting olives with a slight bitter aftertaste very pleasant to the palate. Our olives are green tending to hazelnut depending on the period. (Without colorants).

Debittering process: water and salt method.

Working process: the unpasteurized product has a shelf life of 8 months

Packaging

Type: vacuum-sealed pouch .

Packaging: pouch, box.

Available sizes:

- Pouch 180x200 (drained 250g)
- Pouch 200x250 (drained 500g)
- Pouch 250x300 (drained 1000g)
- Box 300x400 (drained 2500g)
- Bucket ml 3500 (drained 2200g) in brine
- Bucket ml 8200 (drained 5000g) in brine

Controls

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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Olive schiacciate con olio extravergine di oliva

Description

Olives are processed using the water and salt method, which gives the olive a strong flavor. Our crushed olives come with a firm and crisp pulp.

Ideal to enjoy as a snack, to accompany wines, or as an accompaniment with savory appetizers

Olives Harvest

Olives are harvested between September and October, they are picked by hand with small baskets laced to the shoulders of the operator who put them into cages of about 20 kg, brought to the warehouse where they are graded by size and processed within 12 hours of harvesting.

Specifications

Ingredients: Cultivar Nocellara olives, evo oil, salt.

Organoleptic characteristics: Strong-tasting olives with a slight bitter aftertaste very pleasant to the palate. Our olives are green tending to hazelnut depending on the period. (Without colorants).

Debittering process: water and sales method.

Working process: the unpasteurized product has a shelf life of 8 months.

Packaging

Type: vacuum-sealed pouch.

Packaging: pouch, box.

Available sizes:

- Pouch 180x200 (drained 250g)
- Pouch 200x250 (drained 500g)
- Pouch 250x300 (drained 1000g)
- Box 300x400 (drained 2500g)
- Bucket ml 3500 (drained 2200g) in brine
- Bucket ml 8200 (drained 5000g) in brine

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.



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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Olive schiacciate / incise in salamoia

Description

Olives are processed using the water and salt method, which gives the olive a strong flavor. Our crushed olives come with a firm and crisp pulp.

Ideal to enjoy as a snack, to accompany wines, or as an accompaniment with savory appetizers.

Olives Harvest

Olives are harvested between September and October, they are picked by hand with small baskets laced to the shoulders of the operator who put them into cages of about 20 kg, brought to the warehouse where they are graded by size and processed within 12 hours of harvesting.

Specifications

Ingredients: Cultivar Nocellara olives, water, salt.

Organoleptic Characteristics: Strong-tasting olives with a slight bitter aftertaste very pleasant to the palate. Our olives are green tending to hazelnut depending on the period.

Debittering process: Castelvetro's method

Working process: unpasteurized product (pouch) has a shelf life of 8 months, and the bucket product has a shelf life of 8 months.

Packaging

Type of packaging: product packed in brine, and salt without added colorants.

Packaging: glass jars, pouch, bucket.

Formats available:

- 314 ml jar (drained 180g)
- 580 ml jar (drained 340g)
- 1062 ml jar (drained 640g)
- 1700 ml jar (drained 1000g)
- 180x200 pouch (drained 250g)
- 200x250 pouch (drained 500g)
- 250x300 pouch (drained 1000g)
- Bucket ml 3500 (drained 2200g)
- Bucket ml 8200 (drained 5000g)

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.



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Patè di olive

Description

Patè di olive verdi: cream in extra virgin olive oil obtained from green nocellara del Belice olives, hand-picked according to tradition. It gives off a unique and unmistakable flavor.

Patè di olive nere: A simple recipe that needs no flavoring to enhance its flavor. It's made exclusively with nocellara del Belice black olives and processed with only Sicilian extra virgin olive oil and a pinch of salt.

Patè di olive condite: made with nocellara del Belice olives, dried flavorings, and extra virgin olive oil. This pate is a perfect condiment for flavoring pasta, or as a cream to spread on canapés and bruschetta

Specifications

Ingredients (Patè di olive verdi): Green olives cultivar nocellara, extra virgin olive oil, garlic, chili pepper, salt.

Ingredients (Patè di olive nere): baked black olives cultivar nocellara, extra virgin olive oil, salt.

Ingredients (Patè di olive condite): green olives nocellara cultivar, extra virgin olive oil, parsley, oregano, fennel, apple cider vinegar, garlic, chili pepper, salt.

Working process: the pasteurized product has a shelf life of 18 months.

Packaging

Packaging Type: packaged product without colorants.

Packaging: glass jars.

Available sizes:

- 212 ml jar (net weight 180g)
- 580 ml jar (net weight 500g)

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.



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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Olive nere informate

Description

Olives are processed using the Salt and Water Method, which gives the olive a strong flavor with a slight hint of bitterness pleasant to the palate.

The olives are baked just like in the old tradition which gives them a unique flavor.

Ideal to enjoy as snacks, cocktails, accompanying wines, or as an ingredient in savory recipes and pizzas.

Olives Harvest

Olives are harvested between September and October, they are picked by hand with small baskets laced to the shoulders of the operator who put them into cages of about 20 kg, brought to the warehouse where they are graded by size and processed within 12 hours of harvesting.

Specifications

Ingredients: Cultivar Nocellara olives, water, salt.

Organoleptic characteristics: Strong-tasting olives with a pleasing black-dark brown color. (Without colorants)

Debittering process: water and sales method.

Working process: the unpasteurized product has a shelf life of 8 months

Packaging

Type of packaging: product packed with brine and salt.

Packaging: Glass jars, pouch, bucket.

Available formats:

- 314 ml jar (drained 180g) 580 ml jar (drained 340g)
- 1062 ml jar (drained 640g) 1700 ml jar (drained 1000g)
- 180x200 pouch (drained 250g)
- 200x250 pouch (drained 500g)
- 250x300 pouch (drained 1000g)
- 3500 ml bucket (drained 2200g)
- 8200 ml bucket (drained 5000g)

Controls

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Pasta di grano duro siciliano

Description

Our dry pasta is made with semolina obtained and milled in Sicily. The drawing of the pasta is done slowly. The low drying temperature allows to maintain unaltered the properties organoleptic properties of the product.

Pasta shapes

Durum wheat busiate, Tumminia durum wheat busiate, durum wheat whole wheat busiate, fusilli, trottole, caserecce, etc.

Specifications

Ingredients: sicilian durum wheat semolina, water.

Organoleptic characteristics: It has an aroma of ripe wheat and a savory taste on the palate, with a strong flavor of durum wheat.

Processing: The durum wheat semolina obtained is mixed with low-mineral water. The subsequent stage of kneading causes the well-worked dough to become elastic and homogeneous. The drawing is an important phase to have a good quality final product.

Then the dough is drawn into bronze molds that allow the pasta to have a rough surface determining its shape. Drying varies depending on the format but it generally takes place at low temperatures for about 48 hours.

Packaging

Type of packaging: product packed in pouch.

Packaging: pouch.

Available sizes:

- Pouch 110x100x340mm (net weight 500g);

Controls

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Via Tagliata, 6 - 91022 Castelvetro (TP)

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Preserve



Description

Capuliatto di pomodoro secco: chopped dried tomatoes dipped in oil. This preserve lends itself to all preparations in the kitchen. It is used to make sandwiches special, to give flavor to grilled vegetables, for pasta with tomato sauce, or to give flavor to soups. (Italian product).

Estratto di pomodoro con olio EVO: this tasty cream is perfect for coloring, flavoring, and enriching a sauce or as a condiment prepared with care and passion. (Italian product).

Pomodoro secco: whole tomatoes dipped in oil, suitable for rustic appetizers, and roast fillings. (Italian product).

Specifications

Ingredients (Capuliatto di pomodoro secco): chopped dried tomato, sunflower seed oil, extra virgin olive oil, salt.

Ingredients (Estratto di pomodoro con olio EVO): ground dried tomatoes, extra virgin olive oil (nocellara cultivar), salt.

Ingredients (Pomodoro secco): dried tomatoes, sunflower seed oil, salt.

Working process: the pasteurized product has a shelf life of 18 months.

Packaging

Packaging Type: packaged product without colorants.

Packaging: glass jars.

Available sizes:

- 314 ml jar (net weight 300g) for capuliatto
- 314 ml jar (net weight 290g) for estratto
- 212 ml jar (net weight 200g) for pomodoro secco

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.

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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Preserve



Description

Carciofi in olio extravergine di oliva: artichokes in wedges seasoned with dried herbs. Suitable for side dishes, appetizers, and rustic main courses. (Italian product)

Cipolle borettane in olio extravergine di oliva: borettane onions flavored with pink and black pepper. Suitable for side dishes, appetizers, and rustic side dishes. (Italian product)

La conza: mix of vegetables and nocellara cultivar olives with an intense aroma and sweet flavor with aromatic hints. Ideal for making a sandwich tasty, accompanying grilled vegetables, or flavoring all your condiments.

Specifiche

Ingredients (Carciofi in olio extravergine di oliva): artichokes in wedges, extra virgin olive oil cultivar nocellara, flavored with dried herbs, and salt.

Ingredients (Cipolle borettane in olio extravergine di oliva): borettane onions, extra virgin olive oil cultivar nocellara, pink peppercorns, black peppercorns, salt.

Ingredients (La conza): mix of green olives, extra virgin olive oil cultivar nocellara, dried tomatoes, eggplant, mushrooms, dried herbs, salt.

Working process: the pasteurized product has a shelf life of 18 months.

Packaging

Packaging Type: packaged product without colorants.

Packaging: glass jars.

Available sizes:

- 314 ml jar (net weight 290g) for carciofi
- 314 ml jar (net weight 300g) for cipolle borettane
- 212 ml jar (net weight 180g) for conza

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.

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Via Tagliata, 6 - 91022 Castelvetro (TP)

Tel. +39.0924.1862021

Preserve

Description

Crema di peperoncino: cream with an inebriating aroma and unmistakable taste. It can be used to make sandwiches special, to give flavor to grilled vegetables, for pasta with tomato sauce, or to add spiciness to bean soup.

Patè di carciofi: tasty Sicilian artichoke cream, prepared with care, passion, and quality ingredients! Spread on bruschetta to flavor your appetizers.

Patè di pomodoro secco: intensely fragrant cream, sweet with aromatic hints. Ideal for making a sandwich tasty, accompanying grilled vegetables, or flavoring all your condiments.

Specifications

Ingredients (Crema di peperoncino): chili peppers, olives, green olives, extra virgin olive oil cultivar nocellara, capers, salt.

Ingredients (Patè di carciofi): artichokes, extra virgin olive oil cultivar nocellara, vinegar, garlic, chili pepper, salt.

Ingredients (Patè di pomodoro secco): dried tomatoes, green olives, extra virgin olive oil cultivar nocellara, parsley, oregano, fennel, garlic, chili pepper, salt.

Working process: the pasteurized product has a shelf life of 18 months.

Packaging

Packaging Type: packaged product without colorants.

Packaging: glass jars.

Available sizes:

- 212 ml jar (net weight 180g) for crema di peperoncino
- 212 ml jar (net weight 180g) for pate di carciofi
- 212 ml jar (net weight 200g) for pate di pomodoro secco

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.





Description

Caponata siciliana: rich and flavorful side dish, typical of Sicilian cuisine; made with eggplant, tomato, onion, green olives, and capers. Its Color is predominantly red from the tomato puree. Creamy and enveloping texture, sweet and sour, and balanced.

Caponata bianca: rich and flavorful side dish, typical of Sicilian cuisine; made with eggplant, tomato, onion, green olives, and capers. It has a creamy and enveloping texture with a sweet and sour taste.

Cipollata all'alloro: side dish of stewed sweet and sour onions with bay leaf exuding a delicate fragrance. Excellent for side dishes of meat, or fish, or to accompany grilled vegetables and omelets.

Specifications

Ingredients (Caponata siciliana): eggplant, tomatoes, celery, green olives, extra virgin olive oil cultivar nocellara, capers, onion, sugar, wine vinegar, salt.

Ingredients (Caponata bianca): Eggplant, celery, green olives, extra virgin olive oil cultivar nocellara, capers, onion, sugar, wine vinegar, salt.

Ingredients (Cipollata all'alloro): onions, extra virgin olive oil, wine vinegar, sugar, salt.

Working process: prodotti pastorizzati hanno una shelf life, forno 18 mesi.

Packaging

Packaging Type: packaged product without colorants.

Packaging: glass jars.

Available sizes:

- 314 ml jar (net weight 280 g) for caponata
- 314 ml jar (net weight 280 g) for caponata bianca
- 314 ml jar (net weight 300 g) for cipollata all'alloro

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.

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Tel. +39.0924.1862021

Olio extravergine di oliva

Description

Is an oil obtained from a variety of olives typical of our territory, the Nocellara. The pressing of these olives creates a unique Sicilian extra virgin oil, absolutely pure and elegant, with a fruity and intense taste. The olives are hand-picked, selected, and cold-pressed within 24 hours of harvesting, precisely to meet quality standards. Excellent raw for salads, and soups, it is also suitable for cooking sauces and various dressings.

Specifications

Ingredients: Extra virgin olive oil cultivar nocellara from olives grown in the territory of the Belice Valley. Stored in steel silos under modified atmosphere.

Working process: the pasteurized product has a shelf life of 18 months.

Packaging

Packaging Type: product packaged without colorants.

Available sizes:

- 250 ml bottle
- 500 ml bottle
- 750 ml bottle

- 1 lt can
- 3 lt can
- 5 lt can

Controls

Every stage of processing is monitored by our technicians, experts in quality control, from the arrival of raw materials to the storage and processing stage. Furthermore, microbiological analyses and periodic checks are carried out at qualified external laboratories.





Concorso Nazionale "Le migliori Olive da Tavola"

2019
1° Classificato
*Olive Conciate
in Salamoia*

2019
2° Classificato
Olive Condite

2020
1° Classificato
*Olive Nere
Infornate*

2020
**Gran Menzione
alla Qualità**
*Olive Verdi
al naturale*

2020
**Gran Menzione
alla Qualità**
*Olive in salamoia
metodo CVT*

2022
2° Classificato
*Olive Nere
Infornate*

2022
3° Classificato
*Olive Verdi
Condite*

2022
**Gran Menzione
alla Qualità**
*Olive in salamoia
metodo CVT*



Ercole Olivario®

Premio Nazionale "Olive da Tavola"

2021
1° Classificato
*Olive Raggrinzite
Disidratate*

2021
2° Classificato
Olive al Naturale

2022
2° Classificato
*Olive in Salamoia
metodo CVT*

2022
Gran Menzione
*Olive Nere
Infornate*



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