

Olio di Oliva
Olive Oil

Per noi ogni goccia è preziosa
For us each drop is precious

www.gocciadoro.it

Who we are

Since 1929, the Ruata family has dedicated all the commitment, passion and experience handed down through generations, to the production of a quality olive oil, made special by its unique taste and its varieties capable of meeting every desire.

With the transition to large-scale production we have maintained that quality that has characterized us since our origins.

Our oil is loved by all those consumers who appreciate the Mediterranean diet, attentive to quality and who have found in the “Goccia d’Oro” brand the reference point for enriching their dishes.

We produce extra virgin olive oil, olive oil, pomace, seed oil, flavored oils and special oils.



The Estate

The F.lli Ruata Spa company is located in Baldissero d’Alba, a small town located between Turin and Genoa, in the north west of Italy, near the city of Alba, in an area of the Piedmont Region renowned for its food and wine excellence.

Within our 95-hectare farm there is a imposing farmhouse of 1700, rich in history, which was part of the farmhouses in the service of Castle of the King of Sommariva Perno.

A modern, continuously expanding production plant has been built in the spaces adjacent to the farmhouse.



The production

Our production plant covers an area of 9,000 square meters, with a production capacity of 12,000 bottles an hour and 20,000,000 liters a year. The incoming oil is stored in 58 stainless steel tanks, the size of which varies from 30 to 100 tons, but the expansion of production and storage capacity is constantly evolving. We are a 4.0 company with the preparation of an automated warehouse to be built soon. The flexibility of our production process guarantees the supply of a product that is always fresh and rapid deliveries.



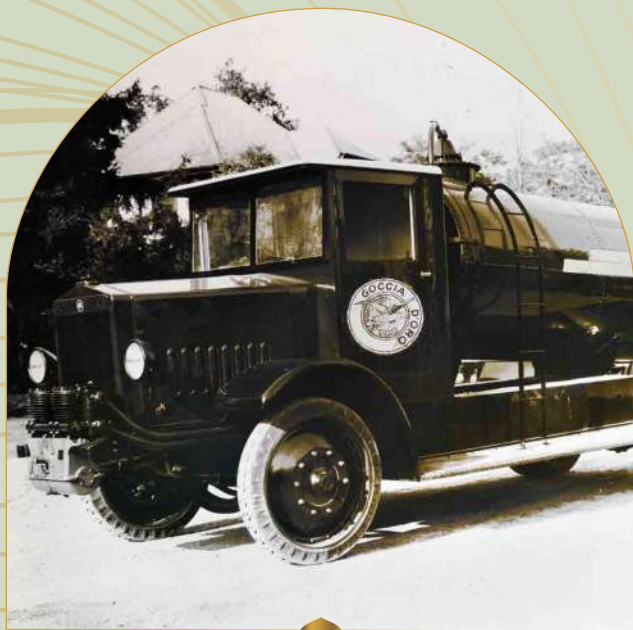
The quality

We operate according to a rigorous system of controls with the aim to supervise every phase of the production process, thanks to a technologically based production plant advanced and equipped with cutting-edge automatic control systems. We are certified BRC - IFS, FSSC 22000, ISO 9001, Biological, Kosher and we are equipped with a chemical laboratory run by expert analysts.

We carry out parameter analyzes chemical, physical and organoleptic properties of incoming raw materials and finished products.



The Gocciadoro brand has received the recognition of Historical Trademark of national interest, a prestigious award reserved for Italian companies on the market for at least 50 years; this is a source of pride for us, where several generations of our family have worked with passion, tenacity and dedication with the aim of keeping the Made in Italy flag high.



Why choose us

assortment

We offer a wide assortment of extra virgin olive oils, seeds oils, pomace olive oil, grape seed oil, organic and flavored oils, in retail formats such as glass bottles, PET, tin, and in industry formats in drums, tanks, bag in box, flexi tank, tank trucks.

service

We guarantee a product that is always fresh with fast deliveries.
Our internal graphic office offers a quick service for adapting labels to foreign markets.

sustainability

Our energy needs are met through the production of clean energy, thanks to the use of solar panels placed on the roofs of our factory. The production of the agricultural products of our farm is strictly organic.

quality

We are certified BRC - IFS, ISO 9001, Organic, Kosher, our internal analysis laboratory is able to offer you all the necessary support.

private label

We produce in private label. Our quality department can also study blends of oils customized for your needs.

Your partner for the industry

We are recognized as the ideal partner for transformation activities in the bakery and sauce production sector, in oil and for the restaurant world.

Thanks to our excellent and fast delivery service, we facilitate your production planning.

Our quality offices support you promptly and efficiently with all the necessary documentation in terms of technical data sheets, analyzes, etc.

In order to always be more suited to the needs of our customers, we are setting up an internal analysis laboratory at our factory, which will be able to carry out gas chromatographic analyzes, chemical-physical analyzes and analyzes of the spectroscopic characteristics of the products.

We are able to formulate the best blend of oils necessary to guarantee the best results for your preparations.

Depending on your needs, we deliver our oils in kegs, tanks, disposable bag in boxes, tank trucks, flexi tanks.

We also produce following your special projects, passing from identification of the type of oil best suited to your needs, a technical support offered by our quality department, and guaranteeing you the best possible consistency in the standard of furniture over time.



213 L



1000 L



1100 L



24000
30000 Kg



22000 L

Retail



We are able to satisfy every need of the final consumer by offering different types of oils, in different packaging formats.

We follow the various market trends, also offering innovative oils or in line with the health requirements of increasingly demanding consumers.
All our packaging is easily recyclable.

We also produce in private labels, providing all possible support to identify the type of oil, the packaging that best suits your needs, the definition of the label texts, the documentary support required by your quality department.

Extra Virgin Olive Oil

100 % italian



propriety

We select only the best Italian olives that we strictly control at all stages of the production process. The result of this careful selection is an oil of undisputed quality, whose traceability is 100% guaranteed and certified by the Mipaaf Control Body - Italy.

cooking tips

Perfect whether used raw on salads or on grilled or grilled meats. Used during cooking, this extra virgin olive oil will make you relive the sensations of the typical flavor of freshly squeezed olives. Try it on raw meat, a typical Piedmontese dish, or simply enjoy it with a piece of rustic bread.



10 ml
PET



250 ml
spray



250 ml
preziosa



500 ml
preziosa



750 ml
preziosa



1 L
preziosa



5 L
tin



3 L - 5 L
PET

Extra Virgin Olive Oil Prestige



propriety

We choose the noblest and most perfect olives to produce our “Prestige” Extra Virgin Olive Oil. Thanks to its full-bodied and amber liquid, its delicate taste and its delicious scent, it stands out in the various preparations in the kitchen, thanks to its organoleptic properties such as to enhance even the slightest nuance of the ingredients with which it marries.

cooking tips

Particularly suitable for seasoning the most delicate dishes, such as fish, shellfish, and for preparing delicious mayonnaise or sauces, it is also to be tried on vegetable soups and thus obtain an intense flavor of Mediterranean olives.



250 ml
spray



250 ml
preziosa



500 ml
preziosa



750 ml
preziosa



1 L
preziosa



750 ml
tin

Extra Virgin Olive Oil Selezione



propriety

An extra virgin oil obtained from the careful selection of the most renowned varieties of olives, harvested in their best moment of ripeness and pressed in a very short time, and from which a low acidity olive nectar is extracted (0.3% at the time of 'bottling'). The organoleptic and nutritional properties it possesses give this oil a very high quality standard. Rich in antioxidants and polyphenols, this extra virgin olive oil excels on every table thanks to its vivacity of perfume and fragrances.

cooking tips

Due to its outstanding characteristics it is particularly suitable for use raw, where only a few drops are enough to enhance the flavor of all dishes; it is recommended for dressing salads, for the preparation of sauces, or to be enjoyed on freshly baked fragrant bread.



250 ml
preziosa



500 ml
preziosa



750 ml
preziosa



1 L
preziosa



500 ml
bertollina



1 L
puglia



5 L
tin



3 L
tin

Extra Virgin Olive Oil Classico



propriety

An oil with a classic and marked taste able to enhance any dish and that comes from the careful selection of the best olives. "Classico" extra virgin olive oil is a fundamental ingredient for cooking both simple and more elaborate recipes every day.

cooking
tips

This versatile oil is perfect both for use raw to dress salads and mayonnaise, and for frying, and the preparation of grilled and baked dishes. It adds a fruity note to the taste of gravies, sauces, roasts and side dishes.



250 ml
preziosa

500 ml
preziosa

750 ml
preziosa

1 L
preziosa

500 ml
bertollina

1 L
puglia

5 L
PET

3 L
PET

2 L
PET

5 L
tin

3 L
tin

Extra Virgin Olive Oils

Monocultivar & DOP

cultivar
Taggiasca

This cultivar takes its name from the town of Taggia, located in western Liguria, where this olive tree has been cultivated for centuries, in inaccessible areas, overlooking the Ligurian Sea, whose pedoclimatic factors give life to a delicate, sweet oil with a bouquet fruity and light. To be consumed raw on fish and on those dishes that require a delicate and refined touch.

cultivar
Leccino

This cultivar is one of the most common olive varieties in Italy. It is a decidedly delicate oil with a golden yellow color and greenish reflections; with a fresh and balanced flavor, it is recommended for use on delicate dishes such as fish baked in foil and white meats or grilled vegetables, tomatoes, and to make bruschetta.

cultivar
Coratina

The origin of this cultivar can be traced back to the town of Corato, in the province of Bari. The pressing of the Coratina olives provide an excellent oil rich in polyphenols and poor in peroxides, with a low acid content (<0.2%). With a yellow-green color, it is a very aromatic, fruity oil, with a light and spicy bitter aftertaste. To be used on dishes rich in flavor and hot such as soups and broths.

terra di
Bari DOP

An Apulian DOP extra virgin olive oil, whose olives come from wild olive groves, and with a strong and lively taste, like the soul of Southern Italy; capable of flavoring even the most anonymous dish, it is recommended to use it on fresh vegetables, or raw on pasta, even better if it is a dish of typical Apulian homemade orecchiette.

The cultivation of this Sicilian olive species is very ancient. This oil, fruity, slightly bitter and with an intense taste, is characterized by aromas of almond, green tomato and grass. To be used on grilled meats, bitter salads, and some vegetables such as thistle, endive or radicchio.

cultivar
Nocellara

This Apulian cultivar is grown in the area between Fasano and the wonderful Ostuni. The oil has a golden yellow color, with greenish reflections. Its flavor is medium bitter, spicy with a pleasant hint of almond. It is recommended to use it in combination with meats and dishes, preferably hot.

cultivar
Ogliarola

The origin of this cultivar is Sicilian, whose name depends on the fact that the fruit changes color during the ripening cycle from white to lilac. It is a structured oil with a taste of almond, tomato and artichoke, with a spicy aftertaste. To be combined with delicate dishes, it is excellent for seasoning vegetables and to be tasted directly on bread.

cultivar
Biancolilla

Produced in Liguria in limited quantities, this DOP "Riviera Ligure - Riviera dei Fiori" oil is a very valuable oil. The olives are harvested entirely by hand, and immediately pressed to preserve all their freshness and authenticity. With a sweet and slightly fruity flavor, it has hints of green almond, artichoke and notes of tomato. Excellent for the preparation of Genoese pesto, it is to be tried on fish and vegetables.

riviera
ligure DOP



500 ml
preziosa

Extra Virgin Olive Oils Unfiltered

novello

The Novello Oil is obtained from the pressing, within a few hours of harvesting, of the first olives still attached to the tree. After a short period of natural settling, the oil is bottled unfiltered, resulting in an oil with extraordinary taste properties, low acidity, and a fresh and harmonious aroma. To be used raw on fish, both boiled and grilled and with vegetables.

100%
italiano

This unfiltered oil is obtained from a skilful harvesting and pressing of uniquely Italian olives. Characterized by a low acidity (never higher than 0.30% at the origin), it has an unmistakable aroma with hints of fruit and an incredible sweet almond fragrance. To be consumed raw, it is ideal for seasoning dishes such as veal and fish carpaccio, raw meat, grilled vegetables, salmon.

The "Grezzo" is an extra virgin olive oil with an intense flavor and dense appearance, thanks to the suspended olive pulp particles that keep intact the fruity flavor typical of fresh oil as soon as it is pressed. To be consumed raw, in particular it is excellent for bruschetta and rustic soups.

grezzo
naturale

Coming from very fresh olives selected in the initial harvest period, this oil is not filtered specifically to preserve the original characteristics of the fruit. This thick and natural oil has an aroma characterized by hints of artichoke, tomato and aromatic herbs. To be consumed raw to dress salads, bruschetta, pinzimonio, raw meat, raw fish.

grezzo
naturale
anfora



500 ml
farm



750 ml
farm



1 L
anfora

Olive Oil



propriety

Our olive oil is light and sweet on the palate, thanks to our special blend of refined olive oils, and the addition of extra virgin olive oil (minimum 15%) of excellent quality.

cooking tips

With a golden yellow color and a clear and bright appearance, it is ideal for crispy and light frying, for the preparation of sauces and sauces such as mayonnaise. Indispensable for preparations in which the oil must not cover the flavors but enhance the taste.



250 ml
preziosa

500 ml
preziosa

750 ml
preziosa

1 L
preziosa

500 ml
bertollina

1 L
puglia

5 L
PET

5 L
tin

3 L
tin

Olive Pomace Oil



propriety

Pomace oil is obtained by combining the best extra virgin olive oils with pomace olive oil. Its remarkable resistance to high temperatures compared to other oils of vegetable and animal origin, makes it particularly suitable for deep frying.

cooking tips

Excellent for preparing the dough for pizzas, donuts, bread and cakes, or as a condiment with a light and balanced taste.



250 ml
marasca

500 ml
marasca

750 ml
marasca

1 L
preziosa

500 ml
bertollina

1 L
puglia

5 L
PET

3 L
PET

2 L
PET

5 L
tin

3 L
tin

2 L
tin

1 L
tin

750 ml
tin

Grapeseed Oil



propriety

The company F.lli Ruata S.p.A. was among the first pioneers to introduce this oil on the market, sensing its important health properties. Obtained by squeezing the seeds of grape berries, these small seeds contain minerals, vitamins and natural antioxidants.

cooking tips

Rich in omega 6 fatty acids, and with a high smoke point, it is suitable for frying, for emulsifying sauces and for marinating fish.



250 ml
preziosa

500 ml
preziosa

750 ml
preziosa

1 L
preziosa

500 ml
bertollina

1 L
puglia

1 L
tin

2 L
tin

5 L
PET

2 L
PET

Organic Oils



EVO
100% ita
Tenuta

Produced with 100% Italian olives, grown in a natural environment according to the rigorous methods of organic farming. This oil from the Tenuta del Roero line is an unfiltered extra virgin olive oil; its veiled appearance of intense green color and its characteristic fresh aroma of just pressed olives makes it ideal for use raw on salads, seafood dishes such as shellfish and fish, even boiled.

EVO
100% ita

Produced with Italian olives coming exclusively from organic farming, it is obtained in complete respect for the environment through a controlled and certified process by Q Certifications ITALY. From the fruity scent with notes of fresh almond, the Bio has a round and decisive taste, with a slight spicy hint. To be consumed raw on fish and vegetables.

EVO
UE

The Bio UE is an extra virgin olive oil of excellent quality obtained from olives grown and harvested faithfully following the rigorous methods of organic farming, whose process is controlled and certified by Q Certifications ITALIA. Our Bio UE is genuine, with a fruity and dedicated taste, recommended for use raw to season steamed dishes, baby food and vegetarian and vegan dishes.

cocco
oil

Coconut Oil is unique, showing solid at room temperature and liquid when heated. It is extracted from the dried pulp of organic coconut and is considered one of the healthiest oils, thanks to its medium-chain saturated fatty acids, much healthier than long-chain ones. Suitable for frying, it is also excellent for the preparation of baked desserts.

sunflower
oil

Sunflower oil is obtained by pressing the seeds of Helianthus Annuus, and is characterized by the absence of abnormal odors and flavors, making it suitable for the production of sauces such as mayonnaise or citronette, and for the creation of creams and sweets. It is often used in frying and is suitable for preserving legumes, vegetables, sausages or cheeses in pots.

rapeseed
oil

Organic Virgin Rapeseed Oil is obtained by cold pressing the organic seeds of Brassica napus L., a plant with a bright yellow flower that grows mainly in Nordic climates. With a clear appearance, it is rich in Omega 3 and Omega 6 essential fatty acids. To be eaten raw to maintain its nutritional properties unaltered, it is suitable as a dressing for salads and grilled vegetables, and to prepare sauces.

corn
oil

The BIO corn oil is extracted directly from the germ of the corn and is composed for 40-60% of linoleic acid, and for 20-40% of oleic acid (typical fat of high oleic sunflower and extra virgin olive oil) and contains only 10-15% palmitic acid. To be consumed raw as a condiment so as not to lose its properties on vegetables and steamed fish.

hemp
seed
oil

The hemp seed (Cannabis Sativa) is cold pressed with a totally organic method, to keep its exceptional nutraceutical properties unaltered. Exceptional source of vitamin E, tocopherol and tocotrienol, antioxidants and essential fatty acids, it is recommended to consume it raw for salads and fish, and for the preparation of sauces and creams, or as it is as a food supplement in the morning.

chia
oil

Chia seeds are the fruits obtained from the Salvia hispanica plant, native to Central America, from which it is possible to extract an oil rich in fats such as omega 9, 6 and 3, and with countless phytotherapeutic properties. The oil is extracted by cold pressing of organic seeds. It is recommended to use it in raw cooking to enrich salads or appetizers.

linseed
oil

Obtained by squeezing the organic seeds of Linum usitatissimum L. (Linaceae), a plant that grows in temperate and tropical climates. This oil has a clear appearance and is rich in alpha-linolenic acid, a polyunsaturated fatty acid of the omega 3 series. With a delicate flavor, it is suitable for dressing salads, grilled vegetables, and fish. It is recommended to keep this oil in the refrigerator once opened.



750 ml
farm



500 ml
preziosa



5 L
tin



1 L
preziosa



450 ml



250 ml
preziosa

Special Oils

argan oil

An oil rich in Omega 6 and Omega 9 is considered an excellent ally to combat the onset of cardiovascular diseases and reduce the level of bad cholesterol in the blood. With a high antioxidant power, it is also used in the cosmetic field. To be eaten raw to dress salads and grilled vegetables, pasta or cous cous.

avocado oil

This oil has antioxidant properties thanks to the B, K, E, C vitamins and helps prevent cardiovascular disease thanks to the high quantity of mono and polyunsaturated essential fatty acids. To be used to enrich salads or appetizers, also excellent for cooking.

pumpkin oil

Obtained from the cold pressing of pumpkin seeds, thanks to its unsaturated fatty acids, Pumpkin Oil helps regulate blood cholesterol levels. Rich in vitamin E, it protects against oxidative stress. To be eaten raw, for salads or to enrich traditional Mediterranean dishes.

hemp seed oil

Obtained from the cold pressing of organic hemp seeds (Cannabis Sativa), it is a source of vitamin E, and rich in antioxidants and essential fatty acids. To be consumed raw to dress salads and fish, it is also suitable for the preparation of sauces.

pine nut oil

Obtained from the pressing of pine nuts, it is made up of about 50% of Omega 6 polyunsaturated fatty acids, as well as being very rich in antioxidants. To be eaten raw on fish or white meats, it is sublime in pastry, where its versatility allows it to be used in the preparation of many desserts.

almond oil

Obtained from the pressing of sweet almonds, it is a good source of unsaturated fatty acids, and rich in vitamins (B and E) and mineral salts (zinc, iron, calcium, magnesium, phosphorus and potassium). To be eaten cold to dress salads, its sweetness makes it suitable for the preparation of desserts and baked goods.

linseed oil

This clear-looking oil is obtained by squeezing the seeds of *Linum usitatissimum* L. (Linaceae). Particularly rich in alpha-Linolenic acid, a polyunsaturated fatty acid of the omega 3 series. With a delicate flavor, it can be used as a condiment for any dish, as it does not alter the taste of the dishes on which it is used. Excellent for salads, grilled vegetables, on fish.

pistachio oil

Pistachio oil has a high amount of mono and polyunsaturated essential fatty acids. With a delicate flavor, it is suitable for use in many traditional dishes. To be consumed both raw to enhance the flavor of white meats or raw fish, or for the preparation of sauces, cakes or biscuits.

hazelnut oil

Obtained from the cold pressing of the *Corylus avellana* fruit, it is made up of more than 80% oleic acid. It can be used in the preparation of sauces and main dishes such as pasta, meat, bread and derivatives or to dress salads. The high amount of oleic acid ensures its stability even at high temperatures, so it is recommended for baked goods such as sweets and biscuits.

walnut oil

Obtained from the cold pressing of walnut kernels (*Juglans Regia*). It has high quantities of polyunsaturated fatty acids, and is a source of alpha-linolenic acid, therefore it represents an excellent aid for the control of cholesterol or triglycerides. With a soft and delicate taste, it is recommended to use it raw on meats, fresh cheeses, pasta, legumes, potatoes, asparagus and fish.



250 ml preziosa

500 ml preziosa

Seed Oils

peanut oil

Obtained from the seeds of the legume *Arachis hypogaea* L., commonly known as the American peanut, it is considered among the most valuable seed oils, thanks to its composition in fatty acids. The presence of a high amount of monounsaturated fatty acids makes peanut oil very similar to olive oil. Due to its particular resistance to high temperatures, it is particularly suitable for frying all foods, while raw it is recommended for use on salads with fresh, dried fruit and nuts.

corn oil

Obtained from the germ of the corn seed "*Zea mays* L." GMO-free with extraction techniques that preserve its organoleptic properties, this oil has a high content of linoleic acid and linolenic acid, therefore recommended for a cholesterol-free diet. Ideal both for the preparation of crunchy and delicate fried food and for dressing raw, thus preserving all its nutritional properties.

sunflower oil

Obtained from the pressing of sunflower seeds (*Helianthus annuus* L.) rich in linoleic acid, it is particularly suitable for a balanced diet with a light taste. Thanks to its ability to enhance the natural flavor of the ingredients, it is suitable for the preparation of mayonnaise, vinaigrette and other sauces. Its high smoke point makes it excellent for light and crunchy frying.

soia oil

Obtained from the seeds of the soybean plant *Glycine Max* no GMO, a legume native to Asia, it is characterized by the predominance of essential polyunsaturated fatty acids, so called because the human body is not able to synthesize them, but they must necessarily be taken through Foods. It is recommended to use it raw on salads, legumes and raw vegetables or for the preparation of soft desserts.

vegetable oil

This oil comes from a balanced combination of soybean oil, sunflower oil and rapeseed oil: all the seeds used for the preparation of this oil are non-GMO. With a light taste, it is recommended to use it raw as a condiment, and in cooking, also suitable for the preparation of vegetables in oil.

palm oil

Friggi d'oro oil - stabilized palm oil: It is obtained from the fruits of *Elaeis guineensis*, and subjected to a process of fractionation and refining. Compared to other vegetable oils, palm oil is virtuous because it has a balanced ratio between saturated and unsaturated fats, and represents a natural alternative to hydrogenated vegetable oils. To be used for the preparation of sweet baked products and spreads.

rice bran oil

Produced from the heart of the rice germ, this oil is rich in natural antioxidants and monounsaturated fatty acids. It is ideal as a raw condiment, for browning and cooking in the oven. The high smoke point also makes it ideal for frying, especially for Tempura.



1 L preziosa

1 L lattina

25 L tin

1 L preziosa

1 L lattina

250 ml preziosa

500 ml preziosa

1 L preziosa

5 L PET

1 L preziosa

Dressing Oils

EVO with garlic and chili

We were inspired by the most traditional of Italian recipes, spaghetti with garlic, oil and chilli, for the preparation of this extra virgin olive oil enriched by the intense flavors of garlic and chilli, present in flakes at the bottom of the bottle. Use it on spaghetti, pizza, to season grilled or grilled red meats, or for salads full of flavor.

EVO with orange

This oil contains all the taste and flavor of citrus mixed with Extra Virgin Olive Oil, creating a combination of citrus and pungent flavor. This oil is highly recommended on fresh vegetables, meat and fish, giving a surprising note of flavor that will amaze the palates of the most demanding consumers.

EVO with garlic

From the combination of garlic and our extra virgin olive oil comes this condiment capable of enhancing all the aroma of garlic. To be used both hot and cold, it is recommended to dress salads, vegetables, grilled meats, sauces and all types of pasta.

EVO with basil

Just open a bottle of our basil flavored oil to be overwhelmed by the unmistakable scent of one of the main pride of our peninsula, basil, which you will find at the bottom of the bottle. To be used to dress pasta and baked goods, to prepare sauces and on pizza, to dress green salads, or the Caprese tomato and mozzarella salad.

EVO with mushroom

The intense flavor of porcini mushrooms meets our extra virgin olive oil to pay homage to the most precious of the mushroom species in our area. Thanks to this type of prized mushroom, this oil acquires an unmistakable scent and taste. We recommend using this oil to season pasta, pizza, to prepare sublime sauces and meats rich in flavor.

This oil contains the many beneficial properties of lemon, such as vitamin C, together with the goodness of our Extra Virgin Olive Oil. To be consumed to dress salads and vegetables, to cook white meat and fish.

EVO with lemon

Rosemary, omnipresent in the Italian territory and with a pungent scent, has antioxidant properties and is a useful ally for the nervous system, liver and gallbladder. Combined with our excellent extra virgin olive oil it is suitable for seasoning focaccia and bread-making, meat, fish, pasta and for preparing tasty omelettes.

EVO with rosemary

Oregano is commonly known for having one of the highest antioxidant powers in nature, its use as an aromatic herb is so deeply rooted in Italian culture that it has become a true symbol of the beautiful country. Combined with our excellent extra virgin olive oil, it is recommended to use it raw on pizza, focaccia, pasta and to dress sauces and fish.

EVO with oregano

Since the white truffle is the main ingredient of Piedmont, we decided to combine its intense flavor with our Extra Virgin Olive Oil. Its strong aroma will inexorably drag you into a vortex of flavor capable of enhancing any dish. To be used raw to dress pasta, on cheese, eggs cooked in a bull's eye, raw Piedmontese meat.

EVO with white truffle

Thanks to the genuineness of our Extra Virgin oil and the quality of the added chilli, the spiciness of this oil does not derive from artificial aromas, but from a careful selection of chilli that you will find at the bottom of the bottle. The use of this oil is recommended for both hot and cold dishes, to be tried on pasta, pizza, meat, salads or bread.

EVO with chili



250 ml
dorica

Pesti, Sauces, Apetizer

pesto with genoise basil DOP

Prepared with Genoese basil D.O.P. grown in Liguria, on land overlooking the sea kissed by the sun, to which we add the classic ingredients of pesto, including our unmistakable extra virgin olive oil with an intense flavor. To be eaten cold on pasta, raw tomatoes, paired with meat and fish.

pesto with truffle

From the meeting of the Genoese and Piedmontese culinary traditions comes this traditional basil-based pesto to which we have added the king of Piedmontese ingredients, the truffle. With this pesto you can create excellent appetizers such as bruschetta, rustic pies or stuffed tomatoes, season fresh and dried pasta, enrich fish dishes such as grouper, swordfish or tuna fillets.

pesto with cream with "balsamic vinegar of Modena I.G.P."

We left the Genoese pesto recipe unchanged by simply adding the unmistakable flavor of Balsamic Vinegar of Modena I.G.P., together with our special extra virgin olive oil, thus making it unique and incredibly tasty. To be used to prepare appetizers and as a condiment for pasta-based first courses.

red pesto with genoise basil DOP

A special recipe prepared with Italian basil, sunflower oil, top quality dried tomatoes, and the addition of our extra virgin olive oil. To be used to prepare tasty bruschetta, to dress pasta or in combination with meat and fish.

genoise pesto with hemp seed

To make Genoese pesto even more unique, we have added a truly particular and fascinating ingredient, hemp seeds sativa, without psychotropic effects, with THC contents below the legal limit, whose seeds are a precious source of vegetable proteins. To be used to dress pasta, vegetarian lasagna and to combine with foods cooked in foil.

pesto bruschetta

This particular pesto is prepared with peppers, courgettes and aubergines with the addition of our extra virgin olive oil and sunflower oil expertly mixed together. To be used for the preparation of rustic savory pies, quiche lorraine, to dress pasta, or simply on bread.

strained tomato

The origins of tomato puree go back to Southern Italy and date back to the end of the 18th century. The tomato pulp is cooked and filtered in order to obtain a uniform and creamy puree, with an intense red color and a delicate flavor. To be used as it is as a sauce for pasta, or as a base for pizza, it can be enriched with other ingredients for the preparation of delicious sauces.

confit di cipolle

Prepared with Tropea red onions and balsamic vinegar of Modena I.G.P., this jam has a captivating and delicate taste, with a strong sweet and sour taste. To be combined with all aged cheeses such as pecorino, gorgonzola, parmesan and provolone, it is also excellent as a condiment in all tasty meat dishes such as pork, game or game.

fillets of anchovies in olive oil

Thanks to its strong and salty taste, anchovies are often used to give flavor to other ingredients. Its white and tasty meat adapts to any type of cooking and just to enhance and not cover its intense taste, we only use our Olive Oil, and not Extra Virgin Olive Oil, for a purer and simpler taste. To be used as a snack, it enriches the flavor of sauces, pizza and other savory baked goods.

fillets of tuna in olive oil

We only use the part of the tuna fillet, characterized by longer and more valuable pieces. In addition to being a protein food, tuna is rich in essential amino acids, vitamins and phosphorus. To preserve the flavor of our tuna we do not use extra virgin oil, because it would cover the taste, but only olive oil. To be used to enrich salads, pasta and pizza and to give more flavor to sauces and sauces.



130 g

220 g

90 g

300 g

720 ml

Balsamic Vinegar and Wine Vinegar

aceto balsamico di Modena P.G.I.

It is from the fermentation and aging of wine vinegar with cooked must, also called "saba", with aromas and spices that Balsamic Vinegar of Modena PGI is born, a typical product of the lands of Modena and Reggio Emilia. To be used together with a pinzimonio of raw vegetables, for ratatouille or mixed salads, and also to be tried for the preparation of sauces and sauces for lean roasts.

red vinegar

This vinegar is obtained through a slow and natural fermentation of carefully selected Italian red grapes. With a clear and rosy appearance, it has an acrid scent and a delicate taste; thanks to its low calorie content, it is a perfect solution for a healthy and tasty diet. To be used to dress salads, to prepare soaked meats and vegetables, for pickles.

white vinegar

Obtained through a slow and natural fermentation of carefully selected Italian white grapes, it is characterized by a limpid and golden appearance, an acrid aroma and a delicate taste. It is particularly suitable for dressing salads, and is ideal for making delicate fish marinades such as blue fish and for dressing octopus or shellfish-based seafood salads.

pomegranate vinegar

Perfumed and lively condiment, rich in polyphenols, obtained by fermentation and acidification of pomegranate juice. Characterized by a purple-red color, full-bodied texture and a fruity taste without extraneous flavors. Ideal for dressing salads, grilled vegetables and for composing excellent vinaigrettes

white fine dressing

From our innovative recipe comes this white condiment, prepared with a mix of White Vinegar and Balsamic Vinegar of Modena, thus capturing the beneficial properties of both vinegars. To be used as a salad dressing and for the preparation of carpione, and to marinate meat and fish in general.

glaze with aceto balsamico di Modena P.G.I.

Our Balsamic Vinegar Glaze is born from the union between the tradition of Balsamic Vinegar and the modernity of the current forms of dressing. Thanks to the consistency of the glaze, this cream gives dishes a more full-bodied and creamy appearance. To be used on fish, meat, and cheeses, excellent to accompany fruit flavored ice cream and seasonal fruit.

organic aceto balsamico di Modena P.G.I.

This precious typical product originating from the lands of Modena and Reggio Emilia, famous all over the world, is proposed in a biological key. Excellent on raw vegetables, for ratatouille, on mixed salads, with Parmesan cheese, and to try on strawberry salad.



250 ml primula

250 ml spray

500 ml bordolese

1 L

500 ml bordolese

1 L

500 ml bordolese

1 L

500 ml bordolese

500 ml bordolese

250 ml PET

500 ml PET

PACKING LIST

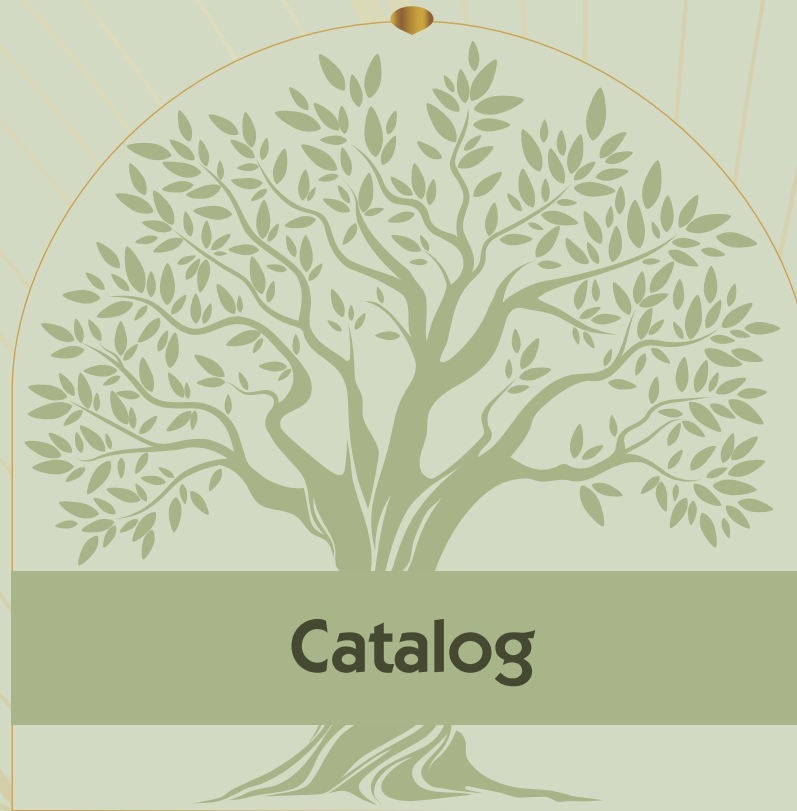
ITEM DESCRIPTION	PACKING MATERIAL	SIZE (LT)	UNIT CASE	CASE HEIGHT (CM)	CASE LENGTH (CM)	CASE WIDTH (CM)	CASE VOLUME (M3)	CASE GROSS WEIGHT (KG)	EPAL PALLET 120 X 80				US PALLET 120 X 100			
									LAYERS PER PALLET	CASES PER LAYER	TOTAL CASES PER PALLET	TOTAL GROSS WEIGHT (KG) *	LAYERS PER PALLET	CASES PER LAYER	TOTAL CASES PER PALLET	TOTAL GROSS WEIGHT (KG) *
PREZIOSA BOTTLE 12X250 ML	CARDBOARD BOX	0,25	12	23,8	22,9	17,1	0,009	5,4	6	24	144	798	7	29	203	1114
PREZIOSA BOTTLE 12X500 ML	CARDBOARD BOX	0,5	12	29	28,7	21,9	0,018	10,3	5	14	70	742	6	17	102	1068
PREZIOSA BOTTLE 12X750 ML	CARDBOARD BOX	0,75	12	31	35	27	0,029	14,3	5	10	50	735	6	13	78	1135
PREZIOSA BOTTLE 12X1 L	CARDBOARD BOX	1	12	29	27,6	36,4	0,029	17,45	5	8	40	720	6	66	77	1365
BERTO BOTTLE 12X500 ML	CARDBOARD BOX	0,5	12	21,7	21,5	28,2	0,013	9,60	6	13	78	770	7	17	119	1164
BERTO BOTTLE 6X500 ML	NYLON TRAY	0,5	6	20,2	14,1	22,2	0,0063	4,33	6	28	168	748	*	*	*	*
PUGLIA BOTTLE 12X1 L	CARDBOARD BOX	1	12	29	27,6	36,4	0,029	16,8	5	8	40	694	7	11	77	1315
PUGLIA BOTTLE 12X1 L	NYLON TRAY	1	12	27,7	26,1	36	0,026	16,4	5	9	45	760	6	11	66	1104
FARM BOTTLE 12X500 ML	CARDBOARD BOX	0,50	6	28,9	25	18,9	0,013	5,9	5	19	95	581	6	24	144	868
FARM BOTTLE 12X750 ML	CARDBOARD BOX	0,75	12	31	33	25	0,025	14,30	5	10	50	736	6	14	84	1220
ANFORA BOTTLE 6X1 L	CARDBOARD BOX	1	6	28,7	32,5	21,8	0,020	9,88	5	11	55	570	6	16	96	966
DORICA BOTTLE 6X250 ML	CARDBOARD BOX	0,25	6	24,4	10,0	15,1	0,0036	3	6	41	246	637	5	67	335	1027

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SPRAY PET 12X250 ML	CARDBOARD BOX	0,25	12	23,6	20,5	15,2	0,008	3,88	6	28	168	674	7	34	238	946
PET 6X2 LT	WRAP-BOX IN CARTON	2	6	30,2	33,9	22,9	0,023	11,8	5	11	55	670	5	14	70	844
PET 6X3 LT	WRAP-BOX IN CARTON	3	6	27,8	42,9	29,7	0,035	17,2	6	6	36	640	6	8	48	844
PET 4X5 LT	WRAP-BOX IN CARTON	5	4	29,8	37,3	29,4	0,032	19,2	5	8	40	791	5	10	50	978
SPORTLINE TIN 12X750 ML	NYLON SHRINK	0,75	12	25,7	20	27,2	0,013	9,5	6	16	96	934	6	21	126	1219
ROUND TIN 12X750 ML	CARDBOARD BOX	0,75	12	18,9	34	25	0,016	9,7	7	10	70	796	8	14	112	1104
ROUND TIN 12X1 L	NYLON SHRINK	1	12	21,2	34	25,3	0,018	12,45	7	10	70	891	8	14	112	1412
SQUARE TIN 4X2 LT	NYLON TRAY	2	4	19,6	29,9	18,4	0,010	8,24	6	16	96	813	6	20	120	1010
SQUARE TIN 4X3 LT	NYLON TRAY	3	4	26,2	29,9	18,3	0,014	12,2	6	16	80	998	5	20	100	1,243
SQUARE TIN 4X4 LT	NYLON TRAY	4	4	26,9	24	29,9	0,019	16,3	4	12	48	804	4	16	64	1065
SQUARE TIN 4X5 LT	BOX	5	4	31,4	29,9	24	0,023	19,95	4	12	48	980	4	16	64	1300

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JAR 12X130 GR	BOX	130 GR	12	6,4	18,1	25,4	0,029	3,1	10	20	200	642	14	25	350	1107
JAR 12X130 GR	NYLON SHRINK	130 GR	12	8	18,1	25,4	0,035	3,1	14	19	266	846	14	25	350	1107
PRIMULA BOTTLE 12X250 ML	BOX	0,25	12	19	20	27	0,01	7,1	7	15	105	767	7	22	154	1115
DORICA BOTTLE 12X500 ML	BOX	0,500	12	24,5	10,0	15,1	0,0036	3	5	41	205	637	5	67	335	1027
BOTTLE VINEGAR 12X1 L	NYLON SHRINK	1	12	28,3	24,5	34,5	0,022	17,1	5	10	50	877	5	14	70	1219
BOTTLE VINEGAR 12X1 L	NYLON TRAY	1	12	27,5	27,0	36,5	0,027	17,5	5	9	45	809	6	11	66	1177
PET BOTTLE 250 ML	NYLON TRAY	0,25	12	23,6	15,2	20,5	0,007	3,58	6	28	168	623	*	*	*	*



Olio di Oliva
Olive Oil

Per noi ogni goccia è preziosa
For us each drop is precious

www.gocciadoro.it

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