



## 2009 Product List

All of our products are exclusively imported by us, directly from the producers

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- ❖ Organic Farmstead Cheese – made by our family in Anversa degli Abruzzi
    - Pecorino Del Parco (Pecorino of the Park)
      - Aged at least 6 months, made from organic raw sheep milk, salt and rennet
        - Classic example of the pecorino of Abruzzo. Rich, nutty and full flavored with the taste of over 120 wild herbs and flowers growing in the grass.
    - Pecorino Scorza Nera ("Black skin") of Charcoal/ Vegetable Ash
      - Aged at least 6 months, made from organic raw sheep milk, salt and rennet
        - This cheese dates back to the 19<sup>th</sup> century in the Reign of Naples when Abruzzi shepherds maintained a shop there, dedicated to this cheese. The skin keeps this cheese softer with hints of grass.
    - Pecorino Brigantaccio
      - Aged 1-2 years, made from organic raw sheep milk, salt, rennet and bran
        - A mature pecorino made in the 19th century style of the Abruzzo "Brigands." Full flavored, aged and placed in bran, it has an earthy natural skin.
    - Pecorino Gregoriano (Soft, Organic Pecorino)
      - Aged 3 months, made from organic raw sheep milk, salt and rennet
        - A unique one of a kind "soft pecorino." This extraordinary cheese has all the flavors of the high mountain "Gran Sasso" pastures where the sheep pasture.
    - Pecorino Muffato di Anversa ("Sheep's Blue")
      - Aged 3-4 months, made from organic raw sheep milk, salt and rennet
        - A unique "blue" style sheep's milk cheese. Mild, smooth and a little spicy, this cheese is made with the natural enzymes that occur in the caves.
    - Ricotta Scorza Nera ("Black Skin" soft ricotta)
      - Aged 100 days, made from organic sheep milk whey, salt and rennet
        - Soft, rich and delicate, Ricotta Scorza Nera has hints of spice, a touch of blue and the flavor of the caves.

➤ Ricotta Ginepro, Ricotta Cipollina and Ricotta Peproncino

- Aged 3-6 months, made from organic sheep milk whey, salt, rennet, Cipollina and peproncino.
    - Cold smoked with juniper, available in Ginepro, Cipollina and Peperoncino flavors. The finest examples of Italian smoked ricotta and winner of many Slow Food Italy awards, the Grand Prize at the Olympics of Mountain Cheese.
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➤ Caprino Stagionato di Abruzzo (Goat Cheese)

- Aged 60-90 days, made from organic raw goats milk, salt and rennet
    - In the Sagittario Valley area of Abruzzo, the "caprino", is made and aged in the baskets (called "fuscelle"). Slightly dry and lightly salted, it has a mellow goat flavor.
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❖ Organic Artisanal Savory Honey

➤ Santoreggia - (Summer Savory)

- The Santoreggia plant is of the same family as thyme, but has a more intense scent. The honey that is gathered from the bees that feed on this and other plants, ranges from amber yellow to light green in color, with a flavor and aroma of medium intensity, with very floral-forward notes, as well as those described as "wet earth". Perfect with the Ricotta al fumo Ginepro.

➤ Melata - (Pine)

- Produced from the sap of the pine trees typical to the high-mountain Abruzzo region. This variety is produced under specific conditions, including drier summers, and cool altitudes. The melata is gathered from the bees that feed on a varying array of forest trees; including oak, chestnut, beech, and lime. The color of the honey is dark amber, with a scent decidedly of the forest, with a pleasant aftertaste of the surrounding wildflowers.

➤ Castagna - (Chestnut)

- Gathered from bees that feed on the nectar of chestnut blossoms. This dark, smooth honey is traditionally used extensively in baking, and is also well suited to strong, matured cheeses, such as our Muffato.

➤ Eucalipto - ( Eucalyptus)

- Is golden to light amber in color, with a tendency to stay liquid, and has a flavor similar to that of toffee, with notes of raisin.

➤ Peperoncino

- Peperoncino is steeped in miele millefiori to create this spicy honey

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## ❖ Organic Extra Virgin Olive Oil

### ➤ Gli Strani - (The Strange)

- The olive oil we carry comes from the "Feudo della Pezzana" farm, whose single grove is located in the village of Anversa degli Abruzzi. The goal of this farm is to rediscover and maintain the traditional values and practices of those who first planted, cared for, and cultivated these olives back in the Middle Ages - Benedictine monks. Due to the isolating circumstances of their location, between sparse local populations, and the nature of their calling, they were known as "Gli Strani", or "The Strange". The trees in this grove have lasted 1,000 years, and overcome many possible proprietary changes; including land trades and feudal Aragonese victories - and thusly named "Feud of Pezzana".
- These olives grow at an altitude of about 700 meters (approx. 2,300 feet) above sea level; an especially favorable microclimate that yields any sort of chemical treatment unnecessary - only organic compost is used. This company is owned and operated by a group of women dedicated to the revival and education of tradition, a rediscovery of rural economies, and respect for the environment.
- This exceptional, spicy and robust oil, made from gentile and rustica olives, is strictly limited production and available in 250 ml and 500 ml bottles.

### ➤ Scurti di Pescara

- This extra virgin olive oil is from a small producer in the region of Pescara, Abruzzo. Located near the Adriatic Sea, the cool evening breezes help to develop the flavors of this single gentile variety oil. This oil is from the first cold press and is available in 5 liter cans.
- This full bodied oil is buttery and grassy with hints of subtle spice.

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## ❖ Mostocotto

### ➤ Praesidium Mostocotto

- This intensely flavored creation is made by Enzo Pasquale and his family, in the small mountain village of Prezza, L'Aquila, Abruzzo. Enzo is famous for his exceptional Montepulciano d'Abruzzo wine and Ratafia liquor, which was served at the G8 meetings in L'Aquila.
- Made from the juice of the Montepulciano d'Abruzzo grape, it is reduced to 1/16 of its original volume. It bursts with the intense flavor of raisins and pairs well with any of our cheeses.
- The Mostocotto is also a perfect match with desserts, fresh fruit, grilled meat and fish and comes in a 200 ml bottle

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## ❖ Saffron di L'Aquila DOP

### ➤ Azienda Agricola di Santilli

- The Zafferano di L'Aquila is considered to be the finest example of saffron in the world. Our producer, the Santilli family, cultivates this DOP saffron in a small Abruzzo mountain village and is sold in a 1.0 gram bottle.