





olivere®

GUSTALE CON PIACERE



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**“Sinisi, il gusto sulle  
nostre tavole”**

La Sinisi Srl è un'azienda a conduzione familiare di seconda generazione, creata da Michele Sinisi, che ha iniziato trasformando le olive e frutta secca in un piccolo laboratorio. Con il tempo la fetta di mercato di appartenenza è aumentata decidendo così di ingrandire l'attività in una sede più tecnologica, arricchendo il catalogo prodotti e cercando sempre di soddisfare al meglio le esigenze del mercato, trasformando materia prima di alta qualità. Oggi Michele, con il figlio Francesco, ha superato, grazie ai propri prodotti, i confini regionali e nazionali.

**“Sinisi, the taste on  
our tables”**

*Sinisi Srl is a second-generation family-owned company, created by Michele Sinisi who began transforming olives and dried fruits in a little laboratory. Over years the slice of the membership market grew up, so he decided to enlarge his activity in a more technological and equipped headquarters, enriching the products catalogue, always trying to best meet the market requirements, transforming high quality raw material. Today Michele, with his son Francesco, has overpassed regional and national borders*





## **La Puglia sulle nostre tavole**

Il territorio pugliese è da sempre considerato il caposaldo per la produzione dell'oliva, prodotto esclusivo e celebre in tutto il mondo. Con l'obiettivo di mantenere viva la storia agricola della propria regione, la famiglia Sinisi lavora la materia prima come la tradizione.

Con le nostre olive, il cuore dell'azienda, soddisfiamo da decenni i palati più delicati.

## ***Puglia on our tables***

*The Apulian ground has historically been considered the cornerstone of the olive's manufacturing, an exclusive and world-renowned product. Sinisi's family works the raw material using the traditional method to keep the agricultural history of his own territory alive.*

*With our olives, the company's heart, we satisfy the most delicate palates.*









# olive

## VERDI DOLCI

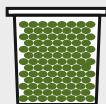
SWEET GREEN OLIVES

Un'oliva verde raccolta nella fase antecedente la maturazione, lavorata secondo ricetta di famiglia. Ha una forma tondeggiate, gusto morbido consistenza croccante e polposa. Ottima per aperitivi in compagnia.

*Green Olive picked before maturation, worked in accordance to family tradition recipe. It has a round shape, soft taste, crispy and pulpy consistency. Perfect for happy hours.*



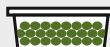
secchio  
3,5/5 kg



secchiello  
500 g



vaschetta  
250 g



vasetto



580 ml  
1062 ml  
1700 ml  
3100 ml



# olive

## VERDI

GREEN OLIVES

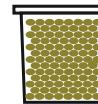
La croccantezza e il sapore stuzzicante rendono questa oliva ideale per svariati usi: immancabile durante l'aperitivo, è anche ottima per l'uso in panificazione e nella farcitura di focacce.

*Its crispy and appetizing taste makes this kind of olive perfect for several uses: it is unavoidable during happy hours and very good also for bread-making and focaccia stuffing.*

greche  
*greek*



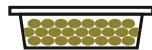
secchio  
3,5/5 kg



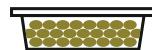
denocciolate condite  
*pitted spicy*



vaschetta  
3 kg



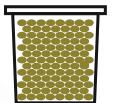
vaschetta  
250 g



farcite  
*stuffed with pepper*



secchio  
3,5/5 kg





# olive

## NERE

BLACK OLIVES

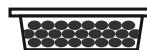
Dal colore nero intenso e dalla consistenza piena e compatta. Ottima in cucina e per aperitivi.

*It has a deep black colour and a compact consistency. Very good for home recipes and happy hours.*

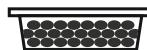
da tavola



vaschetta  
3 kg

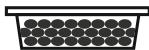


vaschetta  
250 g

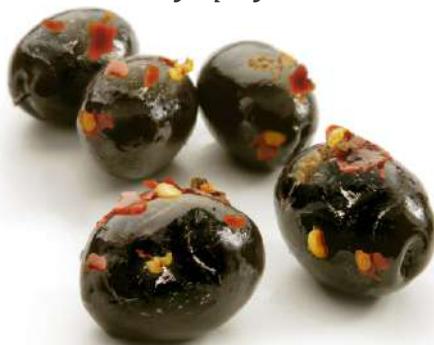
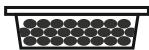


secche condite  
*dry spicy*

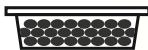
vaschetta  
3 kg



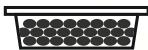
vaschetta  
250 g



vaschetta  
2,5 kg



vaschetta  
400 g



al forno  
*baked*





# olive

## BELLA DI CERIGNOLA

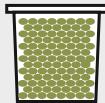
BELLA DI CERIGNOLA OLIVES

Tipica del territorio pugliese, raccolta a mano oliva per oliva. Dal colore verde, dalla consistenza croccante, adatto per gli aperitivi in compagnia.

*It is a typical olive from the Apulian countryside, handpicked olive by olive. It has a green colour, a crispy consistency and it is very good for happy hours.*



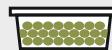
secchio  
3,5/5 kg



secchiello  
500 g



vaschetta  
250 g



vasetto



580 ml  
1062 ml  
1700 ml  
3100 ml



# olive

## LECCINO

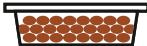
LECCINO OLIVES

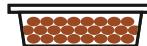
Un'oliva raccolta nell'agro pugliese.  
Ha una forma affusolata, presenta un colore che va dal viola  
al verde scuro. Dal sapore intenso e consistenza semi-dura.  
Ottima in cucina per qualsiasi utilizzo, e per i patè.

*Olive from the Apulian countryside. It has a tapered shape and a  
colour between the violet and the dark green one. It has a strong  
taste and a semi-hard consistency. Very good in the kitchen for all  
uses and for paté.*

### condite *spicy*



vaschetta  
3 kg 

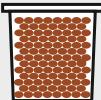
vaschetta  
250 g 

### denocciolate *pitted*



### intere *with stone*



secchio  
3,5/5 kg 

secchiello  
500 g 

vaschetta  
250 g 

vasetto  
 580 ml  
1062 ml  
1700 ml  
3100 ml

busta  
300 g 

All'italiana



LECCINO





# olive

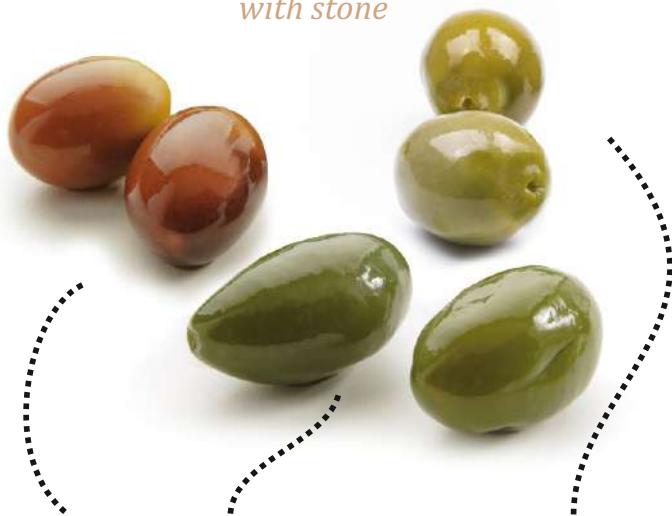
## TRIS

TRIO OF OLIVES

Leccino, Nocellara e Bella di Cerignola un tris di olive dal gusto intenso, particolarmente stuzzicanti e appetitose. Un'originale idea per l'aperitivo o per guarnire piatti caldi e freddi, un mix tutto da assaporare per chi ama sorprendere il palato con sfiziose novità.

*Leccino, Nocellara and Bella di Cerignola represent a trio of olives with an intense taste, particularly appetizing and tasty. An original idea for happy hours or to garnish hot and cold dishes; it is the perfect mix for those who love surprising their own taste with some extravagant innovations.*

intere  
with stone

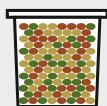


denocciolate  
pitted



LECCINO, BELLA DI CERIGNOLA, NOCELLARA

secchio  
3,5/5 kg



secchiello  
500 g



580 ml  
1062 ml  
1700 ml  
3100 ml



busta  
300 g







# olive

## ROSATE

ROSE OLIVES

Si distinguono per il gusto leggermente dolce, morbido ma intenso.

*They can be distinguished from their slightly sweet taste, smooth but intense flavour.*



condite  
*spicy*

vaschetta  
3 kg



vaschetta  
250 g



580 ml  
1062 ml  
1700 ml  
3100 ml



busta  
300 g



# olive

## NOCELLARA

NOCELLARA OLIVES

Tipica oliva siciliana. Ha una forma tondeggiante e dal colore verde. Dal gusto morbido e consistenza croccante e polposa. Ottima per aperitivi in compagnia.

*It is a typical sicilian olive. It has a round shape and a green colour. It has a soft taste, crispy and pulpy consistency. Very good for happy hours.*

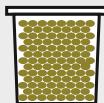


intere  
*with stone*

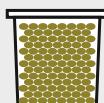
denocciate  
*pitted*



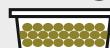
secchio  
3,5/5 kg



secchiello  
500 g



vaschetta  
250 g



vasetto  
580 ml  
1062 ml  
1700 ml  
3100 ml



# olive

## TERMITE DI BITETTO

TERMITE DI BITETTO OLIVES

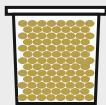
Tipica del territorio pugliese, raccolta a mano oliva per oliva. Presenta un colore rosato da un ottimo sapore e retrogusto amarognolo e frizzante.

Ottima per gli aperitivi in compagnia.

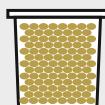
*It is a typical olive from the Apulian countryside, handpicked olive by olive. It is rose-coloured with a good taste and a bitterish and crispy aftertaste. Perfect for happy hours.*



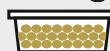
secchio  
3,5/5 kg



secchiello  
500 g



vaschetta  
250 g



vasetto



580 ml  
1062 ml  
1700 ml  
3100 ml



busta  
300 g



# lupini

## IN SALAMOIA

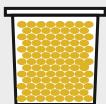
LUPINS IN BRINE

Tipici del territorio pugliese.  
Dal colore giallo paglierino dalla consistenza croccante e intensa. Ottimi per aperitivi in compagnia e per arricchire le insalate.

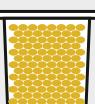
*Lupins are a typical product of the Apulian countryside.  
They have a straw-yellow colour, with a crispy and strong consistency. Very good for happy hours and to enrich salads.*



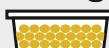
secchio  
3,5/5 kg



secchiello  
500 g



vaschetta  
250 g



vasetto



580 ml  
1062 ml  
1700 ml  
3100 ml



busta  
300 g







  
**olivere**<sup>®</sup>  
GUSTALE CON PIACERE

# Olive

## VASCHETTA

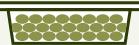
OLIVES IN TRAY

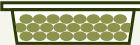
Le nostre vaschette salva freschezza consentono la conservazione del prodotto e una buona durata dello stesso, preservane la qualità e la freschezza. I formati vanno da 3 kg fino al formato più trasportabile da 250 g.

*Our stay fresh trays allow the good preservation and shelf life of the product, preserving its quality and freshness. Trays format goes from 3 kg to 250 g, this last one is easier to transport.*



vaschetta   
3 kg

vaschetta   
2,5 kg

vaschetta   
400 g

vaschetta   
250 g



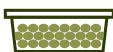
# Olive

## SECCHIELLO

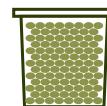
OLIVES IN BUCKET

I nostri secchielli consentono al prodotto di essere trasportato con comodità ed essere impilato facilmente e conservato in scaffali. Il tappo garantisce una chiusura sottovuoto per una maggiore durata del prodotto.

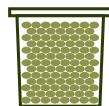
*Our buckets allow the product to be easily transported, stacked and kept in shelves. The top permits a vacuum-sealed latch for a longer shelflife.*



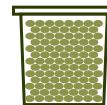
vasetto  
250 g



secchio  
3,5 kg



secchio  
5 kg



secchiello  
500 g



LECCINO



NOCELLARA

CERIGNOLA



[www.olivere.it](http://www.olivere.it)



**SINISI s.r.l.**  
*Lavorazione e Commercio Olive*  
*Lupini in salamoia*  
*Conservas vegetali*  
*Frutta secca e legumi*

Via Aristofane SN  
76123 Andria (BT) - ITALY  
t/f +39 0883 550601  
Piva 06886430724

[www.sinisisrl.it](http://www.sinisisrl.it)



