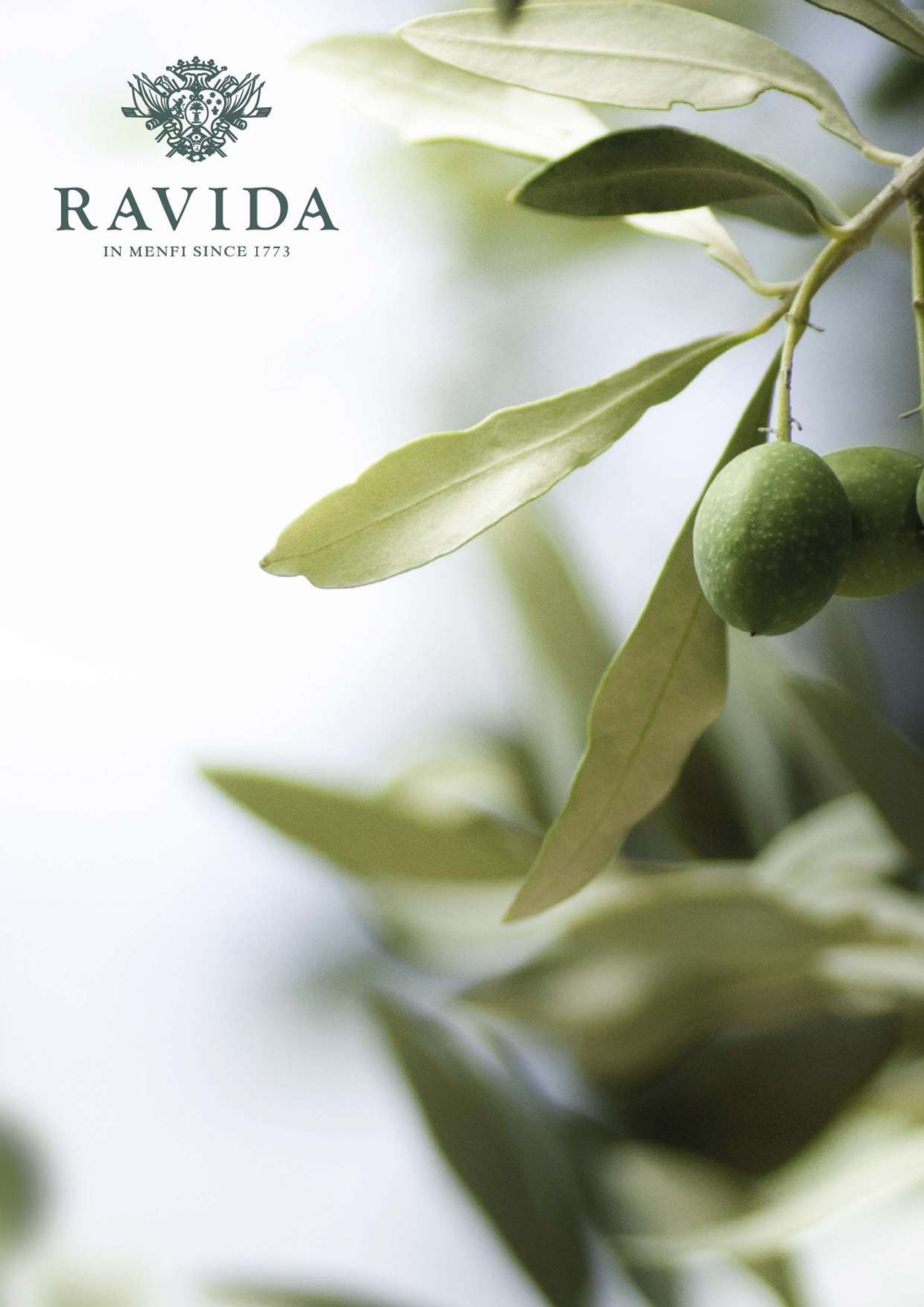
RAVIDA

IN MENFI SINCE 1773



Our trees have been producing outstanding olive oil for over 250 years in Menfi, Sicily





Our products

EXTRA VIRGIN OLIVE OIL

Elegant and well balanced with aromas of freshly mown hay and lemon blossom, our multi award winning blend has been acclaimed for its distinctive extraordinary personality.



VARIETY
A field blend of Biancolilla, Cerasuola and Nocellara del Belice olives.

PICKING TECHNIQUES
Picked by hand and mechanical shakers.

EXTRACTION METHOD
To preserve aromas and nutritional properties, immediate pressing after picking at controlled temperatures in a two-phase system.

TASTE
Delicate bitter note, long pepper aftertaste, fresh and clean finish. Harmonious.

AROMA
Freshly mown hay, ripe tomato skin.

CATEGORY
Medium Fruity.

ACIDITY 0.2%*
PEROXIDES: <10* POLYPHENOLS: >300*
K232: 1,8* - K268: 0,1* - DELTA K: 0,001*

STORAGE
Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat.

SHELF LIFE
Preferably best before 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml
Energy: 824Kcal | Fat: 91,60g - of which saturates: 14,20g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS
The distinguishing peppery aftertaste of this extra virgin olive oil will enhance the flavour of smoked salmon, a steamed fishfillet, a green or tomato mozzarella salad or a warm vegetable soup. Best tasted raw with the addition of RAVIDA Sea Salt. Can also be used for cooking.

*Average value

BOTTLE	PRODUCT CODE	EAN CODE	BOTTLES/CARTON
750ML 25 FL. OZ	RVD-OEVCONV750	8019995107504	6X750ML
500ML 16.9 FL. OZ.	RVD-OEVCONV500	8019995105005	6X500ML
250ML 8.45 FL. OZ.	RVD-OEVCONV250	8019995102509	12X250ML

RAVIDA
IN MENFI SINCE 1773

ORGANIC EXTRA VIRGIN OLIVE OIL

Praised for its harmony and extraordinary balance, RAVIDA ORGANIC label has intense aromas of medium ripe tomato, freshly mown hay and lemon blossom, characteristic of the house blend.



VARIETY
A field blend of Biancolilla, Cerasuola and Nocellara.

PICKING TECHNIQUES
Picked by hand and with mechanical shakers.

EXTRACTION METHOD
Immediate pressing after picking to preserve aromas and nutritional properties by continuous cycle in a two-phase system at controlled temperatures.

TASTE
Delicate bitter note, long pepper aftertaste, fresh and clean finish. Harmonious.

AROMA
Freshly mown hay, medium ripe tomato skin, lemon blossom.

CATEGORY
Medium Fruity.

ACIDITY
0.2%*
PEROXIDES: <10* POLYPHENOLS: >300*
K232: 1,8* - K268: 0,1* - DELTA K: 0,001*

STORAGE
Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE
Use preferably 24 months from harvest.

ORGANIC CERTIFICATION
Suolo e Salute Srl.

NUTRITIONAL INFORMATION
per 100ml Energy: 824Kcal | Fat: 91,60g - of which saturates: 14,20g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS
Enjoy our certified selection on fish, on smoked salmon and avocado or on any of your favourite food, pasta, meat, stews, soups, with the addition of one of our Sea Salts with Sicilian herbs. Best tasted raw also can be used for cooking.

*Average value

BOTTLE	PRODUCT CODE	EAN CODE	BOTTLES/CARTON
750ML 25 FL. OZ.	RVD-OEVORG750	8019995806759	6X750ML
500ML 16.9 FL. OZ.	RVD-OEVORG500	8019995811500	6X500ML
250ML 8.45 FL. OZ.	RVD-OEVORG250	8019995811258	12X250ML

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EXTRA VIRGIN OLIVE OIL
OILBOX®

RAVIDA award winning blend is at its best packaged in Oilbox. Here, olive oil is stored in total absence of oxygen, thus preserving intact its natural grassy flavour and long peppery aftertaste.



VARIETY
A field blend of Biancolilla, Cerasuola and Nocellara del Belice.

PICKING TECHNIQUES
Picked by hand and with mechanical shakers.

EXTRACTION METHOD
Immediate pressing after picking to preserve aromas and nutritional properties by continuous cycle with a two-phase system at controlled temperatures.

TASTE
Delicate bitter note, long pepper aftertaste, fresh and clean finish. Harmonious.

AROMA
Freshly mown hay, ripe tomato skin, lemon blossom.

CATEGORY
Medium Fruity.

ACIDITY 0.2%*
PEROXIDES: <10* POLYPHENOLS: >300*
K232: 1,8* - K268: 0,1* - DELTA K: 0,001*

STORAGE
Keep in a cool and dry place, 12-18°C/53-64°F.

SHELF LIFE
Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml
Energy: 824Kcal | Fat: 91,60g - of which saturates: 14,20g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g |
Allergens: no allergens.

PACKAGE DESCRIPTION
By storing olive oil in complete absence of oxygen and light, this packaging maintains the flavours of freshly pressed olive oil intact.
RAVIDA Oilbox® is easy to use, carried by means of its plastic handle and placed on a flat kitchen surface it allows full control of the flow of the oil through a flexible tap. The Oilbox® has become a favourite with regular RAVIDA costumers and Michelin star chefs who enjoy having fresh and fragrant olive oil on hand.

*Average value

PACKAGE	PRODUCT CODE	EAN CODE	BAG-IN-BOX/CARTON
3L 101.4 FL. OZ.	RVD-OEVCONV03	8019995110030	4X3L
5L 169.07 FL. OZ	RVD-OEVCONV05	8019995120053	

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EXTRA VIRGIN OLIVE OIL
NATALIA'S SELECTION

"Natalia's Selection" is a 100% Nocellara del Belice NYIOOC award winning extra virgin olive oil, enclosing the distinct grassiness of west Sicily's most renowned green olive. This green, fruity olive oil is personally selected each harvest by Natalia Ravida. It is a Limited Edition, also available certified organic.



VARIETY
Nocellara 100%.

PICKING TECHNIQUES
Picked by hand and with mechanical shakers.

EXTRACTION METHOD
Immediate pressing after picking to preserve aromas and nutritional properties by continuous cycle with a two-phase system at controlled temperatures.

TASTE
Delicate pepper, green olives, buttery long aftertaste.

AROMA
New season green olives, grassy.

ACIDITY 0.2%*
PEROXIDES: <10* POLYPHENOLS: >300*
K232: 1,8* K268: 0,1* - DELTA K: 0,001*

STORAGE
Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat.

SHELF LIFE
Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml Energy:
824Kcal | Fat: 91,60g - of which saturates: 14,20g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS
This versatile olive oil will enhance a tomato and mozzarella salad, avocado and salmon tartare, fish fillets, as well as a green salad with apples and pine nuts.

*Average value

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BOTTLE	PRODUCT CODE	EAN CODE	BOTTLES/CARTON
500ML 16.9 FL. OZ.	RVD-OEVNAT500	8019995415005	6X500ML

EXTRA VIRGIN OLIVE OIL
NICOLO'S BLEND

"Nicolo's Blend" is our selection of the best 1000 litres produced each year from the old olive grove at the Ravida family estate, La Gurra, home to over 400-year old olive trees of indigenous varieties.
Introduced to celebrate the 25th anniversary of the family business partnership between Natalia and her father Nicolo, it is the perfect expression of our commitment to excellence.
This label is also available certified organic.



VARIETY
A natural field blend of Biancolilla, Cerasuola and Nocellara del Belice.

PICKING TECHNIQUES
Picked by hand and mechanical shakers.

EXTRACTION METHOD
Immediate pressing in order to preserve aromas and nutritional properties by continuous cycle with a two-phase system at controlled temperatures.

TASTE
Delicate bitter note, long pepper aftertaste, fresh and clean finish. Complex and harmonious.

AROMA
Definite and round with hints of freshly mown hay, tomato skin and lemon blossom.

CATEGORY
Medium Fruity.

ACIDITY 0.2%*
PEROXIDES: <10* POLYPHENOLS: >300*
K232: 1,8* - K268: 0,1* - DELTA K: 0,001*

STORAGE
Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE
Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml
Energy: 824Kcal | Fat: 91,60g - of which saturates: 14,20g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens

SERVING SUGGESTIONS
The distinctive peppery aftertaste of this extra virging olive oil, with the addition of a pinch of RAVIDA Sea Salt, will enhance a slice of smoked salmon, steamed fish, on grilled steak. Pour it over pizza, a green or tomato salad or a warm vegetable soup. Best tasted raw but can also be used for cooking.

*Average value

BOTTLE	PRODUCT CODE	EAN CODE	BOTTLES/CARTON
500ML 16.9 FL. OZ.	RVD-OEVNIC500	8019995615009	6X500

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EXTRA VIRGIN OLIVE OIL BLUE LABEL

RAVIDA 'Blue Label' is a medium grassy extra virgin olive oil produced from carefully selected olives from western Sicily. The latest addition to RAVIDA multi award winning range has wonderful aromas of green olives and a flavor profile to pop to life everyday food to life.



VARIETY
A blend of Sicilian Biancolilla and Cerasuola olives

PICKING TECHNIQUES
Picked by mechanical shakers and cold pressed within 24 hours from picking, stored in absence of oxygen.

TASTE
Grassy, delicate pepperry and bitter notes.

AROMA
Delicate, of fresh olives.

CATEGORY
Medium Fruity.

ACIDITY 0.2%*
PEROXIDES: <10* POLYPHENOLS: >300*
K232: 1,8* - K268: 0,1* - DELTA K: 0,001*

STORAGE Keep in a cool and dry place, 12-18°C/ 53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE
Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml
Energy: 824Kcal | Fat: 91,60g - of which saturates: 14,20g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS
The addition of RAVIDA Sea Salt on this rustic olive oil, will enhance the flavour of a tomato mozzarella salad or a warm vegetable soup or, with a dash of RAVIDA Wine Vinegar of a healthy green salad.Ideal for everyday cooking.

*Average value

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BOTTLE	PRODUCT CODE	EAN CODE	BOTTLES/CARTON
500ML 16.9 FL. OZ	RVD-OEVBLU500	8019995757501	6X500ML

LEMON OLIVE OIL

EXTRA VIRGIN OLIVE OIL AND LEMON DRESSING

Produced with organic lemons and Biancolilla olives, RAVIDA LEMON OLIVE OIL captures all the fragrance of Mediterranean lemons.



VARIETY
Biancolilla olives and Sicilian lemons.

PICKING TECHNIQUES
Hand-picked and with gentle mechanical shakers.

EXTRACTION METHOD
At the RAVIDA mill, immediate pressing after picking of olives and lemons, to preserve aromas and nutritional properties.

TASTE
Delicate, fruity, gently spicy.

AROMA
Intense lemon zest, fresh clean finish.

ACIDITY 0.2%*

STORAGE
Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat.

SHELF LIFE
Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION
per 100ml Energy: 824Kcal | Fat: 91,60g - of which saturates: 14,20g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS
Try its intense aroma on a fish fillet, on smoked salmon, on a green leaf salad, on a plain beef tartare with fresh white truffles, on a beef or chicken stew, greens and soups or simply mixed with parmesan cheese for a last-minute pasta.

*Average value

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BOTTLE	PRODUCT CODE	EAN CODE	BOTTLES/CARTON
250ML 8.45 FL. OZ	RVD-COILLEM250	8019995511257	12X250ML

MANDARIN OLIVE OIL

EXTRA VIRGIN OLIVE OIL AND MANDARIN DRESSING

Produced with mandarins and Biancolilla olives, RAVIDA MANDARIN OLIVE OIL captures all the fragrance of Mediterranean mandarins.



VARIETY
Biancolilla olives and organic mandarins.

PICKING TECHNIQUES
Hand-picked and with gentle mechanical shakers.

EXTRACTION METHOD
At the RAVIDA mill, immediate pressing after picking of olives and mandarins, to preserve aromas and nutritional properties.

TASTE
Delicate, fruity, gently spicy, mandarin balm.

AROMA
Intense mandarin zest, fresh clean finish.

ACIDITY 0.2%*

STORAGE
Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat to prevent product oxidization.

SHELF LIFE
Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml
Energy: 824Kcal | Fat: 91,60g - of which saturates: 14,20g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS
Try its delicate citrusy aroma on white fish fillet, on a green leaf salad with the addition of orange zest, on goat cheese, on a home made mayonnaise and shrimps, over pork or duck or add it to soy sauce for sushi and sashimi.

*Average value

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BOTTLE	PRODUCT CODE	EAN CODE	BOTTLES/CARTON
250ML 8.45 FL. OZ	RVD-COILMAN250	8019995711251	12X250ML

WINE VINEGAR

WINE VINEGAR AND CONCENTRATE GRAPE MUST

From the Marsala producing area, this distinctive traditional Sicilian Vinegar, matured and aged in oak wooden barrels following traditional methods, is naturally sweet and dry, with all the subtle intensity of Marsala wine.



INGREDIENTS
Wine vinegar 70% and grape must 30%

GRAPE VARIETIES
Grillo and Catarratto.

PRODUCTION CYCLE
Produced by the blending of concentrated wine must and vinegar, aged at room temperature in oak wooden barrels for over 4 years, this unique vinegar can easily be described as a Sicilian balsamico.

TASTE
Harmonious, aromatic, sweet and sour, ripe fruitiness.

AREA OF PRODUCTION
Marsala, Siciliy

STORAGE
Keep in a cool and dry place away from sources of light and heat.

SHELF LIFE
10 years

NUTRITIONAL INFORMATION per 10ml
Energy: 13,1Kcal | Fat: 0g | Carbohydrates/sugars: 2,9g | Proteins: 0,7g | Allergens: no allergens.

SERVING SUGGESTIONS
Ideal on raw or cooked vegetables or as a salad seasoning, to enhance braised meat dishes, on aged cheeses, on strawberries, as a substitute to rice vinegar in sushi rice.

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BOTTLE	PRODUCT CODE	EAN CODE	BOTTLES/CARTON
250ML. 8.45 FL. OZ.	RVD-CVINMUS250	8019995900259	12X250ML

SEA SALT

RAVIDA SEA SALT is a medium grain salt rich in Iodine and Magnesium produced along the western coast of Sicily, in an area protected by the WWF overlooking the Mediterranean Sea.
Made by traditional methods carried down by generations, the salt is harvested at the end of the summer once the shallow waters of the salt pans have evaporated under the Sicilian sun and warm African winds, to produce sea salt.
Naturally rich in Iodine, Fluorine, Magnesium and Potassium and with a naturally low percentage of sodium chloride, RAVIDA Sea Salt has a delicate taste and plenty of flavour. This medium-grained table salt ideal both for cooking and seasoning is the perfect match to enhance the taste of RAVIDA extra virgin olive oil.







INGREDIENTS
Sea salt.

GRAIN SIZE
Around 2mm.

IODINE: WITHIN 1%
MAGNESIUM: WITHIN 0,09%
CALCIUM: WITHIN 0,19%
POTASSIUM: WITHIN 0,05.

*Average value

STORAGE
Room temperature.

SHELF LIFE
10 years

ALLERGENS
No allergens.

JAR	PRODUCT CODE	EAN CODE	JARS/CARTON
1600 G 56.44 OZ	RVD-SPURSS91600	8019995510168	4X1600G
500 G 17.8 OZ	RVD-SPURSS9500	8019995515002	12X500G
200 G 7.05 OZ	RVD-SPURSS9200	8019995512001	12X200G

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SEA SALT WITH SICILIAN HERBS

The aromatic flavour of Sicilian oregano, the intensity of wild fennel seeds and the potency of fennel pollen will enhance your favourite foods in addition to the natural taste of RAVIDA sea salt. Ideal complement to this unique all natural sea salt are Sicilian herbs indigenous to the region, grown without pesticides and selected for their distinctive fragrance.



FENNEL POLLEN SEA SALT

The intense yet delicate flavour of fennel pollen finds a wide array of uses from steamed or grilled fish, salmon, fish pasta sauces, vegetables, carrots and cakes.

INGREDIENTS Sea salt and fennel pollen.

STORAGE Room temperature.

SHELF LIFE 15 Months.

JAR	PRODUCT CODE	EAN CODE	JARS/CARTON
200G 7.1 OZ	RVD-SAROFP9200	8019995510236	12X200G



OREGANO SEA SALT

Sicilian wild oregano will add pungency to tomato based dishes such as tomato and mozzarella, pizza, or a warm slice of bread topped with RAVIDA olive oil.

INGREDIENTS Sea salt and oregano.

STORAGE Room temperature.

SHELF LIFE 15 Months.

JAR	PRODUCT CODE	EAN CODE	JARS/CARTON
200G 7.1 OZ	RVD-SAROOR9200	8019995510229	12X200G



WILD FENNEL SEA SALT

The full-bodied aroma of Sicilian wild fennel seeds in this salt will enhance meats, especially pork stews, tomato sauces, Pasta con le Sarde or vegetables such as carrots and cabbage.

INGREDIENTS
Sea salt and wild fennel seeds crushed.

STORAGE Room temperature.

SHELF LIFE 15 Months.

JAR	PRODUCT CODE	EAN CODE	JARS/CARTON
200G 7.1 OZ	RVD-SAROWF9200	8019995510243	12X200G

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