



MEDITERRANEAN DIET LINE

PRODUCT PORTFOLIO

To bring mediterranean flavors
to your table

DELICIOUS Pasta

TORTIGLIONI

PENNE RIGATE

FUSILLI

GOMITI RIGATI

SPAGHETTI

LINGUINE

Pietro Coricelli

Italian Cuisine has conquered the world thanks to its simplicity, versatility, wholesomeness & family tradition, becoming one of the most preferred cuisines worldwide. For over 70 years Pietro Coricelli has been committed to bring to your table the safety and quality of its products, thanks to an unbroken tradition made of intense flavors and aromas, as well as of great competence, professionalism and technology. Now, in addition to the widely acclaimed oils and vinegars, discover the new line of **Pietro Coricelli pasta, sauces and tomatoes**, for a **complete Italian food experience**.

Pietro Coricelli's pasta is a top quality durum wheat pasta, **100% natural with a high protein rate**. It has the ideal gluten content to obtain a perfect dish of authentic Italian pasta, cooked "al dente" and rich in taste.



500 g

Pasta SAUCE

- BOLOGNESE
- NAPOLETANA
- BASILICO
- ARRABBIATA

Pietro Coricelli's pasta sauces and pesto combine simple, natural ingredients to re-create the most famous and delicious Italian dishes. Made from traditional recipes, they contain 100% Italian tomatoes and the freshest ingredients, with no added preservatives, to give a unique Italian flavor to your culinary creations.



350 g

PESTO

- ALLA SICILIANA
- ROSSO
- ALLA GENOVESE *without garlic*
- ALLA GENOVESE



190 g

Pietro Coricelli

PESTO

History of "Pesto ALLA SICILIANA"

Not only Genoese. Sicilian pesto is an equally valid alternative to the classic Ligurian pesto. The colors change and the flavors change, which immediately take us back to southern Italy: all thanks to the tomatoes, protagonists of the recipe together with the walnuts and ricotta, which makes it even more enveloping and creamy. A red pesto to be prepared in a few minutes to season pasta, but also bruschetta and crostini.

More than Pasta Sauce

Sicilian pesto is a condiment that perfectly summarizes the typical ingredients of the land from which it originates, Sicily: ricotta and walnuts.



History of "Pesto ROSSO"

A delicious sauce with Mediterranean colors: the aromatic taste of basil, the intensity of dried tomatoes and the most delicate Italian tomato pulp.

More than Pasta Sauce

Fresh and fragrant dressing ideal not only for pasta but also to spread on bread. Dried tomatoes give a decisive and spicy flavour.



History of "Pesto ALLA GENOVESE"

Pesto is one of the masterpieces of Italian regional cuisine. Some distant form of this sauce probably existed in the Arabian Peninsula, but only in 1860, a recipe for pesto—very similar to the one we know today—was codified by Giovan Battista Ratto in his "La Cuciniera Genovese" in 1836.

More than Pasta Sauce

A traditional, and universal, recipe for pesto includes fresh basil, garlic, coarse sea salt, extra virgin olive oil and aged Italian cheese.



Tomato LINE

PASSATA RUSTICA

PASSATA CLASSICA

PEELED TOMATOES

CHOPPED TOMATOES

GIVE YOUR KITCHEN A UNIQUE TASTE WITH
THE TASTE OF 100% ITALIAN TOMATOES

Pietro Coricelli uses only 100% Italian tomatoes, guaranteeing the rich taste of the sunny fields of southern Italy and all the security of a centuries-old tradition for one of the most loved ingredients of Italian cuisine.

From pizza to pasta and everything your passion for Italian flavors suggests, you will appreciate the versatility of these products.



Pietro Coricelli



GLASS gr 690



EASY OPEN TIN KG 3 | gr 800 | gr 400





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