

*Passioni
Gourmet*

Passioni d'Abruzzo

Holiday Edition Gourmet Gift Box

Here at **Italian Sensory Experience** we're passionate about the unparalleled quality of Abruzzo's culinary offerings. For this reason, we've put together a gift box just in time for the holidays. Passioni d'Abruzzo provides an Italian feast for the senses to be enjoyed anytime and anywhere. All products are made by artisans in Italy.



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L'OLIO BLEND, Trappeto di Caprafico

Our artisan- blended extra-virgin olive oil is created from award-winning olives from the world-renown Trappeto di Caprafico estate. Grown in stone-covered terrain nestled in the valleys of the Maiella mountain range, this blend contains three cultivars – the Gentile di Chieti, the Intosso, and the Leccino varieties to be exact. Each of these olives lends sweet, harmonious, and fruity characteristics to this extra-virgin oil. Cold-extraction and natural filtration combined with the low-acidity rate of the olive oil make it a superior quality to be used for ultimate flavor and health benefits.

Awards: 2013 winner of the Los Angeles and New York Intl Olive Oil Competition, Orciolo d'Oro, SOL Verona, Gambero Rosso, Slow Food Snail of Approval

www.trappetodicaprafico.com

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SUGO AL BASILICO, Ursini

Basil infused-tomato sauce from Ursini is made with four simple, quality ingredients just as it is in Italy. "Sciuè Sciuè" in dialect means to make something simply – an art that can only be achieved with the best raw ingredients. This classic sugo allows you to enjoy an authentic Italian tomato sauce no matter what the season.

www.ursini.com



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CONFETTI AL CAMELLO, William Di Carlo

A delicate blend of white chocolate and caramel makes these candied almonds a unique sweet treat for gourmands everywhere. Popular for entertaining, snacking, and as hostess gifts, these "divine follies" are sure to please.



www.dicarlo.com

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MIELE DI ACACIA, ADI Iacovanelli

The light, transparent color and delicate velvety taste of the ADI Apicoltura Organic Italian Acacia Honey from the award-winning Iacovanelli honey-makers showcase the sweet-side of Abruzzo's expansive fields and mountains. Used for sweetening coffee, tea and yogurt, this ADI Apicoltura Organic Italian Acacia Honey is often paired with herb-infused cheeses and mascarpone to heighten its natural floral flavors.



www.adiapicoltura.it

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GELATINA DI UVA MONTEPULCIANO, Feudo Delle Ginestre

Feudo Delle Ginestre's signature Montepulciano Grape Gelatin is one of Abruzzo's most celebrated gourmet products. Used to garnish crostini and crackers, enhance cheese plates, slather on panini and fill cookies, this artisan staple is a must-have for food and wine lovers alike. The family owned and operated business makes Gelatina di Uva Montepulciano from scratch –with just three simple ingredients, freshly harvested Montepulciano grapes, sugar, and pectin, just as it has been made for centuries.



www.feudodelleginestre.it/

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SPAGHETTI COCCO, Pastificio Artigiano Cocco

An Abruzzo landmark, Pastificio Artigiano Cocco produces this traditional spaghetti with semolina flour made from quality grano duro wheat (which Abruzzo is famous for) in Fara San Martino "the city of Pasta." This spaghetti is extruded with special textured bronze dies which give the pasta its signature finish enabling sauce to adhere to it better.



www.pastacocco.com

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