



Belotti Arte Conserviera
is the fruit of over 55 years' experience
in transforming nature's finest fruit
into authentic works of art.



The Belotti family are the artists.

The vase is the canvas.

The flavour is the emotion.

Names that tell stories and packaging inspired by the world of art: every detail is pure wonder.



ISOLA VERDE

GIANT GREEN OLIVES

BELLA DI CERIGNOLA 580 ml



Portrait of the Mediterranean

Bella di Cerignola giant green olives are among the largest and most emblematic in the world. Their elliptical shape and crunchy flesh are distinctive features of this highly prized olive variety.

A work of art at the table

Versatile and delicious, Isola Verde olives are the undisputed stars of elegant aperitifs and gourmet starters. Perfect on their own, they are also excellent when paired with mature cheeses or fine cured meats. Every tasting experience becomes an artistic, multi-sensory experience.

Palettisation

12 pieces per tray



RIFLESSO ROSSO

SPICY CHILI PEPPERS

580 ml



The ambition for excellence

Seven years in search of the perfect seed: each pepper is the result of meticulous selection, in which the spicy flavour does not dominate, but enhances the aromatic depth. It's the perfect balance for savouring the true essence of chilli.

An artistic touch in the kitchen

Riflesso Rosso is an expression of character and harmony, capable of transforming any dish into a refined gastronomic composition. Perfect with blue cheeses and a glass of sweet wine.

Palettisation

12 pieces per tray



C'ERA UNA VOLTA

SWEET AND SOUR GIARDINIERA

580 ml



The history of a timeless taste

There are flavours that speak of home, of gestures handed down, of tables laid. C'era una Volta (Once upon a time) is Belotti's sweet and sour giardiniera, a journey back in time, a gastronomic work of art made by hand with the care and skill of yesteryear.

An array of colours and flavours

The balance between sweetness and acidity is the hallmark of this giardiniera. Sweet and sour envelop the vegetables without overpowering them, enhancing their freshness and allowing the natural notes of each ingredient to emerge. A taste that awakens the senses and brings back the authentic simplicity of the flavours of yesteryear.

Palettisation

6 pieces per tray



PROFUMO D'AUTUNNO

WHOLE PORCINI MUSHROOMS

580 ml



Harmony between Nature and Art

Perfect in their harmonious shape, the ceps from Profumo d'Autunno are selected by hand. Their warm colour and velvety texture evoke the soft brushstrokes of an impressionist painting, while their intense woody fragrance is an olfactory journey through moss, wood and leaves. Sweet, enveloping olive oil is not just a means of preservation, but above all a precious frame that enhances every nuance of the mushroom. Sweet, enveloping olive oil is not only a means of preservation, but above all a precious setting that brings out every nuance of the mushroom.

Autumn at the table

Tasty and refined, Autunno Profumo porcini are the absolute stars of the kitchen. Ideal for elegant starters, charcuterie platters and main meat dishes.

Palettisation

6 pieces per tray

LE PEPITE

SMALL ARTICHAUTS

314 ml



Nature's little works of art

Pepite, the smallest artichokes carefully selected and preserved in fine olive oil, are gastronomic gems that transform simplicity into an extraordinary experience.

A treasure at the table

Le Pepite baby artichokes are the last fruits of the plant, harvested at the end of the season, and their small size is a concentrate of tenderness and flavour. By processing them fresh, you can enjoy them as if they had just been picked.

Palettisation

6 pieces per tray



**Not just a product line,
a collection!**

Belotti
ARTE CONSERVIERA