



STORY



This is a story of a passion that began over a hundred years ago, in a courtyard surrounded by white stone where a large family gathers and children play chase.

Outside, the red earth of the Puglia countryside. Above, a clear blue sky, just like the Adriatic Sea on the horizon. All around, the majesty of the centuries-old olive trees that stretch as far as the eye can see.

We are in Monopoli, south of Bari, at the gates of the Itria Valley.

Here, even today, the Scisci family has been handing down the best Apulian oil tradition and culture for four generations. Here, in that courtyard, at the beginning of the twentieth century, the first family oil mill was born and an activity carried out with love and dedication came to life.

The management of the company has passed from father to son and today continues in compliance with the teachings received, without ever losing sight of the craftsmanship and respect for the raw material that make up the company philosophy.

Starting from the 70s, in addition to the production of property plots, you begin to acquire and also transform that of some farms selected throughout the Apulian territory. Today there are numerous companies in the province of Foggia, BAT, Bari and Brindisi with whom he has been established a consultancy and collaboration relationship: the olive trees are followed in all stages, from flowering from harvesting to pruning, because to get a excellent oil you have to start from the field.

Over time, technological innovations have also been introduced that have allowed the company to grow and reach the quality it can currently express.

An excellent extra virgin olive oil is obtained through procedures performed to perfection:

the containment of the times between harvesting and milling, cold extraction, traceability and the unique quality of the olives used guarantee the achievement of an unparalleled olive oil.

From this tireless search for product quality and the desire to get involved, GRANDI OLI was born in 2016, an exclusive line, full of refined aromas and flavours, created to offer products designed for a more sophisticated type of consumer. The line includes a selection of excellences that pay homage to the best monocultures of the Apulian territory and the creation of unique blends. Peranzana, Coratina, Picholine, Don Pasquale, Tenuta San Vincenzo led the Scisci brand, between 2017 and 2019, to be included in the main guides (such as Gambero Rosso and Flos Olei, the guide that reviews the best 500 oils in the world) and win the most prestigious national and international awards .

But the true masterpiece of the "Great Oils" is probably my daughter's oil. Born from a personal dedication of a father, Franco Scisci, to his daughter Paola Chiara, the elegant blend stood out in a competition with 431 participants from 17 different countries and received .

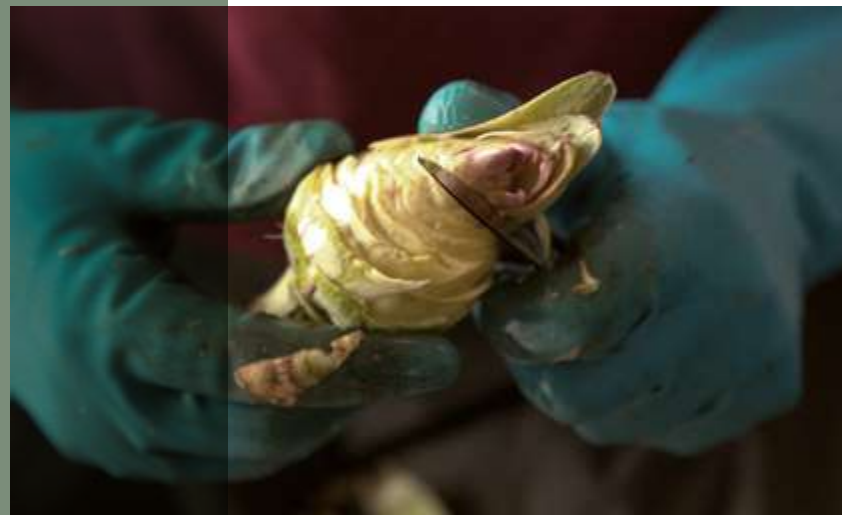


The EVO IOOC Best International Coupage 2019 – North Hemisphere international award, the most prestigious sector award in the world.

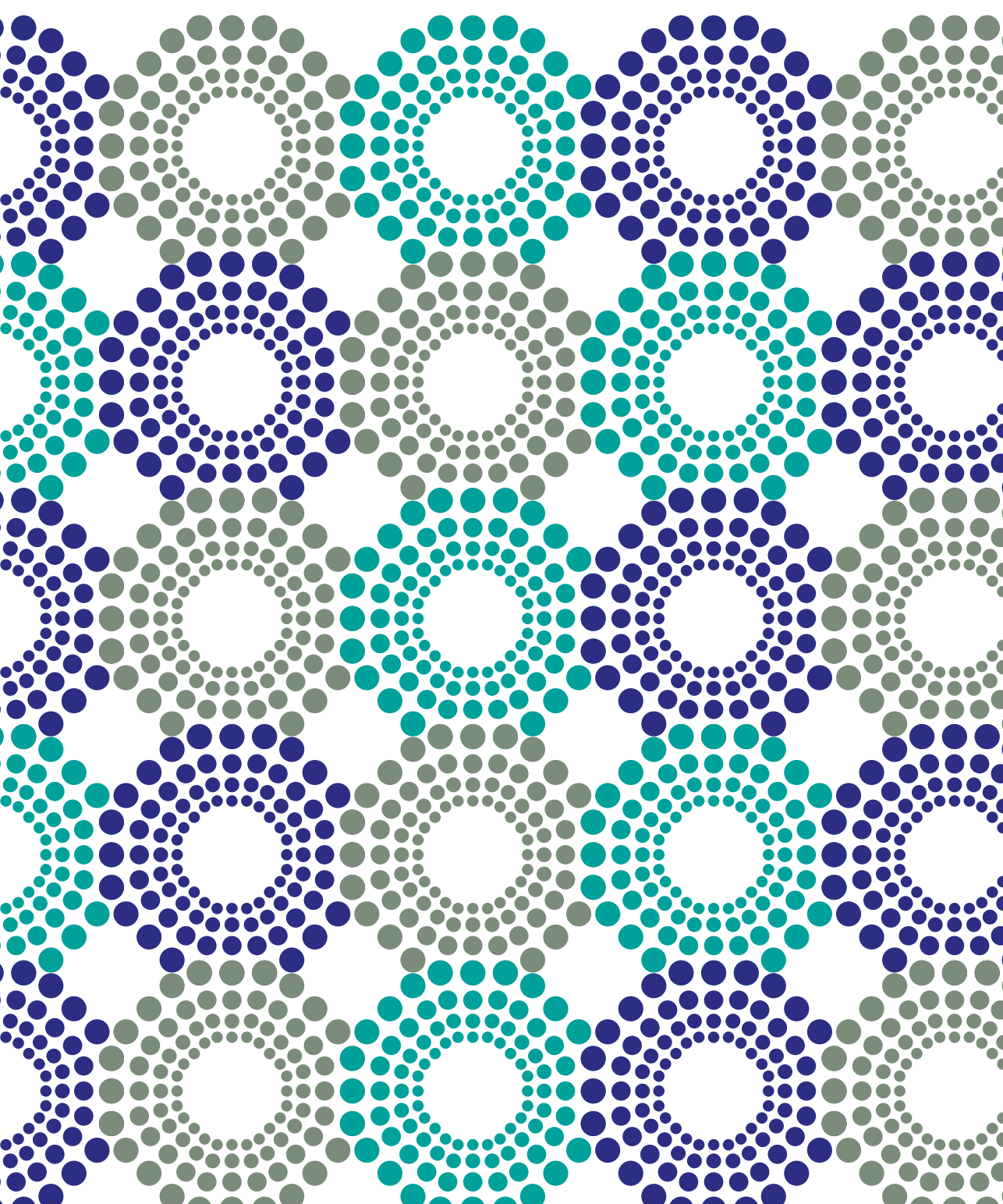
Since 2008 the company has also produced typical Apulian products: pickled vegetables, jams, preserves, spreadable creams, fruit in syrup and baked goods. The promoter of this branch of the business was a woman: Nonna Paola, the backbone of the Scisci family and an excellent cook.

It was she who developed all the recipes for pickles and preserves: women know how to cook better because they don't do it out of a spirit of approval, but out of love and passion.

The same love and the same passion found in these products which complete a gastronomic panorama of undisputed quality and authenticity which is increasingly appreciated at an international level as well.



Great Oils Line



Blend
Don Pasquale

Product name
Extra virgin olive oil

Size
100 ml | 250 ml | 500 ml

Packaging
100ml format | pcs. 12
250ml format | pcs. 6-12
500ml format | pcs. 6



Cultivars
Picholine | Cortina

Visual aspect
Intense golden yellow with warm green nuances. Clear.

Organoleptic characteristics
Decisive and enveloping, rich in vegetable scents, rocket, aromatic herbs, herbs, almond, green balsamic vinegar, persistent.
Good pairing with spelled appetizers, steamed beans, tomato salads, jacket potatoes, vegetable purées, risotto with vegetables, stewed prawns, grilled cuttlefish, baked poultry or lamb, goat cheese.

Blend
San Vincenzo estate

Product name
Extra virgin olive oil

Size
100 ml | 250 ml | 500 ml

Packaging
100ml format | pcs. 12
250ml format | pcs. 6-12
500ml format | pcs. 6



Cultivars

Picholine | Peranzana | Crusher Coratina

Visual aspect

Intense golden yellow with green hues. Clear.

Organoleptic characteristics

Broad and enveloping on the nose, rich in vegetal hints of artichoke, chicory and lettuce to which are added balsamic tones of mint, rosemary and sage. Elegant and complex on the palate it is enriched with notes of black pepper and sweet almond.

Bitter and spicy, decisive and harmonious, it goes well with tuna carpaccio, tomatoes with rice, legume soups, artichoke risotto, grilled fish, baked lamb, fresh stretched curd cheeses.

Blend
My daughter's oil

Product name
Extra virgin olive oil

Size
100 ml | 250 ml | 500 ml

Packaging
100ml format | pcs. 12
250ml format | pcs. 6-12
500ml format | pcs. 6



Cultivars

Picholine | Cortina | Peranzana

Visual aspect

Intense golden yellow with warm green reflections. Clear.

Organoleptic characteristics

The nose opens decisive and enveloping, rich in balsamic hints of mint and rosemary flanked by clear notes of cinnamon, unripe almond and unripe tomato. In the mouth it is fine and full of character, with tones of artichokes, chicory and lettuce. Powerful bitterness and marked pungency. Ideal for grilled porcini mushrooms, octopus salads, first courses with sausages, legume soups, blue fish au gratin, grilled red meats, grilled lamb, aged hard cheeses.

Monocultivar Coratina

Product name
Extra virgin olive oil

Size
100 ml | 250 ml | 500 ml

Packaging
100ml format | pcs. 12
250ml format | pcs. 6-12
500ml format | pcs. 6



Cultivars
Cortina

Visual aspect
Intense golden yellow with shades of green. Clear

Organoleptic characteristics
Decisive and enveloping on the nose, rich in balsamic hints, rocket, grass, almond, pepper, green, persistent. In the mouth it is fine and full of character with tones of artichoke, chicory and lettuce, bitter and spicy, marked but balanced.
Ideal on porcini mushroom appetizers, swordfish carpaccio, marinated tuna, roasted radicchio, lentil purées, first courses with meat sauce, grilled red or black meats, aged hard cheeses.



Monocultivar Peranzana

Product name
Extra virgin olive oil

Size
100 ml | 250 ml | 500 ml

Packaging
100ml format | pcs. 12
250ml format | pcs. 6-12
500ml format | pcs. 6



Cultivars
Peranzana

Visual aspect
Intense, clear golden yellow.

Organoleptic characteristics
On the nose it is broad and enveloping, rich in fruity hints of green tomato, apple and banana with aromatic tones of basil. Fine and harmonious in the mouth, it gives off notes of celery and lettuce. Bitterness and pungency present and balanced. Good pairing with seafood appetizers, boiled beans, chickpea salads, grilled potatoes, first courses with salmon, shellfish au gratin, tuna tartare, fresh cheese.



Monocultivar Picholine

Product name
Extra virgin olive oil

Size
100 ml | 250 ml | 500 ml

Packaging
100ml format | pcs. 12
250ml format | pcs. 6-12
500ml format | pcs. 6



Cultivars
Picholine

Visual aspect
Intense golden yellow with green hues. Clear

Organoleptic characteristics
Rich in hints of rocket, radicchio, aromatic herbs, apple, persistent green grass. Elegant and complex on the palate, it releases vegetal notes. Strong and aromatic bitter and spicy, it is perfect for bruschetta with vegetables, salads, lentil soups, marinated amberjack, barley puree, first courses with salmon, stewed shrimp, grilled cuttlefish, roast rabbit, baked poultry, fresh cheeses pasta filata.

Organic Picholine

Product name
Extra virgin olive oil from organic farming

Formato
500 ml

Packaging
500ml format | pcs. 6



Cultivars
Picholine

Visual aspect
Intense golden yellow with green hues. Clear

Organoleptic characteristics
Rich in hints of rocket, radicchio, aromatic herbs, apple, persistent green grass. Elegant and complex on the palate, it releases vegetal notes. Strong and aromatic bitter and spicy. It is perfect for bruschetta with vegetables, salads, lentil soups, marinated amberjack, barley purées, first courses with salmon, stewed prawns, grilled cuttlefish, roast rabbit, baked poultry, fresh stretched curd cheeses.

ORGANIC Coratina

Product name

Extra virgin olive oil from
organic farming

Size

100 ml | 250 ml | 500 ml

Packaging

100ml format | pcs. 12

250ml format | pcs. 6-12

500ml format | pcs. 6



Cultivars

Cortina

Visual aspect

Intense golden yellow with light shades of green. Clear.

Organoleptic characteristics

The nose is full and enveloping, rich in balsamic hints of mint and rosemary, flanked by clear tones of almond, walnut and black pepper.

On the palate it has a beloved vegetal charge, with strong notes of artichoke, chicory and lettuce.

Bitter and spicy. Ideal on lentil appetizers, baked porcini mushrooms, spinach salads, grilled radicchio, puréed artichokes, first courses with meat sauce, boiled octopus, grilled red or black meats, medium-aged cheeses.



ORGANIC Peranzana

Product name
Extra virgin olive oil from
organic farming

Size
100 ml | 250 ml | 500 ml

Packaging
100ml format | pcs. 12
250ml format | pcs. 6-12
500ml format | pcs. 6



Cultivars
Peranzana

Visual aspect

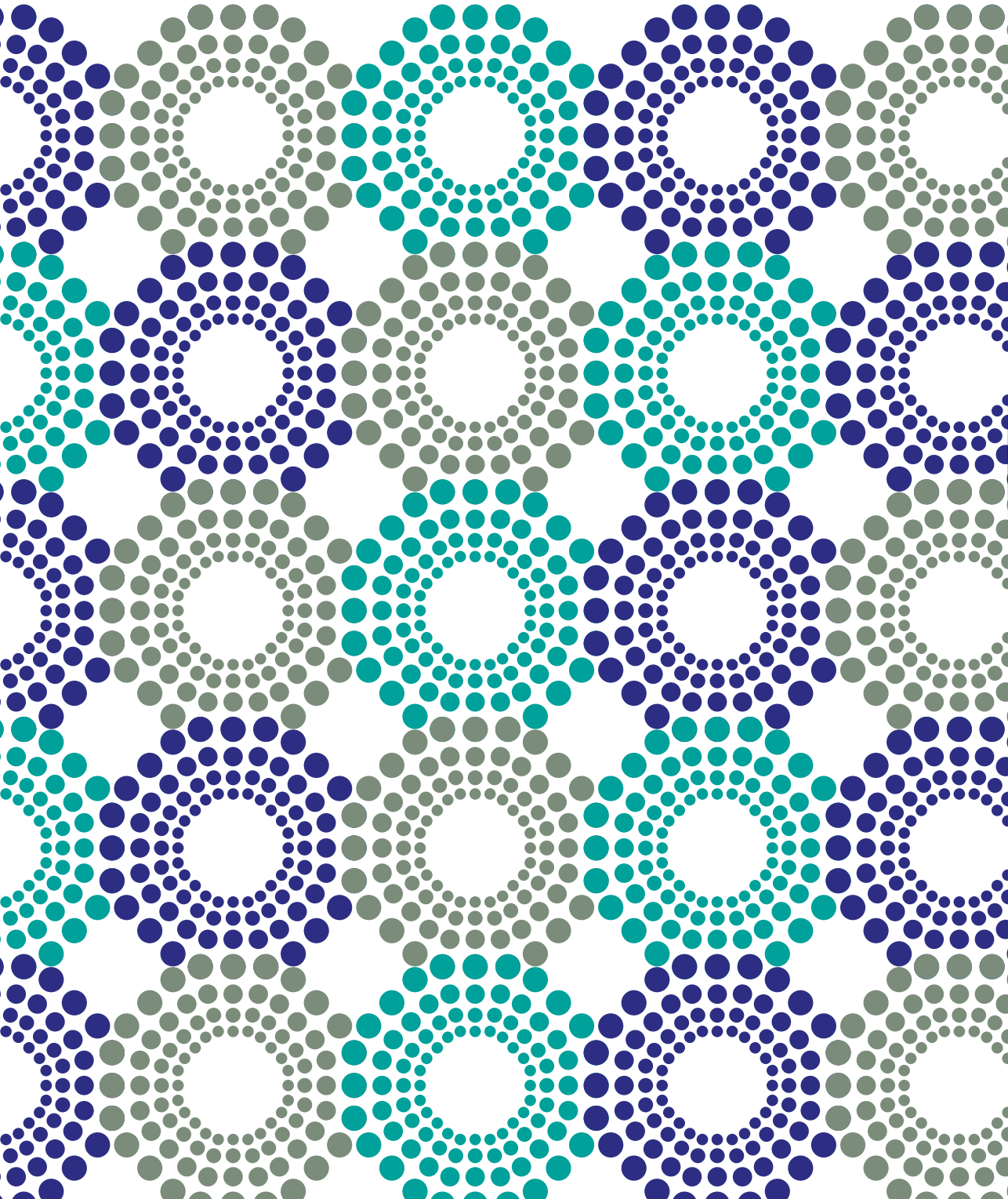
Intense golden yellow, with delicate green reflections.
Clear.

Organoleptic characteristics

Broad and enveloping on the nose, imbued with fruity hints of medium-ripe tomato, banana and apple, flanked by notes of herbs, parsley, basil and mint. Fine and complex on the palate, it has vegetal tones of lettuce and celery. Bitter and spicy present and harmonious. Ideal on bruschetta, legume salads, spelled soups, artichoke risotto, baked turbot, roast rabbit, grilled poultry.



Bag in box Great Oils



Bag in box Great Oils	Product name Extra virgin olive oil
	Size 3 lt





Grandi Oli

SCISCI
Italy

3Le

3Le





Colophon





**You can place your order online
or by contacting the following
numbers:**

T+39 080 937 6459



**www.agriscisci.it
ordini@agriscisci.it**

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