

MASTRI DI SAN BASILIO
1888

ALMONDS

PIZZUTA

Pizzuta is the most precious almond kind of the world. It is the most delicate variety and blooms in full winter. For this, it prospers only close to the sea and low hills. It needs the best soils, with the best exposition to the sun.

How to recognize it:

- *The shell:* a hard and smooth shell, small holes, with a sharp "nibby" tip.
- *The seed shape:* regular oval and flat,
- *The skin:* light, "rusty" and regular, most of the times.

1. TASTING NOTES:

An intense milky flavor.
Ends with a pleasant and light bitter note.
Great persistence thanks to an important presence of essential oils.

2. PAIRING SUGGESTED:

White sparkling dry wines.

3. FACT SHEET:

Variety: Pizzuta d'Avola.
Categories available: whole natural and peeled.
Calibers available: according to season.
Farming district: Noto.
Allevamento: No chemicals.
Forma: regular oval flat.
Colore: leather red.
Bitter natural substances (Amigdalina): 1% circa.
Twin seeds: very low (da 0 a 3%).

4. PACKAGING:

Pack sizes start from 250 grams up to any weight according to the client's requests. Transparent bags either on gourmet or catering versions.



ROMANA

The "Romana" variety takes its name from the family who established it in the Avola district long time ago.

How to recognize it:

- *The shell:* hard and wrinkled with tiny pores.
- *The seed shape:* Almost triangular, irregular.
- *The skin:* smooth and delicate.

1. TASTING NOTES:

A delicate call of vanilla, good persistence and slight final of honey.

2. PAIRING SUGGESTED:

- Demi-sec sparkling white wines.
- Floral and fruity white wines.

3. FACT SHEET:

Variety: Romana (Corrente di Avola).
Categories available: natural and peeled.
Calibers available: may change according to season.
Farming district: Noto.
Farming: no chemicals.
Shape: oval.
Colore: leather red.
Bitter natural substances (Amigdalina): 0,5% circa.
Twin fruits: very high (up to 43%).

4. PACKAGING:

Pack sizes start from 250 grams up to any weight upon client's requests. Transparent bags either on gourmet or catering versions.



FASCIONELLO

This is a typical variety from the district of Syracuse.

How to recognize it:

- *The shell:* Big, hard shell, often with ochre nuances. Smooth surface with tiny holes.
- *The seed shape:* Asymmetrical, with an oval side.
- *The skin:* dark, robust with deep wrinkles.

1. TASTING NOTES:

Palate: full and balanced with a call of wheat and white flowers. Elengant final and good persistence.

2. PAIRING SUGGESTED:

White dry sparkling wines.

3. FACT SHEET:

Variety: Fascionello (Fasciunieddu).
Categories available: natural and peeled.
Calibers available: may change according to season.
Farming districts: Noto and Syracuse.
Farming: no chemicals.
Shape: Large oval flat.
Colore: Dark leather red.
Bitter natural substances (Amigdalina): 1% circa.
Twin fruits: very low (0 to 2%).

4. PACKAGING:

Pack sizes start from 250 grams up to any weight according to the client's requests. Transparent bags either on gourmet or catering versions.

