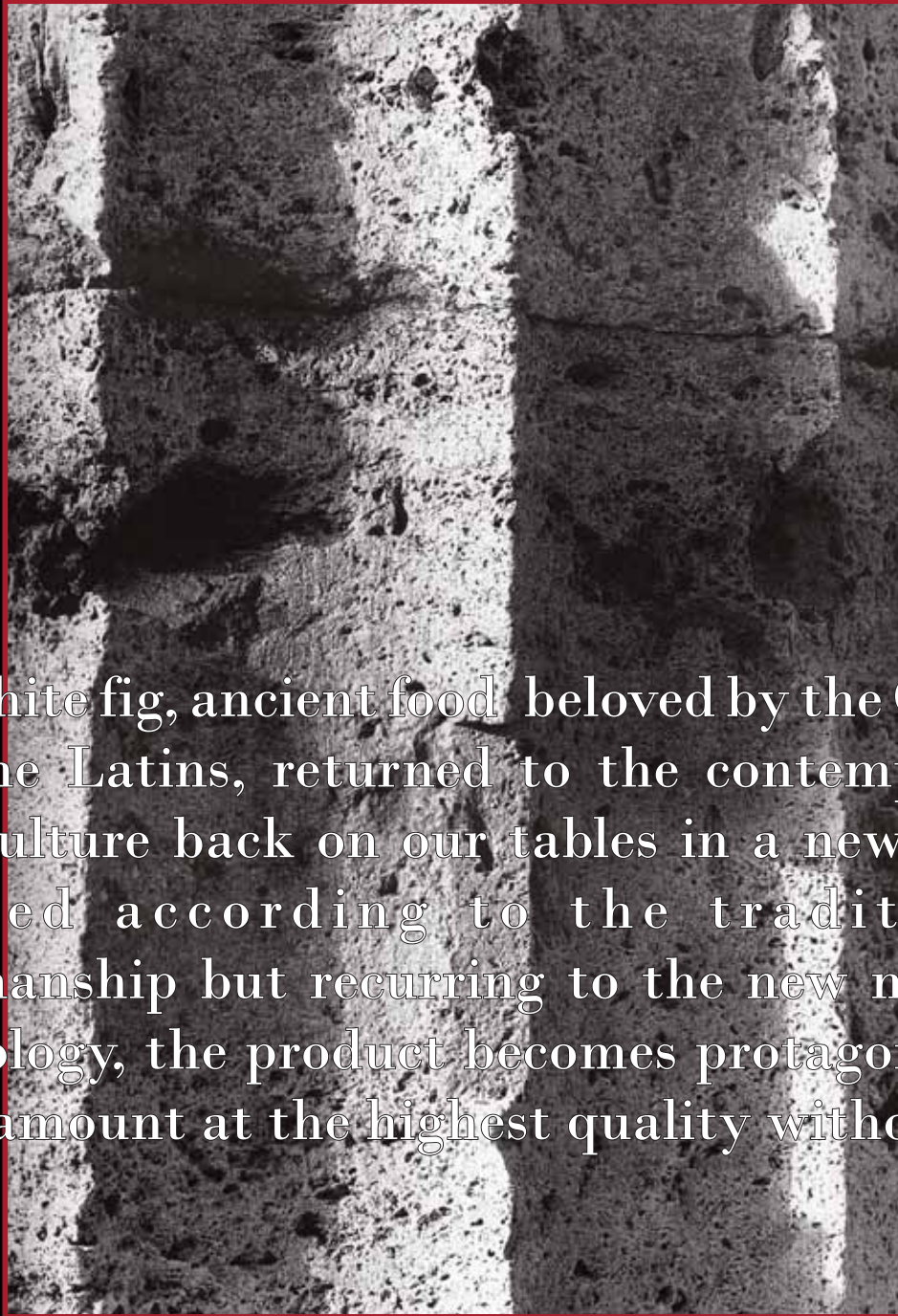


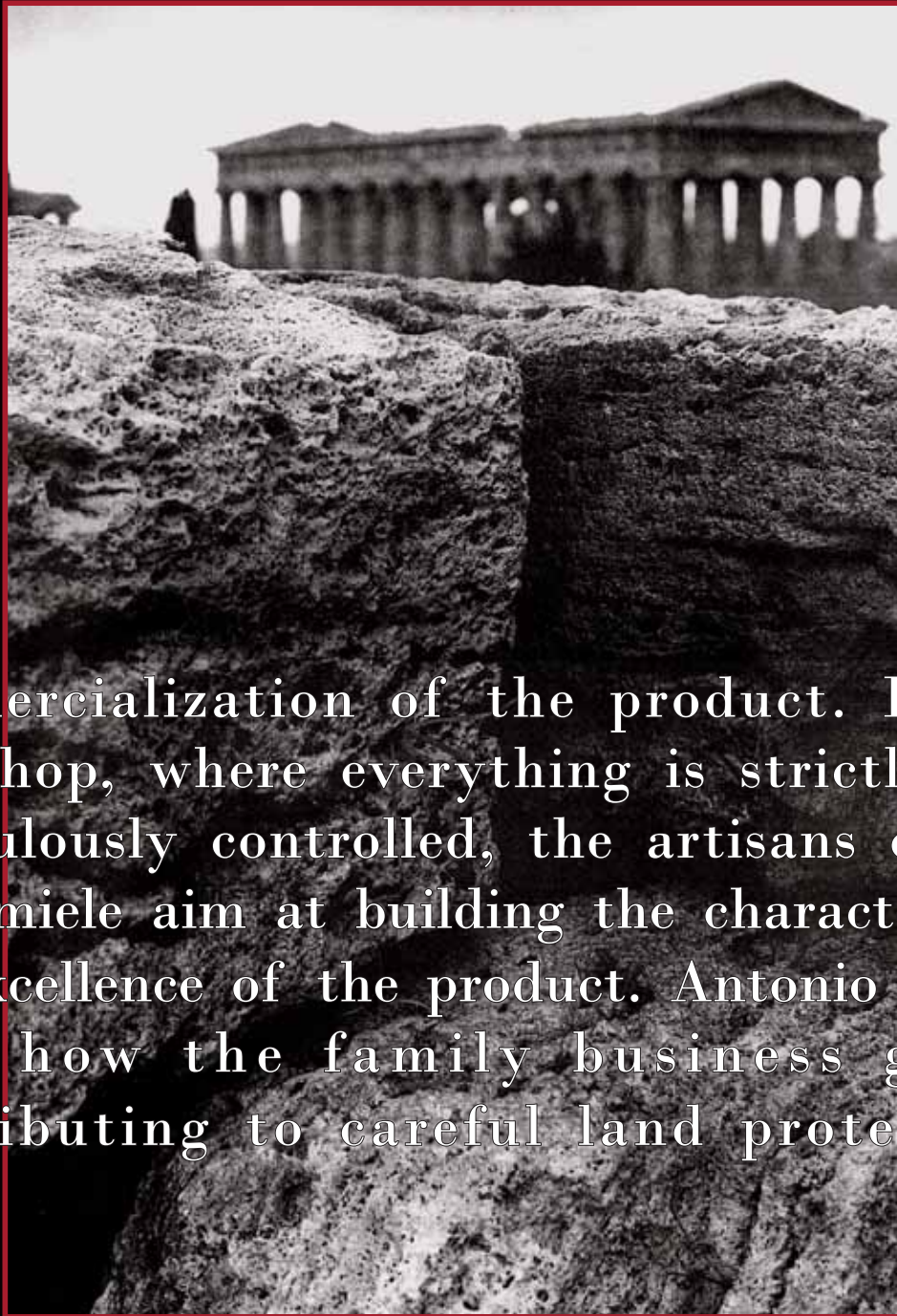


ὁ νόθος ἐν τῇ γῇ τῶν μύζων



The white fig, ancient food beloved by the Greeks and the Latins, returned to the contemporary food culture back on our tables in a new form. Worked according to the traditional craftsmanship but recurring to the new modern technology, the product becomes protagonist. A small amount at the highest quality without the

# I L C I L E N T O



commercialization of the product. In the workshop, where everything is strictly and meticulously controlled, the artisans of the Santomiele aim at building the character and the excellence of the product. Antonio Longo tells how the family business grows contributing to careful land protection.

# VARGAS BUILDING VATOLLA



SANTOMIELE'S company was resuming what was the family tear in the tradition and redefining become our passion, was not only transform it, aiming at excellence,



the figs, which are strictly selected, sun-dried and carefully handmade. Master craftsmen work for us, and everyone of them has his own work-table and a limited production. History is inherent in our land. The tradition is in the craftsmanship and in the respect of the past. The style is in the choice of the raw material, always top quality. We are faithful to the style although we are always reinventing the product to seduce and surprise. Another key to our success is the strong connection with the territory, which we preserve and grows steadily. Disregard it would be a mistake which might turn the business strength in infertility. In fact the company is the interpreter of a local reality and a really strong cultural identity, plunging their roots in a very ancient past which, however, has still a lot to tell. We went back to basics in a strongly mediterranean spirit; perfumes, flavors, colors: these are our key words. We want our products to celebrate the land of the myths.

founded in 1999 for our will, business in the early 900, mending a my roots. The idea, which has now that of producing the fig but also to beginning from the raw material,

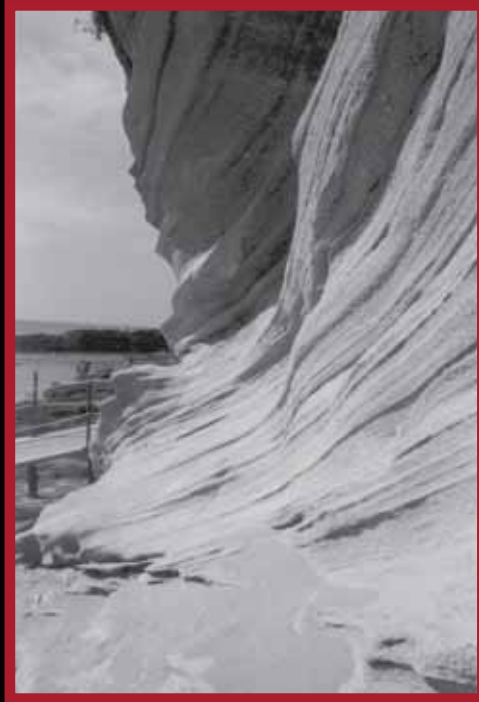


FICHI SANTOMIELE SUND DRIED SANTOMIELE FIGS

Ἑσπέρα



# T E R R O I R



TERROIR of the Santomiele figs: they are grown in a hilly environment, in a very small district of the Cilento delimited on the north by the ancient city of Paestum, on the south by the Greek city of Velia, on the east by the carbon mountains of Giungano and on the west by the Tyrrhenian sea. The hillsides where the plant is present are generally exposed to south-west at an average altitude of 100 metres-400 mt above the sea level on land belonging to the rock formation “flysch”, alternation of clay and sandstone.

# T E R R O I R



The FIGS that we use belong to the variety “cultivar dottato”, widespread throughout all the South. In particular, the product is that derived from a specific ecotype of the “cultivar Dottato”, that has been selected and distributed only in Cilento. The product has unique characteristics of absolute value; the pulp has a typically pasty consistence, very sweet, amber yellow, with mostly empty achenes, small and with an inner body almost entirely full. The color of the skin of the dried fruit is pale yellow and acquires a brownish color when the fruit is worked, according to the ancient Cilento's tradition, with a slow baking process in the oven. This is a crucial stage both for sterilization and for the richness of the specific aromatic components.

# FIGS MONDI, MMUNNATI OR PEELED

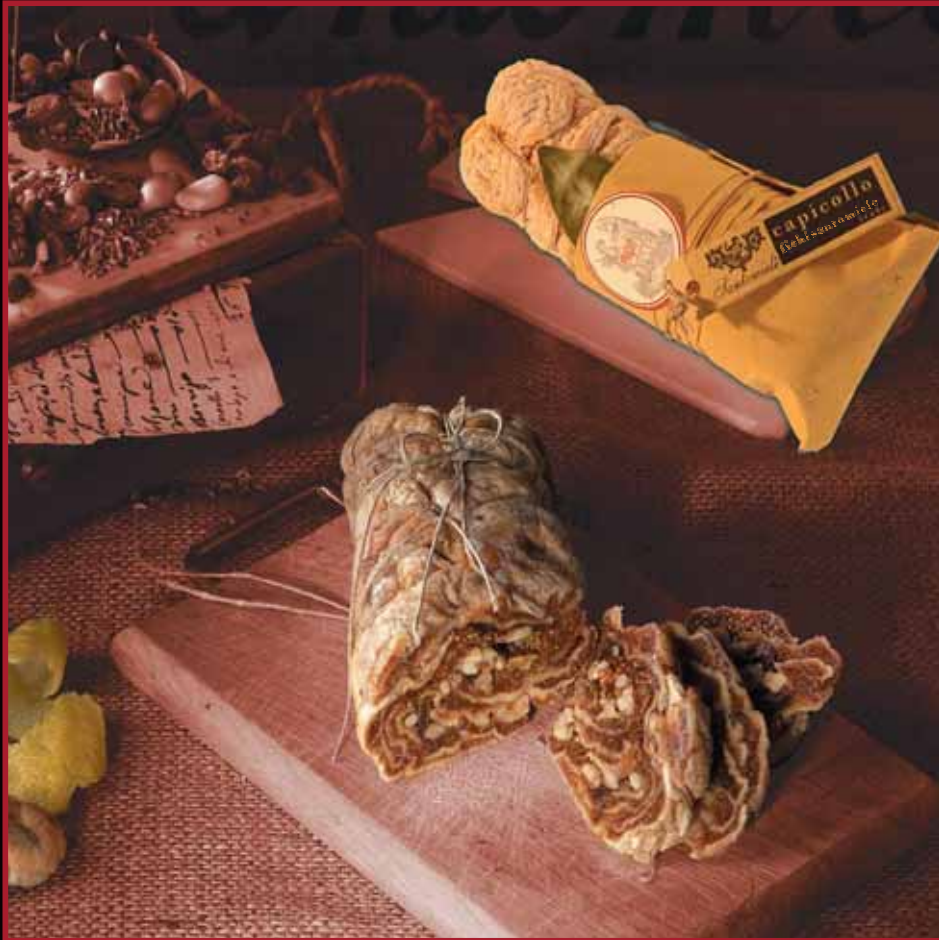


Figs “MONDI”, also called “mmunnati” or peeled are considered the best. They have very small seeds, sweet taste and ivory white color. The fresh product best suited to peeling is that of first production. The figs must be mature to the right point and possibly collected in the morning, at the beginning of the dawn and no later than a few hours after sunrise. The “right point” is the maximum expansion of the fruit recognizable by some vertical lesions of the peel of the fruit itself. Historically this product was born in the village of Prignano Cilento, which also gave birth to the “Capicollo of figs mondi”.

“da : “Fichi Pelati di Prignano” testo sig. Angelo Renzi”



# IL CAPICOLLO DI FICHI MONDI



CAPICOLLO OF FIGS MONDI: hand wrapped figs puff pastry, stuffed with nuts, sun-dried wild fennel from the Mediterranean hills of Cilento, citrus peels. The whole is flavoured with a soft rhum, distilled from fermented sugar cane juice.

Limited Production

Art. AA2

300 g 10,58 oz

# IL CAPICOLLO DI FICHI AI PISTACCHI



**CAPICOLLO OF FIGS WITH PISTACHIOS:** soft paste of figs, sweetened with fragrant roasted almonds and green pistachios grain. Excellent as a dessert if combined with an aged marsala or with an agricultural rum.

# THE MEDITERRANEAN DIET



The Mediterranean diet, considered "Intangible Human Heritage", whose main promoter was the American scientist Ancel Key, provides a high consumption of bread, fruit, vegetables, herbs, grains, olive oil, fish and wine (sparingly) and dried fruit. Dried figs are rich in antioxidants such as polyphenols, the same substance found in grapes or wine. Polyphenols, through their antioxidant activity, contribute to the good health of the arteries.

# LE CANNETTE



CANNETTE Figs with almonds and citrus peel, with walnuts and wild fennel. The name is linked to the canes of fiumara, harvested in January, dried in the sun and cut into several parts, used as a package.

Pairings: with cheeses such as Castelmagno or Blu di Moncenisio, with wines such as Caluso passito or Moscato passito.

AB CANNETTA figs with almonds

Gr 200 7.05 oz

AB1 CANNETTA figs with walnuts

Gr 200 7.05 oz

Ab2 CANNETTA natural figs

Gr 200 7.05 oz



# IL FAGOTTINO



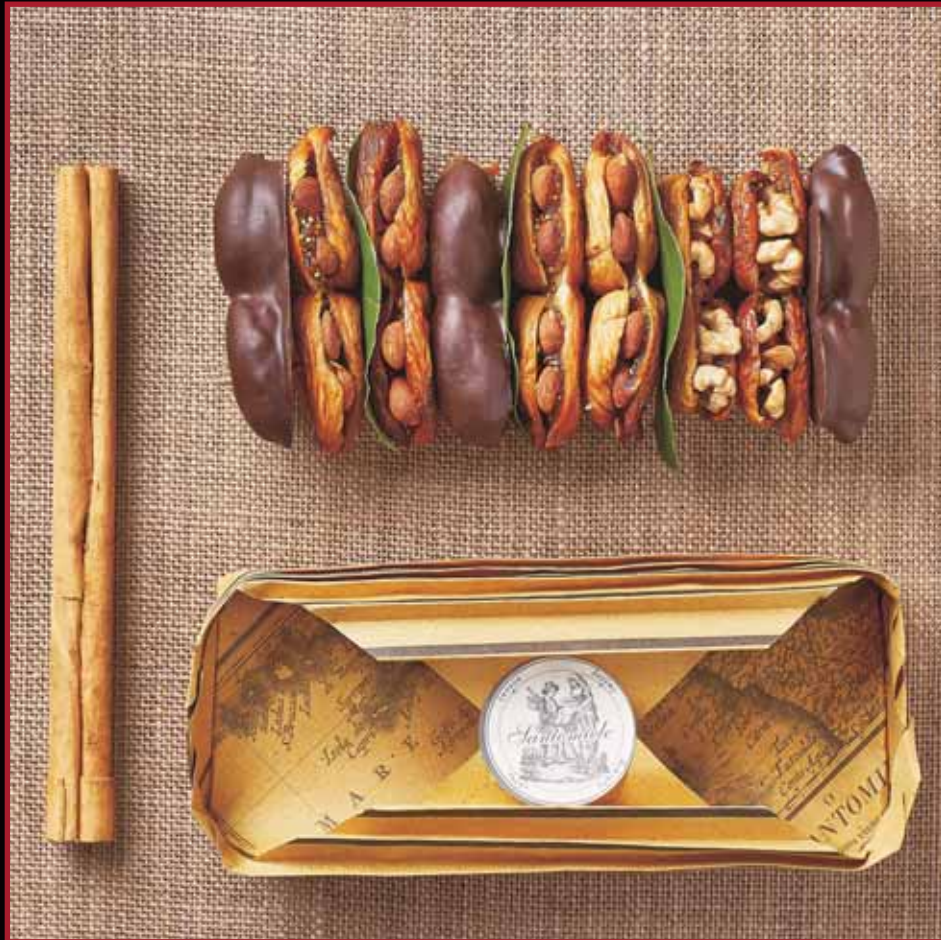
Cooking figs in the leaves is the oldest cooking method that men has ever known, it dates back to Egyptian, it's a technique that Santomiele uses and continues to experiment; in this way the figs preserve their softness and acquire an intense flavor of undergrowth.

# I L F A G O T T I N O



FAGOTTINO figs with raisins, orange peels and almonds. All amalgamated in a solution of molasses and rum; it is cooked in fig tree's leaves which give the product an intense aroma of berries.

# L A C I L E N T A N A



CILENTANA figs stuffed with almonds and walnuts, are enriched by natural aromas such as fennel and citrus peels. Others are covered with extra dark chocolate , with a content of 70% cocoa.

Art. AF1

250 g    8.81 oz



# OSCAR



OSCAR is a small collection of Santomiele figs with different scents. Strong and spicy flavour for figs with 70% extra dark chocolate, delicate with walnuts or almonds.

Art. AD2 - walnuts and fennel

Gr 100 3.52 oz

Art. AD3 - extra dark chocolate 70%

Gr 100 3.52 oz

Art AD4 - almonds and orange

Gr 100 3.52 oz



# M E L A Ç O



MELAÇO spiced biscuits with black molasses obtained from the exquisite *cultivar dottato* sun-dried figs, salt coming from Sicilian quarries and stone-ground wholewheat flour.

# IL SIGNORINO WELCOME



Il Signorino welcome , is a brittle with almonds from Puglia or with hazelnuts «la tonda di Giffoni» realized with no added sugar, with citrus peels and figs' molasses . Ingredients that are the basis of the Mediterranean Diet. An excellent aid during physical activity

# IL Signorino almonds' bar



Il Signorino is a brittle with almonds from Puglia realized with no added sugar , with citrus peels and figs' molasses . Ingredients that are the basis of the Mediterranean Diet.



# IL Signorino hazelnuts' bar



Il Signorino is a brittle with hazelnuts «la tonda di Giffoni» realized with no added sugar , with citrus peels and figs' molasses. The scents are those of the green lemons of the Italian gardens.



# IL Signorino almonds' masterbrITTLE



Il Signorino with almonds in Festa, is a brittle with no added sugar with almonds from Puglia. Figs' molasses and fresh citrus peels create scents which recall that of the Mediterranean scrub, of the gorse and of the colorful wildflowers. Great combination with Passito wines from the sunny Sicily.

# IL Signorino hazelnuts' masterbrittle



Il Signorino in Festa with hazelnuts , is a brittle with no added sugar, with the hazelnuts «la tonda di Giffoni». Figs' molasses and fresh citrus' peels combined with the hazelnuts create a bouquet of citrus flavors. Great combination with the finest sparkling wines, such as the Prosecco, of Italian tradition

# LE CONFETTURE



It is the latest addition of 2015, the new experimental method of producing jams. The result has prove it to be excellent for the characteristics and taste of the product. The scents, .... the taste, ..... .. symbol of freshness and sweetness ..... New words tell a beautiful story that yesterday took me and today takes you.....

This result was obtained by using the technique of "empty", cooking at low temperatures. The use of valuable raw materials, such as figs, lemons, bourbon-vanilla makes them unique and special.

# LE CONFETTURE



Art. AN JAM OF FIGS AND VANILLA BOURBON

ml 212 7.16 oz

colors like the sun, sweet and delicate aromas are the ingredients that make this jam suitable to a healthy breakfast or to make fresh desserts

Art. AN1 JAM OF FIGS AND PEAR

ml 212 7.16 oz

fresh peeled figs, crunchy pears turn into a salad of infinite aromas. Excellent also combined with goat's, sheep's or podolici's cheeses.



# L A M E L A S S A



Along with honey, maple syrup, the fig molasses is one of the alternatives to white sugar (sucrose). It provides about 30-40% less calories (in fact, it produces 235 kcal per 100g) and has a good concentration of mineral salts (calcium, magnesium and iron) and traces of vitamins (group B and PP). 100 grams of molasses contain on average: iron 11 mg; potassium 1,500 mg; magnesium 90 mg; calcium 500 mg. The high concentration of calcium makes it essential in bone diseases, rich in iron is useful for overcome the weakness. Heated it stimulates the lazy intestines and develops expectorant capacity.

# LA MELASSA



MELASSA is obtained by pressing dried figs in the sun. The extraction process is very long and delicate: once the molasses has been obtained, the refining process is carried out only in particular climatic conditions. The organoleptic and healthy features are those of the Mediterranean diet, the aromas are those of caramel, the licorice and of hay.

Art AZ	ml 200 6.76 oz
Art AM	ml 100 3.38 oz
Art AM2	ml 40 1.35 oz

# M A S T R O D I F E S T A



# RACCONTI DEL MASTRO DI FESTA TALES OF THE PARTIES

NOTOS





# I L B A U L E



The TRUNK: as in Renaissance workshops, here a unique product comes to life, result of aesthetic taste, art and work ethic, with one extra ingredient that allows to be always up to date and make dreams come true: the quality. Flavoured figs, extradark chocolates, bitter cocoa figs, contained in the trunk, are true excellence in taste.

Art AT

Kg 1,7

59.96 oz

# T E R R O I R



The TERROIR is a little "culinary field" in which the product is characterized by excellent quality. Its production is carried out by local artisans of taste who mix aromas, flavors and spices from around the world. The sun-dried figs are stuffed with tasty almonds collected in the fields of the Tavoliere of Puglia, citrus peels are wrapped in an extra dark cru very bitter and pungent. The extra dark chocolates with chestnuts or figs cream are made elegant from fine liquors, such as the limoncello and a delicate liqueur with rum.



# L A P I G N A



PIGNA the product is characterized by Mondri dried figs, placed to "mutual contrast", contributing to the "Architectural composition" of the dome.

They are held together by extrdark chocolate , enriched with hazelnuts "la tonda di Giffoni" and pine nuts. Production is limited to just 500 pieces, which are all numbered.

# M A S T R O D I F E S T A



MASTRODIFESTA this is the symbol of an ancient tradition that thanks to our artisans, who have always had an innate desire to surpass themselves, translate their experience into reality.

MASTRODIFESTA with its aromas and flavors is a reminder that we have preserved in the eyes and memory until today. The figs are embellished with almonds, walnuts, and with aromas of laurel, cinnamon and fennel



# MASTROCIOCOLATO



MASTROCIOCOLATO is a big fragment of extradark chocolate (70% cocoa) poured into wooden molds to give it the elegant touch of the "handmade". The aroma is unique and persistent for the presence of white and soft "cultivar Dottato" figs peeled and sun-dried. The hazelnuts "la tonda di Giffoni", the crunchiness, with hints of caramel confers to it scents typical of the Cilento's Terroir.

ξυνὸν δέ μοί ἐστιν ὁππόθεν ἄρξωμαι τόθι γάρ πάλιν ἵξομαι αὖθις.

Fr. 5 Proclo. In *Parmenide I*, p. 708,16.



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