

Art, History and Taste of the Santomiele Factory situated in Prignano Cilento

PRICE LIST 2024

Officina del Gusto





Art, History and Taste of the Santomiele Factory

situated in Prignano Cilento

Pistachios-flavored Capicollo Santomiele



*PISTACHIOS-FLAVORED FIGS' CAPICOLLO Soft figs' dough sweetened with scented toasted almonds and green chopped pistachios. Great dessert when combined with an aged Marsala or an agricultural rhum.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AA1	Santomiele pistachios-flavored Capicollo figs' layer with pistachios and toasted almonds	300 gr	€ 11,56	8	12 months



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"La Cannetta" Santomiele Figs



*LA CANNETTA Figs with almonds and citrus peels, with nuts and wild fennel.

The name comes from stream canes, collected in January, sun-dried and cut in pieces, used as supporting structure of the package. Combinations: with aged or refined in grottoes cheeses, with delicate Passito from Pantelleria.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)		
AB	Cannetta of Figs with Almonds figs with almonds and citrus peels, tied with natural hemp with canes collected along the streams of the Cilento						
AB1	Cannetta of Figs with Nuts figs with nuts and wild fennel, tied with natural hemp with canes collected along the streams of the Cilento	200gr	€ 11,80	16	12 months		
AB2	Cannetta with plain Figs plain figs, tied with natural hemp with canes collected along the streams of the Cilento						



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"Fagottino" of Santomiele Figs



***FAGOTTINO** Baking the figs in the leaves is the most ancient cooking method known to man, dating back to the ancient Egypt period; it's a technique that Santomiele uses and continues to experiment, it allows the figs to preserve their softness over time and to gain an intense aroma of underbrush and wet soil.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AC	Fagottino Almonds-flavored figs with raisins and lemon. Refined in figs' leaves dried in the oven.	150 gr	€ 9,10	12	12 months



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"Ficodoro" Santomiele Figs



***FICODORO** Figs stuffed with almonds and nuts, enanched by natural aromas like wild fennel and citrus peel; some of the figs are covered in a 70% extradark chocolate.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AF1	Ficodoro A classic of the tradition, figs are stuffed with almonds, nuts, and coated with extra- dark chocolate (70% cocoa)	250 gr	€ 12,31	8	12 months



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"Mastrino" Santomiele Figs



*MASTRINO The Santomiele fig cultivar Dottato is interpreted according to tradition. Sun dried and sterilized in the ovens, it is stuffed with a classic combination: almonds, nuts, wild fennel. The scents evoke ancient family memories and warm Mediterranean atmospheres.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AF3	Mastrino A classic of the tradition, the figs are stuffed with almonds, nuts, fennel and citrus peels	500 gr	€ 24,62	4	12 months



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"Oscar" Santomiele Figs



***OSCAR** is a small collection of Santomiele figs with different flavors. Strong and spicy is the taste of the figs stuffed with a 70% extradark chocolate , more delicate are the ones with nuts or almonds.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AD2	Oscar Bag: Figs with Nuts and Fennel nuts and wild fennel flavored figs				
AD3	Oscar Bag: Chocolate Figs Figs covered in extradark chocolate (70%), almonds and citrus peels	100gr	€ 5,45	12	12 months
AD4	Oscar Bag: Fig with Almonds figs with almonds and citrus peels				



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Melaço



* **MELAÇO** spiced biscuits with black molasses obtained from the finest sun-dried *cultivar dottato* figs, salt from the quarries in Sicily and stone-milled whole wheat flour.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
ALV	Melaco <i>Santomiele figs' molasses spiced biscuits</i> (box size: 15,5x7,5x7,5h cm)	180gr	€ 7,00	12	8 months



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Santomiele Figs' Jams



*THE JAMS Colors and sweet, delicate scents are the ingredients that make these jam perfect for a healty breakfast or to bake fresh and fragrant desserts. Fresh peeled figs, crunchy pears, vanilla beans create a mix of endless aromas. Great also when combined with goat, sheep or podolico cheeses.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)	
AN	s' and bourbon- vanilla jams with tivar Dottato figs baked at law peratures, with vanilla beans					
AN1	Figs and pears' jam with cultivar Dottato figs baked at law temperatures, with chips of peeled pears	200 gr	€ 6,77	6	12 months	
AN5	Figs' and bourbon- vanilla jams with cultivar Dottato figs baked at law temperatures, with vanilla beans	500 gr			12 months	
AN6	Figs and pears' jam with cultivar Dottato figs baked at law temperatures, with chips of peeled pears		€ 15,78	6		



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Santomiele Figs' Molasses



* THE MOLASSES is obtained from the cold pressing of the dried figs "cultivar Dottato", the finest variety of this fruit trough a slow process of boiling, pressing, filtering drop by drop. Scents: the organoleptic and healty notes are those of the Mediterranean diet, the aromas are those of caramel, liquorice, hay. Properties The molasses for breakfast is a great energizer. Good to

stimulate lazy bowels, it's recommended combined with yogurt **.Combinations** The combination of the molasses with cheeses creates a unique taste reminding of ancient flavors. Scents of forest recalling the one of

green moss burst out to glaze venison, or *meat* grilled on the barbecue. The molasses used to dress *green salads, chicken salads, mixed legumes salads and fish* unleashes a rainbow of emotions. Great freshness is achieved when combined with *fresh fruit*.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AZ		200 ml	€ 31,58	1	
АМ	Figs' Molasses <i>dried figs' syrup, to combine with fresh and aged</i> <i>cheeses, wild meats, fruit salads, fish</i>	100 ml	€ 17,54	6	18 months
AM2		40 ml	€ 8,98	12	



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"Il Baule" Santomiele



*BAULE As in Renaissance bodegas, here a unique product comes to life, result of aesthetic taste, art and work ethic, with one more ingredient that allows us to keep up with the times and make dreams come true: quality. The flavored figs, the extradark chocolates, the figs with cocoa contained in the Baule are excellence in taste.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AT	Baule "Officina del Gusto" (2 levels) Creted to be given as a gift containing a wide range of Santomieles' delicacies. The figs with the almonds, the capicollo, the molasses, the hand-cut chocolates, make this a unique gift (gift box size: 30x30x8,5h cm. 2 levels)	1,4 Kg	€ 109,18	1	12 months



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The "Terroir" Santomiele



***THE TERROIR** is a little "gastronomic mine" in which the product stands out for its excellent qualities. Its production is entrusted to artisans of the taste, who mix aromas, flavors and spices from all over the world. The sundried figs are stuffed with tasty almonds coming from the fields of the Apulian Tavoliere, the citrus peels are wrapped in a bitter, extradark cru. The extradark chocolates with chestnuts or with figs' cream are enhanced by fine liquors, such as limoncello and a delicate rhum liquor.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AT2	Terroir <i>The tradition of the figs with almonds and</i> <i>citrus peels meets the new taste of the figs</i> <i>with extradark chocolate, cocoa, limoncello</i> (gift box size: 30x30x5hh cm)	870 gr	€ 66,74	1	12 months



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Nemo



*NEMO is the symbol of the splendor and confectionery tradition of the Opificio Santomiele. The products combine tradition, innovation and sensuality.

The cultivar *dottato figs* dried in the sun and in the wind are processed with almonds, walnuts and with a 70% extra-dark chocolate with a persistent aroma. The *almonds*, combined *with fig molasses*, create a crunchy and sugar-free brittle. The *Fagottino* is an interweaving of fig leaves that contains raisins, citrus fruits, and figs with almonds. The *scugnizzi* are delicate pralines with figs with cocoa and a sensual and fragrant cinnamon.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AH9	NEMO Gift box with brittle almonds and molasses, dried figs with walnuts, almonds, 70% extra dark chocolate, truffled in bitter cocoa, and refined in the leaves. (gift box size: 21,5x21,5x5,5h cm)	350 gr	€ 32,55	1	12 months



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BELLA



***BELLA** is a delightful Mediterranean-style cadeau. The cultivar *dottato figs* dried in the sun and in the wind are processed with almonds, walnuts and with a 70% extra-dark chocolate with a persistent aroma. The «la Tonda di Giffoni» *hazelnuts* create a sugarfree brittle with fresh citrus peels. The flavor is floral and enveloping.

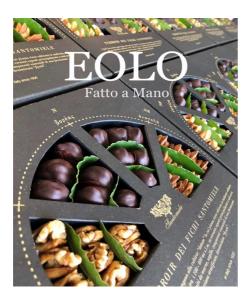
Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AH7	BELLA Gift box with brittle hazelnuts with fresh citrus peels and honey orange, and dried figs with walnuts, almonds, 70% extra dark chocolate (gift box size: 24x12,5x5,5h cm)	170 gr	€ 19,52	1	12 months



Art, History and Taste of Santomiele

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Eolo





***EOLO** God of the wind, he gifted Ulysses a wineskin, an essential element for us when drying the figs. A "compass rose", a symbolic and exclusive frame which surrounds our Santomiele fig stuffed with walnuts, almonds and 70% intense, extra dark chocolate.

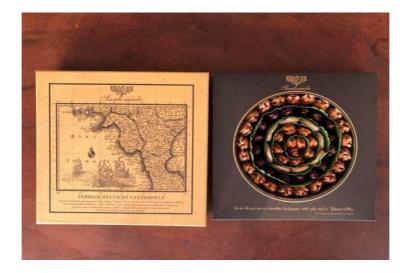
Product code	Product description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AH8	Eolo Gift box with figs dried in the sun and wind; stuffed with walnuts, almonds and 70% extra dark chocolate (box size: 21,5x21,5x5,5h cm)	300gr	€ 27,56	1	12 months



Art, History and Taste of Santomiele

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M A M A



*MAMA

is unique, special, elegant, it is... the first. Concentric rings enclose the Santomiele fig with walnuts, almonds and 70% extra dark chocolate. Spices that come from different biospheres, such as cinnamon, wild fennel, citrus fruits, bay leaves give Santomiele Fig a taste of rare delicacy

Product code	Product description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AH6	M A M A Concentric rings enclose the Santomiele Fig stuffed with walnuts and wild fennel, almonds, cinnamon and citrus fruits, and 70% extra dark chocolate (box size: 30x30x5h cm)	800gr	€ 79,30	1	12 months



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"La Pigna" Santomiele



*LA PIGNA is made of sun-dried "mondi" figs, positioned so as to build the architectural composition of a dome. The figs are supported by a 70% extradark chocolate, with an intense aroma of toasted dreid fruit. «La tonda di Giffoni» hazelnuts' grain and the Mediterranean pine nuts create a unique and balanced taste. The production is limited and numbered: only 500 pieces a year are made. The rice papaer box that contains the Pigna is handmade by artisans and recalls traditional shapes from the past.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AH2	La Pigna Reale Hollow dough of peeled figs, held together by an extradark chocolate, (70% cocoa), with pine nuts and hazelnuts"la tonda di Giffoni". LIMITED AND NUMBERED PRODUCTION (gift box size: 25x25x23h cm)	600 gr	€ 63,71	1	12 months



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"Il Mastrodifesta" Santomiele



*MASTRODIFESTA is the symbol of an ancient tradition which thanks to our artisans, always aiming to outdo themselves, becomes reality. With its aromas and flavors it's like a memory that we kept in our eyes and minds until today. The figs are enhanced with almonds, nuts, and with scents of laurel, cinnamon and fennel.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AT1	Mastro di Festa Figs stuffed with nuts and almonds. Flavored with spices from the Mediterranean scrub, such as wild fennel and laurel. (gift box size: 61x11,5x6,5h cm)	1.000 gr	€ 62,06	1	12 months



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"Il Mastrocioccolato" Santomiele



***MASTROCIOCCOLATO** is a huge piece of 70% extradark chocolate poured into wodden moulds to give the product the elegant touch of the "handmade". The aroma is unique and persistent for the presence of the white and soft cultivar Dottato figs, peeled and sun-dried. Hazelnuts "la tonda di Giffoni", crunchy, with caramel shades, convey scents typical of the Cilento's Terroir.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AT12	Mastrocioccolato <i>Piece of extradark chocolate (70% cocoa),</i> <i>poured in wooden moulds. Intense aroma,</i> <i>crunchy, sweet taste of the "mondi" figs.</i> (gift box size: 61x11,5x6,5h cm)	700 gr	€ 62,06	1	12 months



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The Brittles





The Brittles 2024

Art, History and Taste of the Santomiele Factory

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Il Signorino Brittle bar



* IL SIGNORINO BAR is a brittle with almonds from Puglia or hazelnuts «la Tonda di Giffoni» without added sugar, with fresh citrus peels and figs' molasses, main ingredients of the Mediterranean Diet.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AG1	Almonds' brittle bar gr 100 brittle with almonds from Puglia without added sugar, with fresh citrus peels and figs' molasses	100 gr	€ 8.10	12	12 months
AG3	Hazelnuts' brittle bar gr 100 brittle of hazelnuts «la Tonda di Giffoni» without added sugar, with fresh citrus peels and figs' molasses	100 gr	€ 8,10	12	12 months



The Brittles 2024

Art, History and Taste of the Santomiele Factory situated in Prignano Cilento

"Il Signorino" Chocolate brittle bar



* IL SIGNORINO CHOCOLATE BRITTLE BAR is a brittle of almonds or hazelnuts «la Tonda di Giffoni» with a fresh orange honey and an intense 70% extra-dark chocolate, ingredients that are the basis of the Mediterranean Diet.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AG7	Almonds and chocolate brittle bar gr 130 <i>Almond brittle with oranges' honey and</i> 70% extradark chocolate	130 gr	€ 9,40	12	12 months
AG9	Hazelnuts and chocolate brittle bar gr 130 Hazelnuts brittle "La Tonda di Giffoni" with oranges' honey and 70% extradark chocolate	130 gr	C 9,40	12	12 months



The Brittles 2024

Art, History and Taste of the Santomiele Factory

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Il Signorino Masterbrittle



* IL SIGNORINO MASTERBRITTLE is a brittle with no added sugar and 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 combined with Passito wines from the sunny Sicily.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AG2	Almonds' masterbrittle gr 600 brittle with almonds from Puglia without added sugar, with fresh citrus peels and figs' molasses (gift box size: 61x11,5x6,5h cm)				
AG4	Hazelnuts' Masterbrittle gr 600 brittle of hazelnuts «la Tonda di Giffoni» without added sugar, with fresh citrus peels and figs' molasses (gift box size: 61x11,5x6,5h cm)	600 gr	€ 45,68	1	12 months



Art, History and Taste of the Santomiele Factory situated in Prignano Cilento

PRICE LIST 2024

Mediterranean Chocolate





Mediterranean Chocolate 2024

Art, history and taste of the Santomiele factory Prignano Cilento

Munacielli Lemon



*MUNACIELLI LEMON candied lemon with pistachios and dark chocolate (70% cocoa)

Item Number	Item Description	weight	Unit Price €	pieces / box	Shelf life (months)
AR1	Candied Lemon candied lemon with pistachios and dark chocolate (70% cocoa) (box size: 10,5x10,5x10,5h cm)	200 gr = 7,05 oz	€ 16,20	18	12



Mediterranean Chocolate 2024 Art,history and taste of the Santomiele factory Prignano Cilento

Munacielli Orange



*MUNACIELLI ORANGE candied orange with hazelnuts " La Tonda di Giffoni" and dark chocolate (70% cocoa)

Item Number	Item Description	weight	Unit Price €	pieces / box	Shelf life (months)
AR2	Candied orange candied orange with hazelnuts and dark chocolate (70% cocoa) (box size: 10,5x10,5x10,5h cm)	200 gr = 7,05 oz	€ 16,20	18	12

1



Mediterranean Chocolate 2024

Art, history and taste of the Santomiele factory

Prignano Cilento

Scugnizzi & Scugnizzi



*SCUGNIZZI figs truffles in cocoa powder, cinnamon powder and sweetened by soft rhum liquor

Item Number	Item Description	weight	Unit Price €	pieces / box	Shelf life (months)
AR3	Scugnizzi figs cultivar dottato with cocoa, cinnamon and brown sugar (box size: 10,5x10,5x10,5h cm)	200 gr = 7,05 oz	€ 16,20	18	12

1



Mediterranean Chocolate 2024

Art, history and taste of the Santomiele factory

Prignano Cilento

Mediterranean flavors chocolates



*Mediterranean flavors chocolates dark chocolates with lemons, oranges, figs and chestnuts

Item Number	Item Description	weight	Unit Price €	pieces / box	Shelf life (months)
AL2	Candied orange candied orange with hazelnuts and dark chocolate (70% cocoa) (box size: 10x4x10h cm)	50 gr = 1,76 oz	€ 5,12	15	12
AL3	Candied Lemon candied lemon with pistachios and dark chocolate (70% cocoa) (box size: 10x4x10h cm)	50 gr = 1,76 oz	€ 5,12	15	12
AL6	Limonfichi dark chocolates with figs and lemon liqueur cocoa 70% (box size: 10x4x10h cm)	50 gr = 1,76 oz	€ 5,12	15	12
AL8	Scugnizzi figs cultivar dottato with cocoa, cinnamon and brown sugar (box size: 10x4x10h cm)	50 gr = 1,76 oz	€ 5,12	15	12



Art, History and Taste of the Santomiele Factory situated in Prignano Cilento

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Santomiele In Cuisine 2024 Art, History and Taste of the Santomiele Factory situated in Prignano Cilento

Santomiele Figs with the peel



* THE FIGS WITH THE PEEL that we use belong to the fine variety cultivar "Dottato", widespread in the south of Italy, but especially in the Cilento area. The product has unique characteristics and high quality: the consistency of its flesh is typically doughy, the taste is very sweet, the color is amber yellow, with mostly empty, small achenes, characterized by an almost full internal body. The color of the peel of the dried fruit is a uniform light yellow and it acquires a brownish color when the fig is slowly baked in the oven, according to an old tradition in the Cilento.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)	Packaging Image
AT5	Figs with the peel au naturel cultivar Dottato figs naturally sun-dried with the peel on.	500gr	€ 24,62	1	12 months	



Art, History and Taste of the Santomiele Factory

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Santomiele "Mondi" Figs



*THE "MONDI" FIGS, also known as "mmunnati" or peeled figs, are considered the absolute best. They are charachterized by very small seeds, a sweet taste and an ivory white color. The fresh product that is best suited for the peeling is the one of the first production. The fig must be ripe and harvested possibly in the morning, at the beginning of dawn and no more later than a few hours after the rising of the sun. The fruit is deemed ripe when it is at its maximum expansion, which is recognizable from some vertical cuts on the peel of the fruit. Historically this product was born in the village of Prignano Cilento, which also gave birth to the

"Capicollo of Mondi figs". from: "Fichi Pelati di Prignano", written by Angelo Renzi

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)	Packaging Image
AT6	Mondi Figs au naturel cultivar Dottato figs, peeled by hand and naturally sun-dried	500gr	€ 75,11	1	12 months	



Santomiele In Cuisine 2024 Art, History and Taste of the Santomiele Factory situated in Prignano Cilento

Carpaccio of Figs with the peel



*CARPACCIO OF FIGS WITH THE PEEL Layers of figs woven and pressed with ancient hydraulic presses give birth to one of the most innovative products for a gourmet kitchen: the Figs' Carpaccio. Cut into slices, the pairing with the cheeses is magnificent. Original and fantastic with fish, meats and salads. The desserts become exclusive and fragrant

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)	Packaging Image
AA5	Carpaccio of Figs with the peel Layers of sun-dried unpeeled figs woven and pressed	500gr	€ 52,06	1	12 months	



Art, History and Taste of the Santomiele Factory

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Mondi Figs' Carpaccio



*MONDI FIGS' CARPACCIO Sheet of sun-dried figs, wrapped by hand and tied with jute strings.

Refined in a temperature- controlled environment for a minimum of 30 days. It can be realized with the fine **"mondi" figs** or with the unpeeled figs . The slices can be combined with cheeses, fish, meat, salads, foie gras, caviar, creams or used to garnish pizza.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from the date of production)	Packaging Image
AA4	Carpaccio of Mondi Figs sheet of peeled and sun-dried figs. LIMITED PRODUCTION	300 gr	€ 49,57	1	12 months	



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Santomiele Figs' Molasses



* THE MOLASSES is obtained from the cold pressing of the dried figs "cultivar Dottato", the finest variety of this fruit, through a slow process of boiling, pressing, filtering drop by drop. Scents : the organoleptic and healty notes are those of the Mediterranean diet, the aromas are those of caramel, liquorice, hay. Properties The molasses for breakfast is a great energizer . Good to get lazy bowels moving, it's recommended combined with yogurt . Combinations The combination of the molasses with cheeses creates a unique taste reminding of ancient flavors. Scents of forest recalling the one of green moss burst out to glaze venison, or meat grilled on the barbecue. The molasses used to dress green salads, chicken salads, mixed legumes salads and fish, unleashes a rainbow of emotions .Great freshness is achieved when combined with fresh fruit.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AZ		200 ml	€ 31,58	1	18 months
АМ	Figs' Molasses dried figs' syrup, to combine with fresh and aged cheeses, wild meats, fruit salads, fish	100 ml	€ 17,54	6	18 months
AM2		40 ml	€ 8,98	12	18 months



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Santomiele Figs' Jams



*THE JAMS Colors and sweet, delicate scents are the ingredients that make these jam perfect for a healty breakfast or to bake fresh and fragrant desserts. Fresh peeled figs, crunchy pears, vanilla beans create a mix of endless aromas. Great also when combined with goat, sheep or podolico cheeses.

Prod. Code	Product Description	Weight	Price per piece	Pieces per box	Shelf Life (from date of production)
AN	Figs' and bourbon- vanilla jamswithcultivar Dottato figs baked at lawtemperatures, with vanilla beans		€ 6,77	6,77 6	12 months
AN1	Figs and pears' jam with cultivar Dottato figs baked at law temperatures, with chips of peeled pears	200 gr			
AN5	Figs' and bourbon- vanilla jams with cultivar Dottato figs baked at law temperatures, with vanilla beans				12 months
AN6	Figs and pears' jam with cultivar Dottato figs baked at law temperatures, with chips of peeled pears	500 gr	€ 15,78		



Santomiele Price List 2024 Art, History and Taste of the Santomiele Factory situated in Prignano Cilento

TECHNICAL AND ECONOMIC INFORMATION

1.**The order** must be placed at least 15 working days before the requested delivery date, except in special cases;

2._Payment method: 50% deposit purchase order, 50% before departure of the goods;

3. Shipping charges: national shipping fees for amounts below $1.000,00 \in (taxable)$ are charged to the customer ($\leq 20,00$ VAT included); shipments abroad are in charge of the customer;

4. The prices indicated are 10% VAT excluded ;

Provide the following information:

Complete <u>billing information</u>; <u>Shipping address</u>, if different from the billing one; <u>Telephone</u> <u>number and email</u> of the purchasing contact person; <u>delivery date</u> required; <u>place the order</u> indicating Product Code, Description, Quantity; eventual <u>closing day and unloading time</u>;