

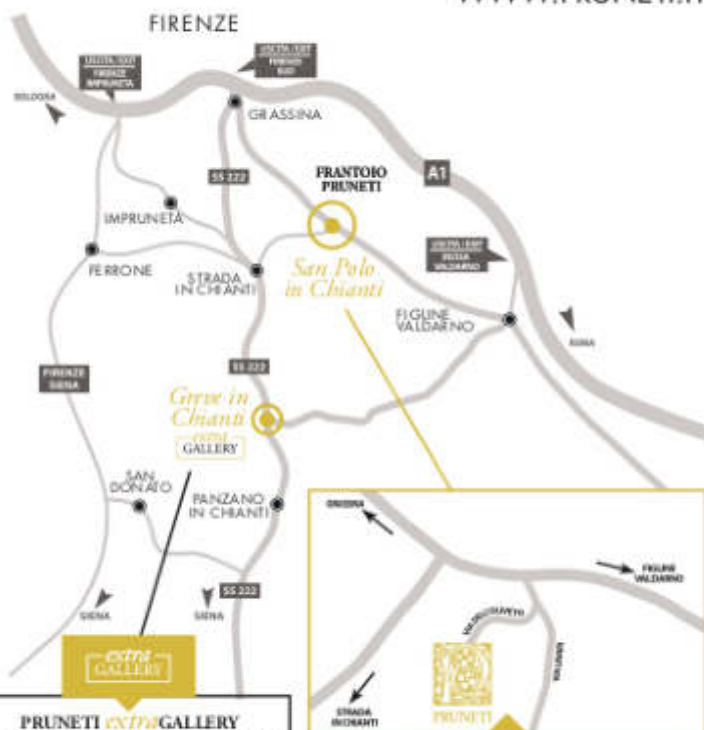


PRUNETI



EXPLORE OUR EXPERIENCES

WWW.PRUNETI.IT



Take Me Out!

PRUNETI *extra* GALLERY
EXTRA VIRGIN OLIVE OIL ACADEMY
TASTE&BUY - OIL COCKTAIL BAR
Piazza Trento 1-2
t. +39.3317133833

FRANTOIO PRUNETI • OIL TASTING ROOM
VISIT OUR OLIVE OIL PRESS - TASTE&BUY
Via dell'Oliveto, 24 San Polo in Chianti (FI)
t. +39 055 8555091

THE BEST FRIEND TO TAKE OUT!

Il miglior amico da portar fuori

Emmène moi avec toi

El mejor amigo con quien salir

Der beste Freund zum Abendessen

Сделай лучший выбор

DOWNLOAD HERE



IN YOUR LANGUAGE

FOOD PAIRING



A lightly intense oil characterized by herbaceous aromas and notes of fresh vegetables. Suitable for both fish and meat carpaccios, aged cheese, sweets and savory pies



An intense oil with notes of black pepper that brings forward the perception of spice. Suitable for cooked fish, white meats, savory pies, sweet vegetables and fresh cheese



An intense oil with notes of artichoke and rucola that accentuates the perception of bitter. Suitable for raw vegetables, tartar, ribollita, vegetable and legume soups, cooked vegetables and grilled meat

FINALLY!

100% PRUNETI EXCELLENCE
FOR ONLY **3 EURO** - YOUR SPARE CHANGE!

The **Monocultivar Frantoio, Leccino and Moraiolo** collection is now available in a **single-serving**, easily portable and affordable format. It will change your **lifestyle** and transform your lunch break at the office into a **pleasurable and healthy** experience. Take it with you to your favorite restaurants or in any other smart circumstance and with an affordable price.

Pruneti Monocultivar single-serving is the perfect solution for any type of pairing -for simple and traditional dishes and also for those prepared by international chefs. An **easy and natural** way to ensure gourmet **experiences** without wasting a drop. **For personal use and to share with friends.**

Suitable for use at the table in compliance with anti-Covid standards.

TAKE ME OUT! PRUNETI MONOCULTIVAR 20ML
The only way to **always** have Chianti Classico on hand...

*Piacere,
Pruneti*

Extra virgin olive oil
... the essence of Extra.