



CIRIO OLIVE OIL

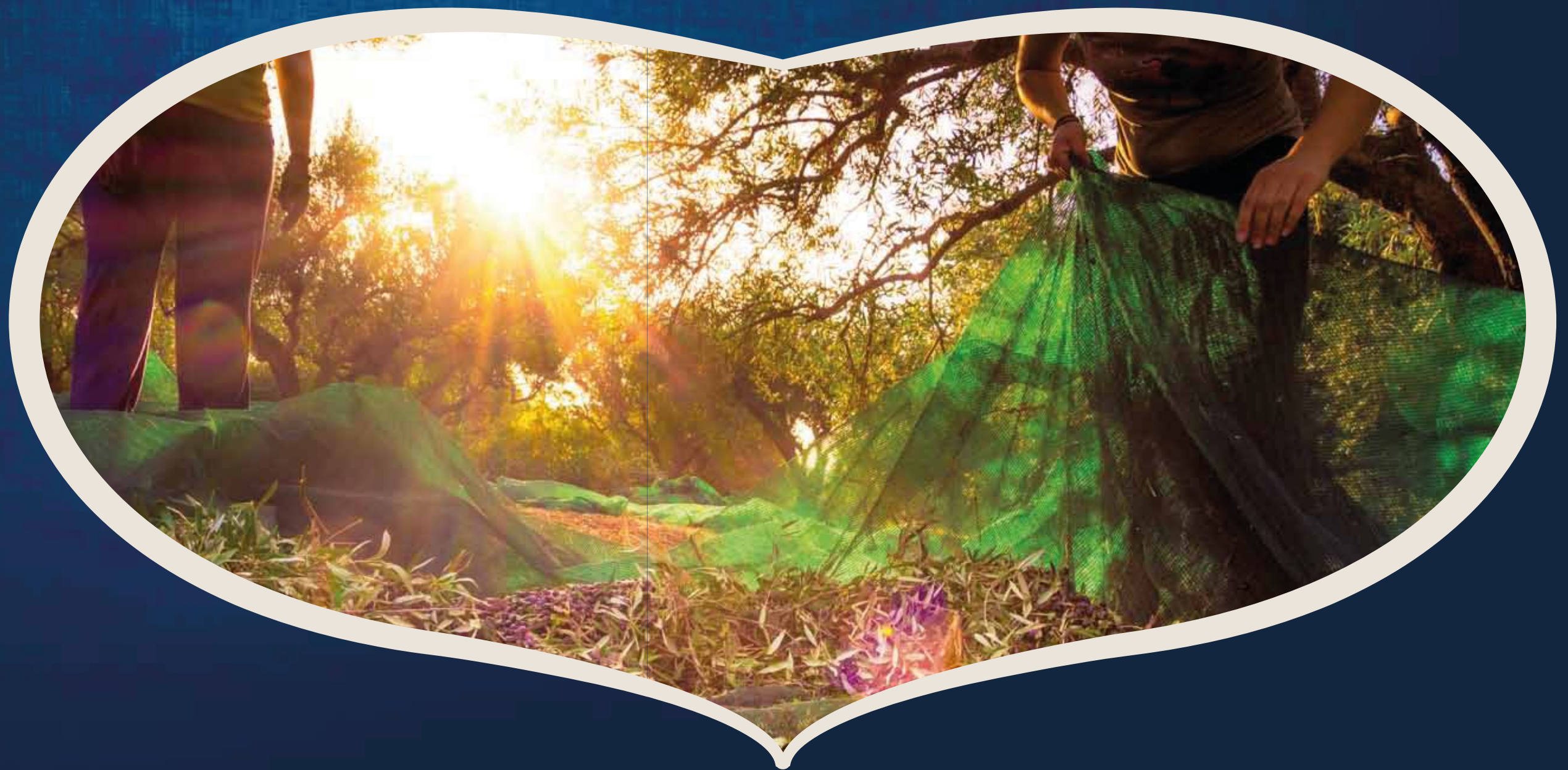
*We love living
the kitchen*

ALL THE LOVE TO BRING INTO THE TABLE



We love to make things with the heart

We love to put our heart into everything we do, because even our oil Cirio speaks about us and the authentic values that have always been seasoning our lives. For this reason we put the heart also in our visual identity and in our logo, symbol of the love that binds us to who, like us, live the kitchen every day with enthusiasm and passion.



Our history

Francesco Cirio began to preserve tomatoes in cans in 1856 and, for a century and a half, the Italians enjoyed the true taste of kitchen of their country. In the years of great emigration, the Italians abroad wanted to eat the vegetables at home and Francesco Cirio thought to put the vegetables in a jar. This was the birth of the food can's industry.

At the age of 20, Francesco Cirio founded his first factory in Turin. After the unification of Italy in the 1861, added further plantations and production sites in southern Italy. Since then CIRIO has become one of the largest and most prestigious Italian agricultural and food companies in the world, and one of the first "ambassadors of MADE IN ITALY" in the world.



The brand today

Olive oil and vinegar under the CIRIO brand, since 2006 have been part of PIETRO CORICELLI SpA, one of the main Italian olive oil producers.

PIETRO CORICELLI produces CIRIO olive oils by selecting the best olives and scrupulously guaranteeing the excellence of its products, production processes and services, adopting the most important quality standards applicable to the food industry.



SPOLETO
In the heart of Umbria.



*We love showing
our true passion*

Our Cirio oil has a pack that speaks of our love for food and true pleasure of living the kitchen every day. For this reason on the bottles of Cirio oils there is not only the logo but also a fork and a spoon: they are an invitation to season new recipes every day, full of simplicity and of love.



Our Products

- The bottle has a personalized neck that makes it more recognizable.
- The Cirio logo is embossed in relief.
- The rounded shape of the bottle evokes that of a heart.
- The spoon and fork shaped in the glass invite to a daily consumption.





*The italian
eating table*

The Everyday's oils

The genuine oils

*From nature
to the plate*



The selected oils

*Italy in a
bottle*

The special oils

*Fantasy in
the kitchen*



The everyday's oils

The Classic

EXTRA VIRGIN OLIVE OIL

The Classic is an extra virgin olive oil, which is the result of the deepest knowledge of the raw material, experience and passion for this seasoning. Its versatile character and intense scent, make it the essential condiment of every day perfect for all uses in kitchen. An oil with a balanced and intense taste and a full and harmonious taste, that it they make it ideal for seasoning and cooking simple pasta dishes, pan-fried meats and sautéed vegetables.

Available size:



Spray

Also available in the practical PET bottle 200ml, light, easy to use and to carry for lunches in the office or outside the home. With the SPRAY dispenser it will be easier to avoid the waste and respect doses even in diet regimes. Useful for dressing baby food and for getting used to children with the taste of extra virgin olive oil.



The Delicate Cuisine

EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil with a light taste on the palate and a light fragrance, it is ideal for those who prefer an extra virgin with soft tones. For all uses in the kitchen where you want to savor all the characteristic taste of extra virgin olive oil without too much altering the original flavor of foods, its delicacy makes it ideal for seasoning foods with flavors not too strong as fresh salads, fish and white meats.

Available size:



The Gentle Recipes

OLIVE OIL

CIRIO Olive Oil is ideal as an oil to be used in cooking, because it does not dominate the flavor of foods. Its gentle taste makes it ideal for the preparation of sauces, and mayonnaise. Excellent for light sauté and oven cooking, but also as a product for crunchy fried with a slight olive oil aftertaste.

Available size:



1L format
available in
clear glass



The genuine
oils

The Organic

EXTRA VIRGIN OLIVE OIL

Fruity, balanced and fresh, it is obtained exclusively from olives grown according to principles of organic farming. It is ideal for those looking for a product that offers the maximum in its natural being. With a fresh and fruity fragrance, it has a round and strong taste, with a slight spicy note and a delicate pungent aftertaste. From the land to the crops, from harvesting systems, to mill extraction, everything happens respecting the principles of organic farming and excellence in quality. Certified by QCertificazioni srl., Is an organic oil guaranteed from beginning to end, from the first olive to the last drop of the mill.

Available size:



The Rustico

EXTRA VIRGIN OLIVE OIL

It is an unfiltered Extra Virgin olive oil because it is designed for those who love traditional flavors. A oil created to preserve the naturalness of the product as it comes from the mill, with a characteristic appearance, synonymous with integrity and genuineness. It is ideal for simple preparations which, however, require a dominant condiment, such as legume soups, meats and vegetables grid.

Available size:



The selected oils

The Unfiltered

EXTRA VIRGIN OLIVE OIL

Unfiltered extra virgin is the real traditional oil because it is not filtered and 100% Italian, result of a wise selection of the best extra virgin olive oils obtained from olives cultivated, harvested and pressed in Italy. With an authentic taste, pleasant and fruity with hints of pepper, exalts every dish if used as a raw finish. Perfect for dishes from strong flavor like red meat, grilled fish and bruschetta.

Available size:



The Francesco Cirio Reserve

EXTRA VIRGIN OLIVE OIL

The "Reserve" Francesco Cirio is a tribute to the founder for the 150-year history of the brand. An extra virgin 100% Italian special selection of the best extra virgin of our peninsula, to be purchased to be enjoyed on special occasions. With a pleasant taste, fruity with hints of almond and spicy aftertaste, it is perfect for use as a raw finish of roasts, field vegetables and rich first courses.

Available size:



The special
oils

The Vintage Tin

EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil selected according to the highest quality Cirio standards, packaged in tins that celebrate the over 150 years of Cirio history through images of past advertisements. An ideal product both as a convenience format with its 2 liters, both as an article that attracts the consumer with his careful graphics, such as to remain there like a beautiful object even after the oil is finished. The 2L can format offers excellent compromise between stock for pantry and handling for daily use, best protecting the product from light.

Available size:

TIN

2L



Flavored

FLAVORED EXTRA VIRGIN OLIVE OIL

A quick and practical idea to rediscover the most authentic flavors of the Mediterranean diet. Use them with creativity to enrich fish dishes, create imaginative bruschetta or to give an extra touch to vegetables. They enrich traditional flavors like a caprese dish and they are a completion even for pizza!

Available in traditional flavors:

- Lemon
- Basil
- Garlic
- Truffle
- Garlic & Chilli
- Chili pepper

Available size:

GLASS

250 ML





Red & White grape vinegars

WINE VINEGARS

An Italian classic, one of the oldest products sold under Ciriobrand, with high level of customer recognition; Selected to retain high versatility in their respective uses, both in cooking and for dressing.

Available size:



Balsamic vinegar of Modena Igp

BALSAMIC VINEGAR OF MODENA IGP

One of the key condiments of Italian tradition, increasingly appreciated by all kinds of customers; Protected Geographical Indication –certifying that it's the real Balsamic Vinegar from the territory of Modena, Italy, with its unique traditional profile; Highly versatile with its strong characteristic flavour–yet selected to allow balanced performances both in cooking and dressing.

GLAZE BALSAMIC VINEGAR OF MODENA IGP

A condiment of sweet creamy consistency, with huge versatility (ideal on Grilled meat, Cheese, roasted vegetables – even ice cream or fruit!); Using high quality Balsamic Vinegar of Modena IGP as a base, guaranteeing a uniquely prized product; Even as a visual garnish, it incites creative use and allows any dish to look professional, making it a musthave in the kitchen of gourmet-lovers.

WHITE ITALIAN CONDIMENT

A more delicate alternative to Balsamic Vinegar, but with a very characteristic bittersweet flavor, making the product easily distinguishable; Highly versatile, especially useful to avoid altering the visual look of the dishes it's used on.

Available size:





GLASS

PET

TIN

SPRAY



SACHET 10ml 0.34 fl oz
Available in 300-piece cases

PRODUCT DATA

CARTON DATA

	GROSS WEIGHT (kg)	BASE (mm)	HEIGHT (mm)	DEPTH (mm)	PZ/CART	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	CUBBLE (m³)	WEIGHT (kg)
250ml 8.4 fl oz	0,44	59	202	51	12 pz	188	213	202	0,008089	5,51
500ml 16.9 fl oz	0,81	72,5	258	57,5	12 pz	297	179	259	0,013769	9,92
750ml 25.4 fl oz	1,13	83,5	278	67,5	12 pz	343	213	278	0,020310	13,84
1L 33.8 fl oz	1,39	95	278	77	6 pz	295	161	279	0,013251	8,55
					12 pz	391	236	279	0,025745	16,85
1L 33.8 fl oz	0,97	79	247	79	12 pz	337	251	260	0,021993	11,90
2L 68.0 fl oz	1,91	110	273	110	6 pz	347	229	282	0,022409	11,76
3L 101.4 fl oz	2,81	140	239	140	4 pz	291	296	272	0,023429	11,75
5L 169.0 fl oz	4,72	140	358	140	2 pz	310	160	340	0,016864	9,68
1L 33.8 fl oz	1,46	100	176	70	12 pz	290	316	181	0,016587	17,7
3L 101.4 fl oz	3,03	149	260	92	4 pz	190	310	265	0,015609	12,35
5L 169.0 fl oz	4,98	120	313	149	2 pz	160	250	317	0,012680	10,21
					4 pz	315	250	317	0,024964	20,17
200ml 6.7 fl oz	0,222	47	148	47	12 pz	153	200	193	0,005906	2,79

80x120

100x120

	CRT/LAYER	LAYERS	CRT TOT/PALLET	PLT WEIGHT (kg)	PLT HEIGHT (m)	CRT/LAYER	LAYERS	CRT TOT/PALLET	PLT WEIGHT (kg)	PLT HEIGHT (m)
250ml 8.4 fl oz	21	6	126	709,26	1,362	28	6	168	945,68	1,36
500ml 16.9 fl oz	17	5	85	858,20	1,445	21	5	105	1062	1,45
750ml 25.4 fl oz	12	5	60	845,40	1,540	15	5	75	1058	1,54
1L 33.8 fl oz	20	5	100	870,00	1,545	24	5	120	1046	1,55
	10	5	50	857,50	1,545	12	5	60	1031	1,55
1L 33.8 fl oz	10	5	50	595,00	1,450	12	5	60	714,00	1,450
2L 68.0 fl oz	11	6	66	776,16	1,842	13	6	78	917,28	1,842
3L 101.4 fl oz	8	5	40	470,00	1,510	12	5	60	705,00	1,510
5L 169.0 fl oz	19	5	95	919,60	1,850	21	5	105	1016,40	1,850
1L 33.8 fl oz	8	6	48	866,16	1,236	12	6	72	1274,40	1,236
3L 101.4 fl oz	16	4	64	790,40	1,210	18	4	72	889,20	1,210
5L 169.0 fl oz	23	5	115	1174,15	1,735	28	5	140	1429,40	1,735
	10	5	50	1008,50	1,735	15	5	75	1512,75	1,735
200ml 6.7 fl oz	30	7	210	585,90	1.501	37	7	259	722,61	1,501

PRODUCT	CARTON DATA								80x120			100x120		
	VOL	BOTTLE	PZ/CART	HEIGHT (mm)	BASE (mm)	DEPTH (mm)	CUBBLE (m³)	WEIGHT (kg)	CS/LAYER	LAYERS	TOTAL	CS/LAYER	LAYERS	TOTAL
Balsamic	5L	HDPE	2 pz	310	260	205	0,016523	10,2	15	5	75	19	5	95
Glaze	250ml	HDPE	6 pz	163	172	117	0,00328	2,2	51	5	255	63	5	315
Balsamic	250ml	BORDOLESE	12 pz	230	225	175	0,009056	6,3	24	5	120	28	5	140
Balsamic	500ml	BORDOLESE	12 pz	280	270	205	0,015498	11,5	14	5	70	17	6	102
White Condiment	500ml	CIRIO	12 pz	220	242	338	0,017995	9,6	12	6	72	15	6	90
Vinegars Wine	500ml	CIRIO	12 pz	220	242	338	0,017995	9,6	12	6	72	15	6	90
Vinegars Wine	5L	HDPE	2 pz	310	260	205	0,016523	10,2	15	5	75	19	5	95



Pietro Coricelli Spa
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