



CATALOG



Melannurca Campana

La Melannurca Campana or Mela Annurca, is an Italian fruit and vegetable product that designates a prized variety of Apple typical of the Campania region, such as to be considered the "queen of apple"



Vino Falanghina del Sannio

The Falanghina is a very ancient vine originally from slopes of Taburno and some areas of the Campi Flegrei, but for some decades the production of Sant'Agata de Goti is also famous.



Cecatielli

The Cecatielli are an extremely popular cooking preparation in many countries of the world and they show noticeable differences from one type to another both in shape and in ingredients



Taralli con lo zucchero

Sugar taralli are a specialty of southern Italy originating in Puglia



Freselle

The frisella is a tarallo of durum wheat cooked in the oven, cut in half horizontally and baked again in the oven



Liquore Strega Mignon

The Liquore Strega is an herbal liquer produce since 1860 by the Strega Alberti of Benevento



Honey Craft

Rich production of honey craft of various types



Lampada 15 cm X 12 cm

*Is an object created by hand with recycled material
and has been created by some students of our
institute*



SUD COMPANY I.T.E



€ 1,50
cadauna

Liquore Strega Mignon

The Liquore Strega is an herbal liquor produce since 1860 by the Strega Alberti of Benevento



€ 1,50 Kg

Melannurca Campana

La Melannurca Campana or Meta Annurca, is an Italian fruit and vegetable product that designates a prized variety of Apple typical of the Campania region, such as to be considered the "queen of apple"



Cecatielli € 2,50 Kg

The Cecatielli are an extremely popular cooking preparation in many countries of the world and they show noticeable differences from one type to another both in shape and in ingredients



€ 5

Vino Falanghina del Sannio

The Falanghina is a very ancient vine originally from slopes of Taburno and some areas of the Campi Flegrei, but for some decades the production of Sant'Agata de Gott is also famous.



€ 5

Lampada 15 cm X 12 cm
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€ 3
500 gr

Taralli con lo zucchero

Sugar taralli are a specialty of southern Italy originating in Puglia



€ 5
300gr

Honey Craft

Rich production of honey craft of various types



Freselle € 3 Kg

The fresella is a torallo of durum wheat cooked in the oven, cut in half horizontally and baked again in the oven

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