



Spice Catalogue

Flavours of Etna

2026 Edition

B2B





About Us

Since **2018**, Sari has brought to the table the aromas of a unique land.

We grow, process, package and tell the story of botanicals born in the Etna landscape. Since 2026, we have been an agricultural Benefit Company.

Passionate about Aromas

For us, a spice is not just an ingredient. It is a fragment of territory: a fragrance, a gesture, an agricultural memory that meets everyday cooking and contemporary hospitality.

The Territory becomes value when it becomes a supply chain

Etna is not merely the backdrop of the brand. It is Sari's competitive context: a recognisable geographical origin, aromatic biodiversity, a volcanic imaginary and a direct link between product and place.

Lava soils and temperature variations generate a strong sensory identity. In this territory, the raw material becomes a story, and the story becomes commercial value.





Integrated Supply Chain

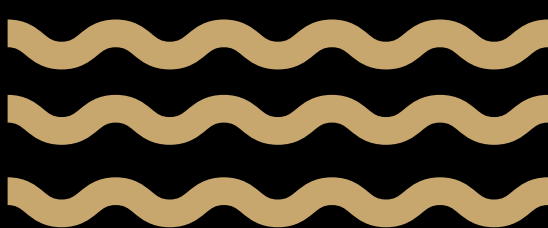
01.



CULTIVATION

Selection and care of botanicals.

02.



DRYING

Controlled processing to preserve sensory characteristics.

03.



PACKAGING

Blends, cutting, packaging and quality control.

04.



MARKET

B2B sales, tastings, events and collaborations.

Agricultural Benefit Company

Sari chose the Benefit Company model because sustainability should not be a communication ornament, but a responsibility integrated into the way business is done.

Being a benefit company means bringing together economic growth and common benefit: product quality, care for the supply chain, respect for the territory, enhancement of biodiversity, and fair relationships with customers, partners and the local community.





The Soul of Our Spices

The **Spice** line is born from the meeting of the land of Etna, Mediterranean tradition and a constant pursuit of excellence. We select raw materials of controlled origin, crafted with artisanal care to preserve their integrity, aroma and qualities. Every spice tells a story of passion, respect and authenticity: an invitation to transform every recipe into a memorable experience.

Organic Tradition

All our aromatic and medicinal herbs are **certified organic** and are harvested to create pure spices and seasoning blends that are practical, flavourful and beneficial for health and personal routine. All our spices contain no additives.



IT - BIO - 005
Agriculture ITALY



The Collection

Selection of spices and blends



DISCOVER THEM ALL

CAREFULLY SELECTED • INSPIRED BY NATURE • FLAVOURS OF ETNA

www.sariaziendaagricola.com



Four Families

One botanical identity.

01.



AROMATIC CRYSTALS

02.



SIGNATURE BLENDS



Four Families

One botanical identity.

03.



SIGNATURE BOTANICALS

04.



KITCHEN ESSENTIALS



Niuriddu

Red wine, juniper and wild fennel: intense savouriness with Mediterranean character.



◆ DESCRIPTION

Niuriddu is a red wine aromatic salt designed to give depth and character to a dish. The savoury base meets the wine note, the fragrance of wild fennel seeds and the balsamic nuance of juniper. It is a versatile seasoning, suitable for simple preparations as well as more structured recipes.

◆ AROMATIC PROFILE

Savoury, wine-like and Mediterranean, with a balsamic and slightly resinous note from juniper.

◆ SUGGESTED USES

Perfect for meats, focaccias, potatoes, oven-roasted vegetables, fish and grilled dishes. Use as a finishing salt or during cooking.

IDEAL FOR:



MEATS



FOCACCIAS



POTATOES



FISH

INGREDIENTS

sea salt, red wine (contains **SULPHITES**), wild fennel seeds, juniper.

Net Weight : 100 g



Minnella

Bright savouriness with white wine, lemon and Mediterranean botanicals.



DESCRIPTION

Minnella is a white wine aromatic salt with a fresh, citrus profile. Lemon powder gives brightness, while oregano and nepitella add herbaceous and Mediterranean notes. It is designed to finish delicate dishes without covering their flavour.

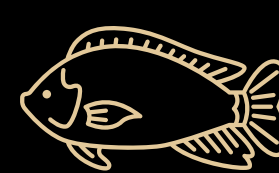
AROMATIC PROFILE

Savoury, citrusy and herbaceous, with clean freshness and a Mediterranean aromatic finish.

SUGGESTED USES

Ideal as a finishing salt for fish, salads, focaccias, vegetables, potatoes, carpaccio and dressings.

IDEAL FOR:



FISH



SALADS



FOCACCIAS



VEGETABLES

INGREDIENTS

sea salt, white wine (contains **SULPHITES**), lemon powder, oregano, nepitella.

Net Weight: 100 g



Condicarne

Organic Mediterranean herbs to give depth to meats, roasts and marinades.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Condicarne is an organic blend built around the classic herbs of Mediterranean cuisine. Rosemary, sage, thyme, oregano, garlic, bay leaf and chilli create a complete aromatic base, designed to accompany meat without covering the raw ingredient.

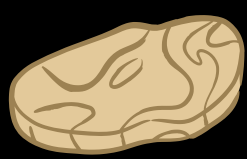
AROMATIC PROFILE

Aromatic, warm and persistent, with herbaceous and balsamic notes and a slight spicy kick.

SUGGESTED USES

Perfect for white and red meats, roasts, meatballs, marinades, ragout, grilled dishes and oven-baked preparations.

IDEAL FOR:



MEATS



ROASTS



MARINADES



GRILL

INGREDIENTS

organic rosemary, organic sage, organic thyme, organic oregano, organic garlic, organic bay leaf, organic chilli.

Net Weight: 26 g





Condipesce

Citrus fruits, mint and flowers: an organic blend to brighten fish.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Condipesce is a fresh and refined organic blend, designed to enhance seafood dishes and light preparations. Orange and lemon peels meet mint, lemon balm, oregano, lavender and helichrysum, creating an elegant and recognisable aromatic profile.

AROMATIC PROFILE

Citrusy, fresh and floral, with Mediterranean notes and a delicate herbaceous finish.

SUGGESTED USES

Ideal for baked fish, shellfish, marinated raw fish, seafood salads, steamed vegetables and light sauces.

IDEAL FOR:



INGREDIENTS

organic orange peels, organic lemon peels, organic mint, organic lemon balm, organic oregano, organic lavender, organic helichrysum.

Net Weight: 20 g



Achillea et Nepeta

Wild Etna botanicals for fresh dishes, grains and salads.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Achillea et Nepeta is a fine and vegetal organic blend. Wild Etna yarrow and nepitella give a territorial and aromatic note, while fleur de sel and fennel seeds complete the profile with savouriness and roundness.

AROMATIC PROFILE

Herbaceous, fresh and slightly aniseed, with a wild and Mediterranean note.

SUGGESTED USES

Perfect for cold rice, salads, grains, vegetables, legumes, savoury yoghurts and dressings.

IDEAL FOR:



INGREDIENTS

organic wild Etna yarrow, fleur de sel, organic wild Etna nepitella, organic fennel seeds.

Net weight: 30 g





Rub Siciliano

*Smoked Sicilian paprika and Mediterranean herbs
for the taste of the grill.*



DESCRIPTION

Rub Siciliano Barbecue is a bold blend designed for meats, potatoes and grilled vegetables. Smoked Sicilian paprika gives intensity and colour, while rosemary, oregano and chives add a Mediterranean aromatic note.

AROMATIC PROFILE

Smoky, spicy and Mediterranean, with a herbaceous note and pleasant roundness.

SUGGESTED USES

Perfect for barbecues, grilling, dry marinades, roast potatoes, vegetables and slow cooking.

IDEAL FOR:



MEATS



POTATOES



VEGETABLES



FISH

INGREDIENTS

smoked Sicilian paprika, rosemary, oregano, chives.

Net weight: 50 g



Juniperus et Genista

Juniper and Etna broom for a balsamic, floral and wild blend.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Juniperus et Genista is an evocative organic blend built around two highly distinctive botanicals. Wild Etna juniper gives balsamic depth, broom flowers add a floral note, while mint and fleur de sel complete the profile.

AROMATIC PROFILE

Balsamic, floral and savoury, with a fresh sensation and a resinous finish.

SUGGESTED USES

Ideal for game, braised meats, mushrooms, potatoes, aged cheeses and autumn dishes.

IDEAL FOR:



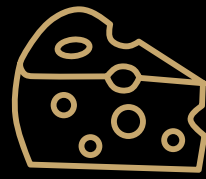
GAME



MUSHROOMS



POTATOES



CHEESES

INGREDIENTS

organic wild Etna juniper, fleur de sel, organic mint, organic Etna broom flowers.

Net weight: 40 g





Parsley

Fresh, green and versatile: the everyday gesture that completes the dish.



DESCRIPTION

Parsley is an essential ingredient in Mediterranean cuisine. Its fresh, vegetal profile makes it suitable for many preparations, from fish dishes to vegetables, through to sauces, potatoes and cold recipes.

AROMATIC PROFILE

Green, fresh and vegetal, with a clean and immediate herbaceous note.

SUGGESTED USES

Perfect for fish, potatoes, vegetables, sauces, pasta sauces, soups and cold dishes.

IDEAL FOR:



FISH



POTATOES



SAUCES



VEGETABLES

INGREDIENTS

parsley.

Net weight: 20 g



Chives

A fine green, onion-like note for fresh dishes and light sauces.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic chives add delicacy and freshness. Their onion-like but light profile is ideal for finishing cold dishes, fresh cheeses, eggs, potatoes, fish and savoury creams.

AROMATIC PROFILE

Green, fresh and delicately onion-like, with a light persistence.

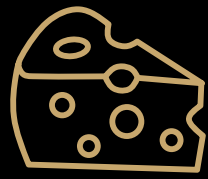
SUGGESTED USES

Perfect for fresh cheeses, eggs, salads, potatoes, sauces, savoury creams and fish.

IDEAL FOR:



EGGS



CHEESES



SAUCES



FISH

INGREDIENTS

organic chives.

Net weight: 12 g





Myrtle

Mediterranean berries with a balsamic profile for intense and aromatic dishes.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic myrtle evokes the Mediterranean scrub. Its intense and aromatic berries are ideal for rustic preparations, meats, marinades and recipes that require depth and character.

AROMATIC PROFILE

Balsamic, fruity and Mediterranean, with a slightly resinous note.

SUGGESTED USES

Ideal for meats, game, roasts, marinades, sauces, liqueurs and gastronomic infusions.

IDEAL FOR:



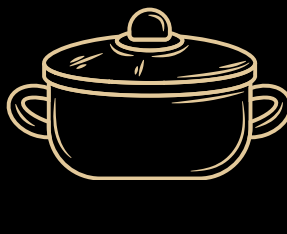
MEATS



SOUPS



MARINADES



SAUCES

INGREDIENTS

organic myrtle berries.

Net weight: 45 g





Mint

Immediate freshness for cold dishes, dressings and summer rituals.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic mint brings a fresh and recognisable note. It is a versatile botanical, suitable for both savoury cuisine and cold drinks, dressings, salads and summer offerings.

AROMATIC PROFILE

Fresh, green and aromatic, with a clean and persistent sensation.

SUGGESTED USES

Perfect for salads, couscous, savoury yoghurts, vegetables, legumes, cold drinks and dressings.

IDEAL FOR:



SALADS



SAUCES



VEGETABLES



BEVERAGES

INGREDIENTS

organic mint.

Net weight: 22 g





Savory

Rustic, herbaceous and slightly peppery: an aromatic signature for legumes and soups.



◆ DESCRIPTION

Savory is a botanical with a bold character, ideal for giving depth to simple preparations. Its rustic and slightly peppery note makes it particularly suitable for legumes, soups, vegetables and mushrooms.

◆ AROMATIC PROFILE

Herbaceous, rustic and mildly peppery, with a warm, dry persistence.

◆ SUGGESTED USES

Perfect for legumes, soups, white meats, vegetables, mushrooms and dry seasonings.

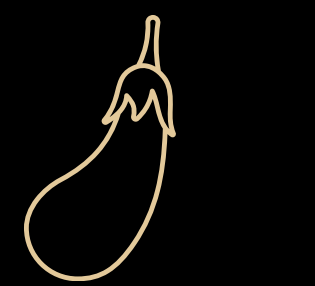
IDEAL FOR:



LEGUMES



SOUPS



VEGETABLES



MUSHROOMS

INGREDIENTS

savory.

Net weight: 30 g



Basil

Green, sweet and Mediterranean: the simple aroma of Italian cuisine.



◆ DESCRIPTION

Basil is an immediate symbol of Mediterranean cuisine. Fragrant and versatile, it accompanies tomatoes, pasta, focaccias, vegetables and sauces, bringing a green and recognisable note to the dish.

◆ AROMATIC PROFILE

Green, sweet and Mediterranean, with a soft and familiar herbaceous note.

◆ SUGGESTED USES

Ideal for tomatoes, pasta, focaccias, vegetables, dry pesto mixes, sauces and fresh cheeses.

IDEAL FOR:



SAUCES



PASTA



FOCACCIAS



FISH

INGREDIENTS

basil.

Net weight: 22 g



Juniper

Balsamic and resinous berries for intense dishes and autumn preparations.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic juniper is a deep and distinctive spice. Its berries give balsamic intensity to marinades, braised dishes, game and autumn preparations, adding a wild and recognisable note.

AROMATIC PROFILE

Balsamic, resinous and spicy, with an intense and persistent finish.

SUGGESTED USES

Perfect for game, braised meats, marinades, cabbage, potatoes, preserves and gin pairings.

IDEAL FOR:



GAME



SOUPS



MARINADES



PRESERVES

INGREDIENTS

organic juniper berries.

Net weight: 45 g





Fennel Seeds

Sweet, aromatic and aniseed: small seeds with great Mediterranean character.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic fennel seeds bring a sweet, aromatic and persistent note to the kitchen. They are perfect for bread-making, focaccias, meats, legumes and rustic preparations.

AROMATIC PROFILE

Sweet, aromatic and aniseed, with a warm and rounded persistence.

SUGGESTED USES

Ideal for bread, focaccias, meats, sausage, legumes, vegetables and gastronomic infusions.

IDEAL FOR:



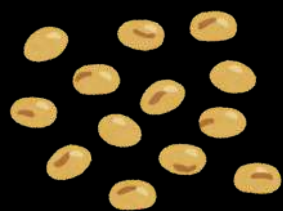
BREAD



FOCACCIAS



MEATS



LEGUMES

INGREDIENTS

organic fennel seeds.

Net weight: 50 g





Bay Leaf

A balsamic and persistent note for slow cooking and Mediterranean recipes.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic bay leaf is one of the most identity-defining herbs of Mediterranean cuisine. Its balsamic aroma accompanies slow cooking, sauces, broths, legumes and preserves.

AROMATIC PROFILE

Balsamic, green and persistent, with a deep aromatic note.

SUGGESTED USES

Ideal for sauces, broths, legumes, roasts, preserves and marinades.

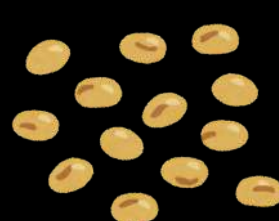
IDEAL FOR:



SAUCES



SOUPS



LEGUMES



ROASTS

INGREDIENTS

organic bay leaf.

Net weight: 30 g





Oregano

The Mediterranean aromatic signature for tomatoes, focaccias and salads.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic oregano is an essential and recognisable reference. Just a few gestures are enough to transform tomatoes, focaccias, salads, vegetables and simple dishes into recipes with a Mediterranean profile.

AROMATIC PROFILE

Herbaceous, Mediterranean and aromatic, with a warm and persistent note.

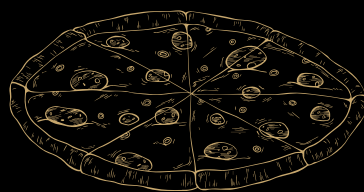
SUGGESTED USES

Perfect for pizza, focaccias, salads, tomatoes, vegetables and fresh cheeses.

IDEAL FOR:



MEATS



PIZZA



SAUCES



SALADS

INGREDIENTS

organic oregano.

Net weight: 15 g





Thyme

A versatile, dry and balsamic herb for everyday and professional cooking.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic thyme is one of the most versatile herbs in Mediterranean cuisine. Its dry and balsamic profile accompanies meats, fish, vegetables, potatoes, legumes and soups.

AROMATIC PROFILE

Herbaceous, balsamic and dry, with an elegant and persistent note.

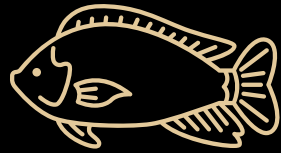
SUGGESTED USES

Ideal for meats, fish, vegetables, potatoes, legumes, soups and infused oils.

IDEAL FOR:



MEATS



FISH



VEGETABLES



SOUPS

INGREDIENTS

organic thyme.

Net weight: 30 g





Chilli Pepper

Warm, direct and Mediterranean: a bold note to give rhythm to the dish.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic chilli pepper is designed for those who love to give character to recipes. It adds a warm and immediate note to first courses, sauces, legumes, preserves and infused oils.

AROMATIC PROFILE

Spicy, warm and bold, with an intense and clean aromatic push.

SUGGESTED USES

Perfect for first courses, sauces, legumes, marinades, infused oils and preserves.

IDEAL FOR:



MEATS



SAUCES



LEGUMES



OILS

INGREDIENTS

organic chilli pepper.

Net weight: 50 g





Rosemary

The resinous fragrance of Mediterranean cuisine, from oven to grill.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic rosemary is an essential reference for everyday and professional cooking. Its resinous note enhances potatoes, focaccias, meats, legumes and oven-roasted vegetables.

AROMATIC PROFILE

Resinous, Mediterranean and intense, with herbaceous and balsamic persistence.

SUGGESTED USES

Ideal for potatoes, focaccias, meats, legumes, oven-roasted vegetables, infused oils and grilled dishes.

IDEAL FOR:



FOCACCIAS



POTATOES



MEATS



GRILL

INGREDIENTS

organic rosemary.

Net weight: 30 g





Garlic

An intense aromatic base, ready to use in every kitchen.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic garlic is a fundamental ingredient for building flavour. In the Sari format it is practical, stable and ready to use, suitable for sauces, soups, legumes, vegetables, marinades and dry seasonings.

AROMATIC PROFILE

Intense, warm and savoury, with a pungent and persistent note.

SUGGESTED USES

Perfect for sauces, soups, legumes, vegetables, marinades, rubs and oven-baked preparations.

IDEAL FOR:



SAUCES



SOUPS



LEGUMES



MARINADES

INGREDIENTS

organic garlic.

Net weight: 80 g





Sage

Elegant, balsamic and persistent: a classic leaf for rich and fragrant dishes.



IT - BIO - 005
Agriculture ITALY

DESCRIPTION

Organic sage has a warm and recognisable profile. It is ideal for buttery dishes, stuffed pasta, white meats, legumes, potatoes and focaccias, where it adds depth without weighing the dish down.

AROMATIC PROFILE

Herbaceous, balsamic and warm, with an elegant and persistent note.

SUGGESTED USES

Perfect for flavoured butter, stuffed pasta, white meats, legumes, potatoes and focaccias.

IDEAL FOR:



BUTTER



PASTA



WHITE MEATS



POTATOES

INGREDIENTS

organic sage.

Net weight: 18 g



B2B Channels

01.	02.	03.	04.
PREMIUM RETAIL AND SPECIALISED STORES	HORECA AND HOSPITA LITY	CORPORATE GIFTING, WEDDINGS AND EVENTS	E-COMMERCE AND MARKETPLACES

Build your Sari assortment.

Request the separate price list, build your B2B assortment or create a custom botanical kit with us.

