



**CUORE
DEL SUD**

Fine Food Selection

Where tradition meets quality.
Authentic Italian brands, one trusted distributor.

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ABOUT US

At CUORE DEL SUD, we believe that excellence lies not only in what we create ourselves, but also in what we choose to represent. This catalogue is the result of our commitment to discovering and promoting high-quality products from trusted external brands, producers who share our core values of authenticity, craftsmanship, and respect for tradition.

Carefully curated, this selection offers a journey through the different flavors of Southern Italy, featuring everything from fine dairy products and artisanal pasta to premium canned seafood and traditional confections. Each item has been selected not just for its taste, but for the story it tells: a story rooted in territory, tradition, and people.



Operating from the heart of Southern Italy, and supported by the logistical expertise of WIT Logistics, we are able to connect these products with markets around the world efficiently, reliably, and with full respect for their integrity.

With this portfolio, CUORE DEL SUD does more than distribute: we build connections between excellence and opportunity. This catalogue is your gateway to a trusted selection of distinctive brands, united by quality and by the passion that defines Italian food culture.

TUNA AND ANCHOVIES

Di Lucia is a family-run seafood company founded in 1981 in Capaccio-Paestum, specializing in high-quality artisanal fish products. Their range includes anchovies, tuna, swordfish, and mackerel, crafted using traditional methods and sustainable fishing practices. They offer a BIO line, featuring organic extra virgin olive oil for premium preservation. Their specialties, such as anchovy sauce and pâtés, are widely appreciated in gourmet cuisine. Discover the authentic flavors of the Mediterranean with Di Lucia!



TUNA AND ANCHOVIES

TUNA FILLETS IN OLIVE OIL

Carefully selected and hand-packed, Di Lucia tuna fillets offer a tender texture and a delicate, yet rich flavor that reflects the excellence of Mediterranean seafood tradition. Preserved in high-quality oil to maintain their natural taste and softness, these fillets are incredibly versatile in the kitchen.

- 200 g jar: 1 CT x 12 pcs
- 370 g jar: 1 CT x 12 pcs
- 500 g jar: 1 CT x 12 pcs
- 720 g jar: 1 CT x 12 pcs
- 1700 g jar: 1 CT x 2 pcs
- 3000 g jar: 1 CT x 1 pc



NATURAL TUNA FILLETS

Preserved simply in water and salt, these natural tuna fillets maintain all the nutritional qualities of the fish while offering a clean, genuine taste.

Ideal for light and balanced meals, it pairs beautifully with fresh vegetables, legumes, or whole grains. Excellent in salads, sandwiches, rice bowls, or as a base for protein-rich appetizers.

200 g jar: 1 CT x 12 pcs



SALTED ANCHOVIES

Di Lucia salted anchovies are aged in barrels with sea salt to enhance their flavor and maintain a firm, meaty texture. This traditional process preserves all the richness of the fish, resulting in a bold, umami-packed ingredient. Rinse and fillet before use to enjoy their full potential in pasta dishes, sauces, pizzas, or as the centerpiece of gourmet antipasti.

- 425 g jar: 1 CT x 12 pcs
- 800 g jar: 1 CT x 8 pcs
- 1500 g jar: 1 CT x 3 pcs



TUNA AND ANCHOVIES

ANCHOVY FILLETS IN OLIVE OIL

Carefully cleaned and filleted by hand, Di Lucia anchovies in oil are preserved in high-quality olive oil to maintain their softness and aromatic intensity. Their balanced, savory taste makes them perfect for enriching salads, bruschetta, pasta sauces, and dressings—or simply enjoyed on toasted bread with butter or burrata.

- 150 g jar: 1 CT x 12 pcs
- 425 g jar: 1 CT x 12 pcs
- 800 g jar: 1 CT x 8 pcs
- 1500 g jar: 1 CT x 3 pcs



ANCHOVY FILLETS LEMON MARINADES IN OLIVE OIL

Di Lucia lemon-marinated anchovy fillets offer a refined twist on a Southern Italian classic.

Perfect as a light appetizer or gourmet topping, they pair beautifully with toasted bread, salads, citrus-based dishes, or fresh cheeses. Their bright flavor and tender texture make them an elegant addition to any Mediterranean-inspired menu.

- 150 g jar: 1 CT x 12 pcs
- 425 g jar: 1 CT x 12 pcs
- 1500 g jar: 1 CT x 3 pcs



ANCHOVIES PATÈ

Di Lucia anchovy paté is a rich, creamy spread made from ground anchovies blended with olive oil to achieve a smooth texture and bold, umami-packed flavor. Ideal for spreading on crostini, enriching pasta dishes, or adding depth to meat and vegetable preparations, this paté is a pantry essential for anyone who loves authentic Mediterranean taste with a touch of refinement.

130 g jar: 1 CT x 12 pcs



TUNA AND ANCHOVIES

TUNA PATÈ

Di Lucia tuna paté is a smooth and flavorful spread made from high-quality tuna, blended to create a light, creamy texture and a well-balanced taste.

This paté is both versatile and delicious: an elegant way to enjoy the taste of the sea in every bite.

Also available in a spicy version, for those who love a bold, piquant twist.

130 g jar: 1 CT x 12 pcs



AMBERJACK PATÈ

Crafted from premium amberjack fillets, Di Lucia amberjack paté offers a delicate yet distinctive taste, with a creamy texture that melts in the mouth. Blended with high-quality olive oil and subtle seasonings, this gourmet spread captures the essence of the sea in a refined, ready-to-use format.

Ideal for elegant appetizers, crostini, or as a surprising ingredient in sauces and pasta fillings, it brings a touch of sophistication to any dish.

130 g jar: 1 CT x 12 pcs



ANCHOVY SAUCE

Di Lucia anchovy sauce is crafted using ancient methods from the Amalfi Coast. Made by slowly aging anchovies in salt and allowing their natural juices to drip and concentrate, this amber-colored liquid is packed with savory depth and marine intensity.

Just a few drops are enough to elevate a dish.

- 2 cl bottle: 1 CT x 40 pcs
- 10 cl bottle: 1 CT x 12 pcs
- 20 cl bottle: 1 CT x 12 pcs
- 1 l bottle: 1 CT x 1 pc



DI LUCIA PRODUCTS ARE ALSO
AVAILABLE IN **ORGANIC EXTRA
VIRGIN OLIVE OIL.**



FRESH PASTA

Pastificio Carlo Tortora is a family-run pasta company based in Montecorvino Rovella, Campania, specializing in high-quality artisanal pasta. Using the finest durum wheat semolina from Puglia and Molise, they craft pasta with bronze extrusion and slow drying to preserve its rich flavor and texture. Their traditional methods, combined with modern technology, ensure an authentic taste experience, making their pasta a favorite among connoisseurs.



FRESH PASTA

Shelf life: 120 days.
To be stored in a refrigerator at 2 - 4°C.

Pastificio Carlo Tortora's **short pasta** combines traditional shapes with artisanal precision. They are bronze-extruded to ensure a coarse texture that holds sauces beautifully. Ideal for everyday recipes or gourmet creations, they offer perfect bite and consistency thanks to slow drying and high-quality semolina.



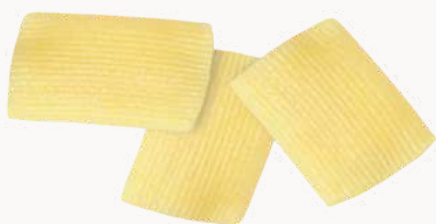
Paccheri



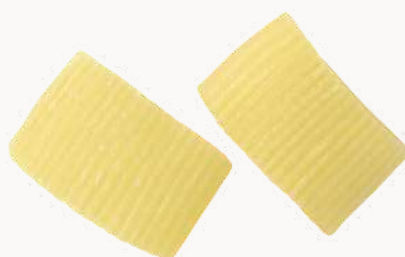
Calamarata



Penne rigate



Paccheri rigati



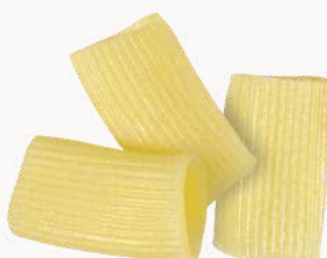
Calamarata rigata



Pennette rigate



Fusilli caserecci



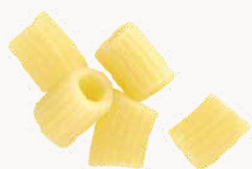
Rigatoni



Sedani rigati

FRESH PASTA

Shelf life: 120 days.
To be stored in a refrigerator at 2 - 4°C.



Tubetti rigati



Cannolicchi rigati



Eliche



Gnocchetti sardi



Strozzapreti



Maccheroncino



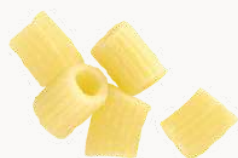
Cortecce



Strascinati



Foglie di ulivo



Trofie



Orecchiette



Cavatelli

FRESH PASTA

Shelf life: 120 days.
To be stored in a refrigerator at 2 - 4°C.

Crafted from 100% Italian durum wheat semolina, Tortora's **long pasta** is bronze-drawn and slow-dried for optimal texture and taste. These elegant, elongated shapes are perfect for elevating classic Italian dishes, from rich meat ragù to delicate seafood sauces.



Pappardelle



Tagliatelle



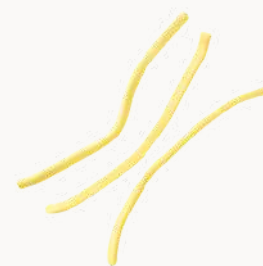
Troccoli



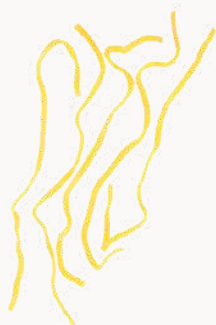
Fettuccine



Spaghettoni



Sciallatielli amalfitani



Linguine



Fusillo salernitano



Fusillo calabro

PASTA

Pastificio Graziano is located in Manocalzati, in the heart of Irpinia, at the foot of the untouched Picentini Mountains. Born from a deep-rooted passion and inspired by the traditions of Neapolitan master pasta makers, it produces high-quality dry pasta using only 100% Italian ingredients: durum wheat semolina, pure mountain spring water, and artisanal expertise. Each shape, typical and regional, is bronze-drawn and slowly dried for over two days at low temperatures, preserving the full flavor and nutritional value of the raw materials. This method ensures a pasta that tells the story of its land: genuine, rich, and deeply rooted in tradition.



pastificio
graziano

PASTA

Pastificio Graziano's **short pasta** includes traditional regional cuts like fusilli, paccheri, and mezze maniche—each one expertly bronze-drawn to ensure a rough, sauce-gripping texture. Perfect for hearty, flavorful dishes, these shapes are designed to bring out the richness of every ingredient, from rustic ragù to vegetable-based sauces.



Calamarata liscia



Calamarata rigata



Capricci



Fusilli



Maccheroncini lisci



Maccheroncini rigati



La mista



Mezzi bombardoni rigati



Mezzi paccheri lisci



Conchiglioni



Mezze candele



Mezzi paccheri rigati

PASTA



Penne rigate



Rigatoni



Pennoni lisci



Tubetto liscio



Tubettone liscio



Pennoni rigati



Paccheri lisci



Paccheri rigati



Penne lisce



Penne lisce a candela

PASTA

Pastificio Graziano's **long pasta** reflects the elegance of Italian culinary heritage. Slowly dried and bronze-extruded, these shapes maintain excellent elasticity and firmness after cooking, making them ideal for showcasing classic pairings like tomato and basil, seafood, or meat sauces with depth and character.



Bucatini con archetto



Candele



Cannazze



Fusilli lunghi



Linguine



Spaghetti con archetto



Tagliatelle con archetto

SPECIAL CHEESE

Caseificio Pessolani is a family-run dairy in Basilicata, Italy, dedicated to preserving the rich tradition of Podolica cattle farming. Their cheeses are crafted using milk from free-range Podolica cows, ensuring exceptional flavor and nutritional value. With a commitment to quality and authenticity, they produce artisanal cheeses that reflect the essence of the region.



SPECIAL CHEESE

SCAMORZA PODOLICA

A semi-hard cheese with a delicate smoky aroma, made from Podolica cow's milk. Its smooth texture and rich taste make it perfect for grilling or enjoying fresh.

500 g



CACIOCAVALLO PODOLICO

A prestigious aged cheese, known for its complex flavors and aromatic depth. Slowly matured, it develops a firm texture and a unique balance of buttery and nutty notes.

Fresh: 2200 g

Semi-mature (5-8 months): 2000g

Mature (9-30 months): 1800 g



READY-MADE SAUCES

Italia Inpasta's ready-made sauces celebrate the richness of Italian culinary tradition with convenience and authenticity. Prepared with carefully selected ingredients—like sun-ripened tomatoes, extra virgin olive oil, and aromatic herbs—each sauce is crafted to deliver the genuine taste of homemade cooking. From classic ragù and basilico to regional specialties, these sauces are ideal for quick, flavorful meals without compromising on quality. Perfect for both home kitchens and professional use, they bring the heart of Italy to every plate.



ITALIA
in PASTA

www.italia-inpasta.it

READY-MADE SAUCES

TONNO ALLA MEDITERRANEA SAUCE

Italia Inpasta's Mediterranean Tuna Sauce combines tuna, olives, tomatoes, and capers for a fresh, flavorful experience.

Made with just a few genuine ingredients, it turns any pasta dish into a celebration of Italian taste.

Best enjoyed gently warmed and served over freshly drained pasta.

220 g jar.



SHRIMP AND ZUCCHINI SAUCE

This Shrimp and Zucchini Sauce blends the sweetness of shrimp with the freshness of zucchini for a light, flavorful Mediterranean harmony.

Perfect with spaghetti, it's ideal for elegant dinners or casual meals.

Warm gently and toss with freshly drained pasta to enhance its delicate aroma and taste.

220 g jar.



OCTOPUS SAUCE

This Octopus Sauce blends rich tomato passata and extra virgin olive oil with a high content of tender octopus, for a truly Mediterranean experience.

Slow-cooked and full of flavor, it pairs beautifully with both long and short pasta cuts.

Heat gently and toss with drained pasta for a delicious, traditional Southern Italian seafood dish.

220 g jar.



READY-MADE SAUCES

SWORDFISH AND EGGPLANT SAUCE

A rich and flavorful ready sauce where sea and land meet: swordfish and tender eggplant cubes come together in a fragrant tomato base with a touch of mint.

Naturally protein-rich and low in fat, swordfish shines in this balanced and aromatic recipe.

Best when gently warmed and served over fresh pasta for an elegant Southern Italian dish.

220 g jar.



IRPINIAN BROCCOLI PATÉ

This bold and flavorful paté is made with organic Irpinian broccoli and traditional ingredients. Its rich, slightly bitter taste and creamy texture make it perfect as a pasta sauce, pizza base, or gourmet bruschetta spread.

Excellent also paired with smoked cheeses for unique appetizers or savory dishes.

220 g jar.



GENOVESE SAUCE

A beloved Neapolitan classic, this slow-cooked onion and beef ragù melts into a sweet, rich sauce full of depth. Ready to use, it brings all the flavor of tradition to your pasta in just minutes.

300 g jar.



READY-MADE SAUCES

BOLOGNESE SAUCE

A timeless Italian classic, Bolognese ragù is a rich meat sauce slow-cooked to perfection. Its deep, comforting flavor comes from hours of gentle simmering, filling the kitchen with the aroma of tradition. Ideal with fresh egg pasta like tagliatelle or layered in lasagna, it brings the essence of Sunday lunches to every dish.

300 g jar.



EGGPLANT SAUCE

A true taste of the Mediterranean, our Eggplant Sauce combines ripe Italian tomatoes with tender, carefully selected eggplants and traditional ingredients. Rich and fragrant, this sauce offers a full-bodied flavor and deep red color, perfect for elevating any pasta dish. A simple yet unforgettable condiment that brings summer to your table, all year round.

300 g jar.



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