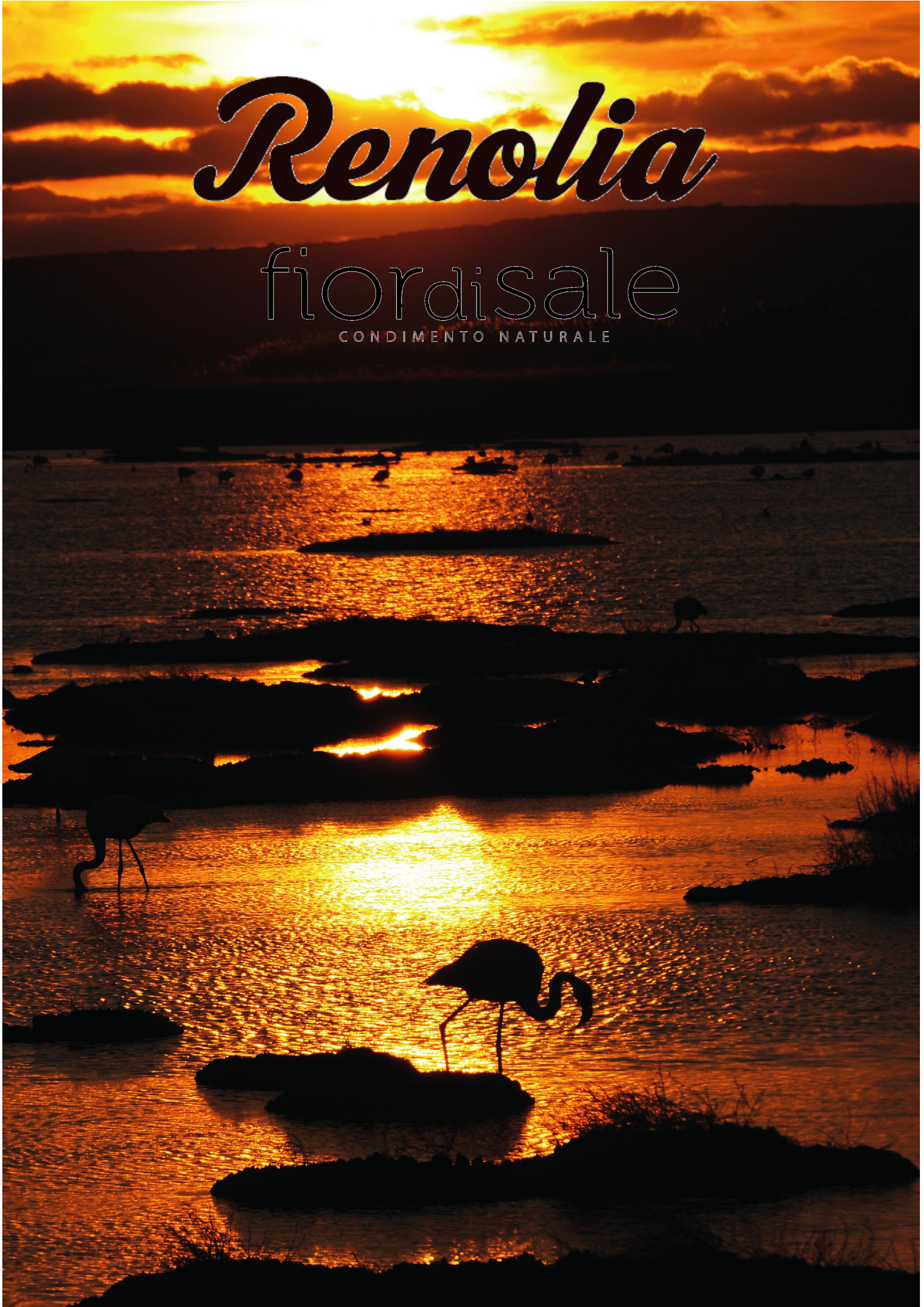


Renolia

fiordisale

CONDIMENTO NATURALE



FLOWER OF SALT

Flower of Salt, also known as white gold or caviar of salt, is the most precious and rare salt.

Flower of Salt is the flavour of the sea. It is the first crystal of salt that forms on the water surface.

It is uniquely precious, since it is hand-picked on the few days nature makes it available, sixty days a year.

Flower of Salt is the fusion of waves, wind, earth and sun. Due to its natural and pure integrity, and richness in trace elements and minerals, it is unique.

It is characterized by a good moisture, which makes it pleasantly soluble, and it is naturally hyposodic.



SALT MARSHES

Precious naturalistic area and one-of-a-kind habitat, it is home to wonderful species of birds, including the famous flamingos.

Salt marshes have wetlands with different degrees of salinization and give us the gold of the sea, the precious condiment world's best chefs choose: Flower of Salt.



HARVESTING

The traditional method of collection preserves the particular physical appearance of the Flower of Salt, of non-homogeneous fluffy crystals, whilst the traditional processing method preserves its natural whiteness and nutritional peculiarities.



OUR SALT LAB

After harvesting the salt by hand, in our RENOLIA SALT LAB salt is mixed with natural raw ingredients, which are only processed according to traditional methods: carefully selected fruits, berries, spices and flowers marry the most pure salt, to meet the needs of the best chefs in the world.

With our Renolia Brand we collect the gold of salt, Flower of Salt, and mix it with natural products to make it a precious ingredient for unique and tasty recipes.

A dream in a glass jar.



PECULIARITIES

- * Hand-picked as soon as it surfaces
 - * It's not treated chemically
 - * High and absolute quality
- * Limited production, since it is available only a few days a year at specific weather conditions
 - * Naturally pure white with light pink hues
 - * Fine grain size with non-homogeneous crystals
- * Its particular crystalline conformation makes it very salty to the palate, allowing the use of very little product
 - * High solubility, even in cold water
 - * Soft sapidity, with a sweet finish
- * It is harmoniously balanced to the palate, with soft after-taste
 - * Naturally retains a minimum degree of moisture
- * Its texture is fine and its appearance is of soft flakes
 - * World's best chefs choice

A SALT COMPARISON

FLOWER OF SALT	WHOLEGRAIN SEA SALT	SEA SALT
Crystals of salt naturally forms on the surface of sea water	Crystals of salt precipitate after natural evaporation of sea water	Crystals of salt precipitate by induced evaporation of sea water
Hand-picked according to traditional methods	Hand-picked	Picked by mechanical means
Naturally pure white, with light pink hues	Naturally white	Bleached after a specific treatment
It's not treated chemically/physically	It's not treated chemically/physically	Undergoes refining process
Slight moisture	Good moisture	Almost no moisture
Very high in minerals and trace elements	High in minerals and trace elements	99,9% NaCl

FLOWER OF SALT-NATURAL

At its most natural and pure state, it's perfect to season every culinary creation and the most delicate dishes, especially when it's used raw.



FLOWER OF SALT-SMOKED

Smoked on beechwood, it's great to exalt pork and lamb ribs, delicious on melted cheese. Its delicate smoked taste gives a special touch to basic ingredients, without covering their flavours.



FLOWER OF SALT—THE CITRUS



Created as a result of a careful selection of lemons, with its fresh and fruity flavour it's ideal for fish dishes, white meat and salads.

Its intense and fresh scent creates unique flavours on salads, white meat, duck, fish and shellfish.



Oranges make Flower of Salt ideal for fish dishes, fruit salads, baked chicken, duck, risotto and paella.



FLOWER OF SALT—THE SPICY



A memory of Sardinia's different corners, it's perfect on goat meat, rabbit, baked potatoes, seafood salads and tomatoes.

A fresh flavour recommended on red meat, game meat and chicken, great also on cheese and omelettes.



Eleven spices recall flavours and scents of the Oriental and Asian cuisine: turmeric, fennel seeds, cumin, curry, chili pepper, cloves, pink pepper, black pepper, white pepper, coriander and nutmeg.

It's ideal for oriental recipes, chicken, omelettes and exotic salads.



FLOWER OF SALT—THE TYPICAL



Ideal for lovers of delicate flavours, it's perfect on risotto and vegetables.

One of the most noble creations that refers to a Roman millennial tradition. Recommended on piglet, game meat and red meat, perfect on baked potatoes.



A fusion between a millennial fruit and a 100% natural product. Recommended on salads, sauces and fish, great on pizza and focaccia.



THE AWARDS



To officially testify the high quality and gastronomic value of our Flower of Salt, it has been awarded with the “Best Food Product 2019—The Next” prize, which we received at the headquarters of Sole 24Ore, a financial newspaper, last Feb. 28,2019, to enhance innovative products in the food and wine scenario.

NEW PRODUCT



Now available our elegant PVC box, that can be filled with any of our 100g Flower of Salt references of your choice. You'll find a short presentation inside, with serving suggestions.