







STORY



Mr. Bonanno Gaetano was born in Paternò (CT) in 1935. During his life he has always dedicated himself to the citrus fruit sector, working personally in the countryside until when his EXPERIENCE led him to found

is own companies including the
Bonanno Gaetano & C. sas.

The latter is born and it develops from the constant commitment of its founding partner and his sons, Angelo, Orazio and Cristian, who have led the company to a high level in the citrus industry, focusing on the QUALITY of the product.

"Sacrifice Spirit and constant commitment are the foundation of this Company"

This is the thought of Mr. Bonanno and this is the philosophy that everyone,

members and workers are called to follow daily in the performance of their duties since the individual growth follows the growth of the company and natural projection to the future.



The Bonanno Gaetano & C. sas company operates in the citrus processing sector since more than twenty years and has established and specialized itself in the citrus wholesale trade in Sicily.

The company structure is among the most modern and competitive in the Sicilian citrus sector; the processing plant occupies 6,000 square meters., 2,500 square meters of these are of covered surface. It boasts cutting-edge technological systems such as automatic weighing, packaging and labelling systems.

The company produces and markets the "best" Sicilian Red Orange!

Member of the PGI Red Oranges Protection Consortium, endowed with Global GAP certification, the same offers a consolidated experience in Italian GDO, dealing since almost twenty years with the supply of "guaranteed weight" and "Loose" products.

It also deals and guarantees the delivery of the goods to the customer.















PRODUCTS

The Bonanno Gaetano & C. sas company produces and markets fresh fruit and vegetables, a lways focusing on FRESHNESS and QUALITY. The TAROCCO variety, with all its clones, is certainly the company's flagship product, followed by the MORO, SANGUINELLO, NAVELINA, VALENCIA and MANDARINO DI CIACULLI varieties.

A special mention should be made to the TAROCCO IPPOLITO clone with extraordinary characteristics that ripens from January onwards. The fruit is particularly red and the pigmentation is strongly accentuated since the beginning of the citrus season.

The taste of the pulp, seed-free

is excellent and it is characterized by an excellent balance between sugars and acids. The anthocyanin pigmentation is extraordinary and it extends on the skin.



OUR LANDS

The Bonanno Gaetano & C. sas company controls in first person the cultivation of well 43 hectares of citrus-cultivated lands.

All of these lands fall within the production area of ORANGE RED DI SICILIA IGP and in particular in the municipalities of Paternò, Misterbianco, Motta Sant'Anastasia, Belpasso and Catania.

The excellent fertility of the land combined with the presence of the volcano ETNA, which dominates the territory of the PIANA DI CATANIA, creates the ideal conditions for oranges cultivation.

Particularly favorable is the dry climate characterized by strong temperature variations between day and night: high daytime sunlight and low night temperatures, given by the currents coming down from the FTNA.

All these conditions promote the accumulation of anthocyanin, giving to the oranges their bloody colour and extraordinary characteristics.







