



Extravirgin Olive Oil

The oil is produced by wholly-owned olive trees (27,000 trees of olives) and stands out in 4 lines:



"Affiorato" Oil

This is a technique that old to wait, after squeezing olives, that the liquid found in olive and placed in special containers, oil is floating, which means that surface water separating course because of different specific weight (in fact the oil is lighter than water). The oil surface is fresh and delicate and is the highest quality of extra virgin olive oil.



Oil Novello

Oil obtained from 10 October to 15 November with fruity characteristics. and 'obtained by manual harvesting of olives produced in the olive groves owned. The varieties of olives from which oil is produced are: Cellina, Ogliarola, Leccese, Leccino, Coratina. This oil is fresh and tasty dishes suitable for seasoning in soups, fish and salads.



Oil Delicate Flavor

The production runs from November 10 to December 20. The oil by biondo color, fragrant and sweet on the palate. Even when young, are non-existent bitter and spicy. Suitable for meat dishes, soups, fish and salads. Varieties of olives: Cellina, Ogliarola, Leccese, Leccino, Coratina.



Flavored Oil

The flavored extra virgin olive oil is produced from natural infusion of spices, fruits and herbs.

Available: Pepper, Oregano, Rosemary, Garlic, Basil, Mint, Saracens, Harlequin, Pepper and Garlic, Lemon, Mushroom Porcino.

Available in various sizes and bottles. Good to season and flavor dishes of meat, fish bruschetta and pizza.

Our truffle oil comes from the Infusion of selected truffles with selected extra virgin olive oil with very low acidity. The flavor and aroma characteristic makes it suitable to season dishes of pasta, risotto, meat and fish. Excellent as an ingredient in vinaigrette.



