



the origins of taste



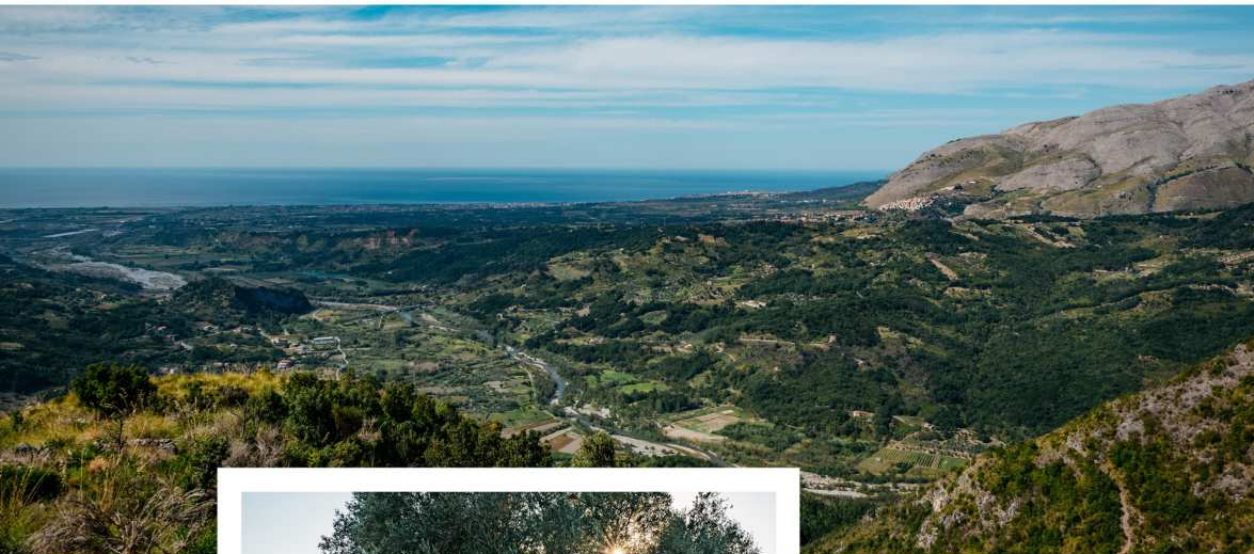
A FAMILY HISTORY STARTED IN **1958**



UNTIL **TODAY**

Our company history began back in 1958 in Orsomarso (CS) with our grandparents. It continued with our parents, Piero and Adriana, who carried on the olive-press family business with great passion and commitment. The goal was to produce a good and genuine Italian extra virgin olive oil. The same goal that today, we, their children, pursue day after day, trying to offer products of superior quality, valued all over the world.

WE PICK THE FRUITS OF OUR LAND



Immersed in the Pollino National Park, we produce extra virgin olive oil with high organoleptic characteristics. We cultivate the best olive groves, while paying homage to our wonderful territory, which rewards us with healthy and naturally good fruits.

OUR OLIVES AS PRECIOUS AS PEARLS



CHOICES WITH LOVE

It is with passion and dedication that we select the best olives grown along the Lao river valley, a territory rich in water and with a particular microclimate that enhances the quality of this precious fruit, characterized by very low acidity and an unmistakable scent.

A PROCESS WHICH GUARANTEES QUALITY



During the processing phase of the olives, we use both latest generation machinery and tools handed down from the past, such as granite grinders that guarantee high-quality oil extraction, without compromising its precious phenolic components.

Extra virgin olive oil, like so many other related products we produce, is the result of much experience and work. It is precisely because of our experience and work that every day we have the pleasure of bringing simple, natural and high-quality products to your tables.



il Bio

Organic extra virgin olive oil is obtained exclusively from a careful selection of the best olives, without any chemical product, harvested at the right ripeness and processed only by mechanical processes such as granite millstones, which, through cold pressing, manage to safeguard all the properties of this magnificent product.

50 cl
8033275360823

EXTRA VIRGIN OLIVE OIL FROM ORGANIC FARMING



10 cl

8033275360892



3 litri

8033275360854



5 litri

8033275360847



il Prelibato

Our extra virgin olive oil is the most “Prelibato”, with a very low acidity reflecting all the goodness of the best Calabrian olives, cultivated and processed by the book, just like tradition demands, to bring a genuine, natural product to your table, as delicious as our grandparents used to produce. The olives used to obtain this delicious oil are: Carolea, Coratina and Roggianella.



10 cl
8033275360878



25 cl
8033275360786

75 cl
8033275360762

EXTRA VIRGIN OLIVE OIL



50 cl

8033275360779



1 litro

8033275360755



3 litri

8033275360809



5 litri

8033275360793

il Classico

VIRGIN OLIVE OIL

Virgin olive oil is obtained from our best ripe olives; its taste is light, and, in the kitchen, it can be used to prepare all kinds of dishes and it is an excellent complement to your fried food.

Although it is not an extra virgin olive oil, we extract this oil using only the olives from our oil mill, without adding refined oils from refineries, as it is often the case with most olive oils. Therefore, we can trust that this oil is excellent, genuine, and completely natural.



1 litro
8033275360120



1 litro
8033275360113

il Gustoso

EXTRA VIRGIN OLIVE OIL

It is an extra virgin olive oil with a refined and delicate taste, produced with olives grown in areas of the Alto Tirreno Cosentino such as Roggianella and Leccino.

It is cold extracted, thus preserving the best health properties of a good oil.

This versatile oil can be used to flavour all your best dishes, while, at the same time, respecting a healthy and tasty Mediterranean diet.



25 cl
8033275360052



75 cl
8033275360021



3 litri
8033275360274



5 litri
8033275360045

Cedrolio

CONDIMENT
OBTAINED
FROM THE MILLING
JOINT OF OLIVES
AND CEDAR



This citrus-aromatized oil is obtained from the joint pressing of olives and superb Calabrian citrus, the king of citrus fruits, which characterizes this oil giving it a great aroma and a delicious citrus aftertaste. Excellent seasoning for salads, fish and all cold dishes.



25 cl
8033275360090

10 cl
8033275360472

Zafà

CONDIMENT
OBTAINED
FROM THE MILLING
JOINT OF OLIVES
AND CHILLI PEPPER



This chili-aromatized oil is obtained from the joint pressing of olives and tantalizing Calabrian chili peppers.

It is a tasty seasoning for dishes such as vegetable soups, grilled meat and any first course.



25 cl
8033275360175

10 cl
8033275360199



Basi

CONDIMENT
OBTAINED
FROM THE MILLING
JOINT OF OLIVES
AND BASIL

This basil flavoured oil is obtained from the joint pressing of olives and the best sweet fresh basil leaves, a delicate condiment that will enrich your dishes such as pizza, sauces, soups, first courses or simply on bruschetta.



25 cl
8033275360632

10 cl
8033275360625



Limù

CONDIMENT
OBTAINED
FROM THE MILLING
JOINT OF OLIVES
AND LEMON

This lemon-aromatized oil is obtained from the joint pressing of olives and fragrant fresh lemon peels; it will pair with your dishes with its sour and fragrant notes; it is also excellent for any fish dish, white meats, fresh cheeses and vegetables.



25 cl
8033275360656

10 cl
8033275360649



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