

Our Top Extravirgin Olive Oil

“Novus“

“Colfondo” NEW OIL



CHARACTERISTICS OF THE OLIVE GROVE

Common:	Pianella
Location:	Pependone
Olive Grove Name:	Captain, Formicone, Sgobbato
Altitude:	280m above sea level
Exposure:	North East
Soil:	Clay
Farming system:	Pianellese vase
Cultivars:	Straight 60% - Leccino 40%
Cultivation method:	Biological agriculture
Age of the olive grove:	from 120 to 350 years
Harvest period:	From the end of September to mid-October

TRANSFORMATION

Oil Obtained from Two-Phase Cold Milling with Variable Speed Knife Crusher Excellent Olives of the Dritta and Leccino Cultivars; This is followed by cold extraction and immediate bottling in the "must" state without any decanting.

This oil is classified as Novello. The olives are mixed before pressing, which takes place all together, generating unique and non-reproducible aromas, giving a very particular harmony.

EXTRACTED AND BOTTLED IMMEDIATELY!!!

VINTAGE DESCRIPTION

Fantastic year in Pianella, mild winter, regular but rainy spring and a hot summer led the plants to produce a lot and well, the fly was controlled with treatments based on Kaolin and Copper mineral rocks which, by covering the plant, prevent the fly from prick the olives

OIL DESCRIPTION

Raw Oil Must intended for those consumers who want the absolute naturalness and immediacy of the first oil of the vintage.

View: Cloudy Emerald Green, Colfondo Smell:

Medium fruity almond notes, artichoke, aromatic herbs closes with an impressive fruity green olive

Taste: In the mouth it is clear, medium intense, surprisingly harmonious and balanced

Pairings: It embellishes and personalizes all the dishes on which it is used with its Magical Touch

Ideal for seasoning all dishes, taste it on a Natural Panna Cotta, you will be delighted...

BRUSCHETTA IS ITS SPECIALTY!!!



“L’Extravergine“ Classic Blend

CHARACTERISTICS OF THE OLIVE GROVE

Common:	Pianella
Location:	Pependone
Olive Grove Name:	Captain
Altitude:	282m above sea level
Exposure:	North East
Soil:	Clay
Farming system:	Pianellese vase
Cultivars:	Straight 60% - Leccino 40%
Cultivation method:	Biological agriculture
Age of the olive grove:	from 20 to 450 years
Harvest period:	From the end of October to the end of November

TRANSFORMATION

Oil Obtained from Two-Phase Cold Milling with Knife Crusher with Variable Speeds Excellent Olives of the Dritta and Leccino Cultivars; This is followed by Cold Extraction and Natural Decantation in tanks under inert gas which rest in a controlled temperature environment.

This oil is classified as Blend because the Dritta monocultivars are mixed which give structure to the oil and the Leccino monocultivars which give Harmony to this very multipurpose oil.

VINTAGE DESCRIPTION

Fantastic year in Pianella, mild winter, regular but rainy spring and a hot summer led the plants to produce a lot and well, the fly was controlled with treatments based on Kaolin and Copper mineral rocks which, by covering the plant, prevent the fly from prick the olives

OIL DESCRIPTION

View: Golden yellow color with greenish reflections

Smell: Medium fruity with almond, artichoke and aromatic herb notes

Taste: In the mouth it is clear, medium intense, surprisingly harmonious and balanced

Pairings: Ideal for cooking and seasoning all dishes, the Blend decries its exceptional versatility:
MILLEUSE OIL!!!

Formats: In the bottle and above all in its magnificent Bag in Box container which preserves our green gold from light, temperature and oxygen, always having the same quality as freshly opened, permanently vacuum-packed with a practical drip-proof tap



"Alchimia"

Monocultivar Leccio del Corno

CHARACTERISTICS OF THE OLIVE GROVE

Common:	Pianella
Location:	Pependone
Olive Grove Name:	Cjomme
Altitude:	278m above sea level
Exposure:	North East
Soil:	Clayey - Calcareous
Farming system:	Polyconic vase
Cultivars:	Holm Oak 100%
Cultivation method:	Non-certified organic farming
Age of the olive grove:	40 years
Harvest period:	End of November (late harvest)

TRANSFORMATION

Oil Obtained from Two-Phase Cold Milling with Reduced Speed Knife Crusher Excellent Olives of the Leccio del Corno Cultivar; This is followed by Cold Extraction and Natural Decantation in tanks under inert gas which rest in a controlled temperature environment.

This oil is classified as Monovarietal because the olives used to obtain it come exclusively from our olive groves of the Leccio del Corno cultivar

VINTAGE DESCRIPTION:

Fantastic year in Pianella, mild winter, regular but rainy spring and a hot summer led the plants to produce a lot and well, the fly was controlled with treatments based on Kaolin and Copper mineral rocks which, by covering the plant, prevent the fly from prick the olives

OIL DESCRIPTION: View:

Golden yellow color with greenish reflections

Smell: Light fruity with extremely floral notes, yellow and red flowers, notes of chamomile, wisteria, ripe almonds, aromatic herbs, closes with a light hint of ripe tomato. Slightly bitter and spicy in the mouth. Taste: Delicate and harmonious with non-invasive notes. bitter and spicy consistent with the floral smell

Pairings: Ideal for seasoning all delicate dishes, especially those of seafood cuisine, exceptional on raw seafood, raw meat carpaccio, mushroom salads and aromatic dishes, going well as a pairing style, reaching inebriating sensorial alchemies.



“Oliomania“ Organic Coupage

CHARACTERISTICS OF THE OLIVE GROVE

Common:	Pianella
Location:	Pependone
Olive Grove Name:	Captain, Cjomme, Sgarrone, Chiusetta, Formicone
Altitude:	268m above sea level
Exposure:	North East
Soil:	Clay
Farming system:	Pianellese vase
Cultivars:	Straight 40% - Leccio del Corno 20% - Intosso 20% - Frantoio 20%
Cultivation method:	Organic Agriculture Certified by Icea
Age of the olive grove:	from 20 to 450 years
Harvest period:	From the beginning of October to the end of October

TRANSFORMATION

Oil Obtained from Two-Phase Cold Milling with Variable Speed Knife Crusher Excellent Olives of the Dritta Cultivar, Leccio del Corno, Intosso and Frantoio; This is followed by Cold Extraction and Natural Decantation in tanks under inert gas which rest in a controlled temperature environment.
This oil is classified as Coupage because the olives are mixed before pressing which takes place all together, generating unique and non-reproducible aromas, giving a very particular Harmony to this Oil.

VINTAGE DESCRIPTION

Fantastic year in Pianella, mild winter, regular but rainy spring and a hot summer led the plants to produce a lot and well, the fly was controlled with treatments based on Kaolin and Copper mineral rocks which, by covering the plant, prevent the fly from prick the olives

OIL DESCRIPTION

View: emerald green color with gold reflections

Nose: Medium fruity, almond notes, artichoke, tomato, aromatic herbs, nuances of currant, beautiful impact of aromatic herbs, closes balsamic in the finish

Taste: Very clean and clear, medium intense, surprisingly harmonious and balanced with coherent olfactory references

Pairings: Ideal for seasoning all dishes, Coupage decrees its exceptional versatility: MILLEUSE OIL!!!

There is no combination in which it is not exalted



“L’Uomo di Ferro” Dritta monocultivar

CHARACTERISTICS OF THE OLIVE GROVE

Common:	Pianella
Location:	Pependone
Olive Grove Name:	Captain – Cjomme – Sgobbato – Formicone
Altitude:	282m above sea level
Exposure:	North East
Soil:	Clay
Farming system:	Pianellese vase
Cultivars:	Straight 100%
Cultivation method:	Non-certified organic farming
Age of the olive grove:	450 Years and beyond
Harvest period:	End of September

TRANSFORMATION

Oil obtained from two-phase cold milling with a variable speed knife crusher. Excellent olives from the Dritta cultivar; This is followed by Cold Extraction and Natural Decantation in tanks under inert gas which rest in a controlled temperature environment.

This oil is classified as Monovarietal because the olives used to obtain it come exclusively from our olive groves of the Dritta cultivar

VINTAGE DESCRIPTION

Fantastic year in Pianella, mild winter, regular but rainy spring and a hot summer led the plants to produce a lot and well, the fly was controlled with treatments based on Kaolin and Copper mineral rocks which, by covering the plant, prevent the fly from prick the olives

OIL DESCRIPTION

View: Bright Green color

Smell: Intense fruity with notes of artichoke, green almond, rocket, radish, chicory, thistle, balsamic notes of mint, basil and parsley

Taste: very strong bitter and spicy well expressed, with ample vegetal flavor with artichoke, lettuce, celery, spicy finish of pepper and bitter almond

Pairings: spectacular on legumes, bruschetta and grilled red meats, game, ideal for seasoning all structured dishes with a sweet tendency, creating formidable combinations by contrast.

I – Oil Monocultivar Intosso



CHARACTERISTICS OF THE OLIVE GROVE

Common:	Pianella
Location:	Pependone
Olive Grove Name:	Cjomme
Altitude:	280m above sea level
Exposure:	Southeast
Soil:	Clay
Farming system:	Polyconic vase
Cultivars:	100% intact
Cultivation method:	Non-certified organic farming
Age of the olive grove:	240 Years
Harvest period:	Half October

TRANSFORMATION

Oil Obtained from Two-Phase Cold Milling with Variable Speed Knife Crusher Excellent Olives of the Intosso Cultivar; This is followed by Cold Extraction and Natural Decantation in tanks under inert gas which rest in a controlled temperature environment.

VINTAGE DESCRIPTION:

Fantastic year in Pianella, mild winter, regular but rainy spring and a hot summer led the plants to produce a lot and well, the fly was controlled with treatments based on Kaolin and Copper mineral rocks which, by covering the plant, prevent the fly from prick the olives

OIL DESCRIPTION

View: Greenish yellow color

Smell: Medium fruity with notes of tomato, green almond, pepper, aromatic herbs, green plantain closes exceptionally fresh and spicy

Taste: Medium bitter and spicy in the mouth in great harmony.

Ideal for seasoning all medium-structured dishes, especially vegetable and fish based dishes, there is no dish that it will not be able to enhance, Passe Partout Multipurpose Oil...

“Rinascimento”

Monocultivar Dritta Cru from Historic Monumental Olive Grove



CHARACTERISTICS OF THE OLIVE GROVE

Common:	Pianella
Location:	Pependone
Olive Grove Name:	Captain
Altitude:	282m above sea level
Exposure:	North East
Soil:	Clay
Farming system:	Pianellese vase
Cultivars:	Straight 100%
Cultivation method:	Non-certified organic farming
Age of the olive grove:	550 Years and beyond, Monumental Olive Grove where the Mother Plant of Dritta is present
Harvest period:	Half October

TRANSFORMATION

Oil Obtained from Two-Phase Cold Milling with Variable Speed Knife Crusher Excellent Olives of the Dritta Cultivar; This is followed by Cold Extraction and Natural Decantation in tanks under inert gas which rest in a controlled temperature environment.

This oil is classified as Cru because the olives used to obtain it come exclusively from our Historic Monumental Olive Grove where the Mother Plant reigns supreme, the progenitor of all our current Dritta plants. It was from that plant that the cuttings were taken to create the plants that currently make up our olive groves, a true piece of the history of our company

VINTAGE DESCRIPTION

Fantastic year in Pianella, mild winter, regular but rainy spring and a hot summer led the plants to produce a lot and well, the fly was controlled with treatments based on Kaolin and Copper mineral rocks which covered the plant they prevent the fly from biting the olives

OIL DESCRIPTION

View: Bright green color with golden tones

Smell: Medium fruity tending towards intense with extremely almondy notes, walnut husk over all, artichoke, chicory and cocoa.

Taste: In the mouth it is clear, intense, clean, linear, surprisingly tannic, bitter and spicy

Ideal for seasoning game and all desserts based on minimum 70% dark chocolate where the Renaissance blends with the noble cocoa tannin and then refreshes the dessert with the herbaceous, bitter and spicy, creating strong and recognizable contrasts that give Harmony and Taste Persistence

MARINA PALUSCI

PIANELLA

