

Extra Virgin Olive Oils

Monocultivar & DOP

cultivar Taggiasca

This cultivar takes its name from the town of Taggia, located in western Liguria, where this olive tree has been cultivated for centuries, in inaccessible areas, overlooking the Ligurian Sea, whose pedoclimatic factors give life to a delicate, sweet oil with a bouquet fruity and light. To be consumed raw on fish and on those dishes that require a delicate and refined touch.

cultivar Leccino

This cultivar is one of the most common olive varieties in Italy. It is a decidedly delicate oil with a golden yellow color and greenish reflections; with a fresh and balanced flavor, it is recommended for use on delicate dishes such as fish baked in foil and white meats or grilled vegetables, tomatoes, and to make bruschetta.

cultivar Coratina

The origin of this cultivar can be traced back to the town of Corato, in the province of Bari. The pressing of the Coratina olives provide an excellent oil rich in polyphenols and poor in peroxides, with a low acid content (<0.2%). With a yellow-green color, it is a very aromatic, fruity oil, with a light and spicy bitter aftertaste. To be used on dishes rich in flavor and hot such as soups and broths.

terra di Bari DOP

An Apulian DOP extra virgin olive oil, whose olives come from wild olive groves, and with a strong and lively taste, like the soul of Southern Italy; capable of flavoring even the most anonymous dish, it is recommended to use it on fresh vegetables, or raw on pasta, even better if it is a dish of typical Apulian homemade orecchiette.

The cultivation of this Sicilian olive species is very ancient. This oil, fruity, slightly bitter and with an intense taste, is characterized by aromas of almond, green tomato and grass. To be used on grilled meats, bitter salads, and some vegetables such as thistle, endive or radicchio.

cultivar Nocellara

This Apulian cultivar is grown in the area between Fasano and the wonderful Ostuni. The oil has a golden yellow color, with greenish reflections. Its flavor is medium bitter, spicy with a pleasant hint of almond. It is recommended to use it in combination with meats and dishes, preferably hot.

cultivar Ogliarola

The origin of this cultivar is Sicilian, whose name depends on the fact that the fruit changes color during the ripening cycle from white to lilac. It is a structured oil with a taste of almond, tomato and artichoke, with a spicy aftertaste. To be combined with delicate dishes, it is excellent for seasoning vegetables and to be tasted directly on bread.

cultivar Biancolilla

Produced in Liguria in limited quantities, this DOP "Riviera Ligure - Riviera dei Fiori" oil is a very valuable oil. The olives are harvested entirely by hand, and immediately pressed to preserve all their freshness and authenticity. With a sweet and slightly fruity flavor, it has hints of green almond, artichoke and notes of tomato. Excellent for the preparation of Genoese pesto, it is to be tried on fish and vegetables.

riviera ligure DOP



500 ml
preziosa