

Grapeseed Oil



propriety

The company F.lli Ruata S.p.A. was among the first pioneers to introduce this oil on the market, sensing its important health properties. Obtained by squeezing the seeds of grape berries, these small seeds contain minerals, vitamins and natural antioxidants.

cooking tips

Rich in omega 6 fatty acids, and with a high smoke point, it is suitable for frying, for emulsifying sauces and for marinating fish.



250 ml
preziosa

500 ml
preziosa

750 ml
preziosa

1 L
preziosa

500 ml
bertollina

1 L
puglia

1 L
tin

2 L
tin

5 L
PET

2 L
PET