

Organic Oils



EVO
100% ita
Tenuta

Produced with 100% Italian olives, grown in a natural environment according to the rigorous methods of organic farming. This oil from the Tenuta del Roero line is an unfiltered extra virgin olive oil; its veiled appearance of intense green color and its characteristic fresh aroma of just pressed olives makes it ideal for use raw on salads, seafood dishes such as shellfish and fish, even boiled.

EVO
100% ita

Produced with Italian olives coming exclusively from organic farming, it is obtained in complete respect for the environment through a controlled and certified process by Q Certifications ITALY. From the fruity scent with notes of fresh almond, the Bio has a round and decisive taste, with a slight spicy hint. To be consumed raw on fish and vegetables.

EVO
UE

The Bio UE is an extra virgin olive oil of excellent quality obtained from olives grown and harvested faithfully following the rigorous methods of organic farming, whose process is controlled and certified by Q Certifications ITALIA. Our Bio UE is genuine, with a fruity and dedicated taste, recommended for use raw to season steamed dishes, baby food and vegetarian and vegan dishes.

cocco
oil

Coconut Oil is unique, showing solid at room temperature and liquid when heated. It is extracted from the dried pulp of organic coconut and is considered one of the healthiest oils, thanks to its medium-chain saturated fatty acids, much healthier than long-chain ones. Suitable for frying, it is also excellent for the preparation of baked desserts.

sunflower
oil

Sunflower oil is obtained by pressing the seeds of Helianthus Annuus, and is characterized by the absence of abnormal odors and flavors, making it suitable for the production of sauces such as mayonnaise or citronette, and for the creation of creams and sweets. It is often used in frying and is suitable for preserving legumes, vegetables, sausages or cheeses in pots.

Organic Virgin Rapeseed Oil is obtained by cold pressing the organic seeds of Brassica napus L., a plant with a bright yellow flower that grows mainly in Nordic climates. With a clear appearance, it is rich in Omega 3 and Omega 6 essential fatty acids. To be eaten raw to maintain its nutritional properties unaltered, it is suitable as a dressing for salads and grilled vegetables, and to prepare sauces.

The BIO corn oil is extracted directly from the germ of the corn and is composed for 40-60% of linoleic acid, and for 20-40% of oleic acid (typical fat of high oleic sunflower and extra virgin olive oil) and contains only 10-15% palmitic acid. To be consumed raw as a condiment so as not to lose its properties on vegetables and steamed fish.

The hemp seed (Cannabis Sativa) is cold pressed with a totally organic method, to keep its exceptional nutraceutical properties unaltered. Exceptional source of vitamin E, tocopherol and tocotrienol, antioxidants and essential fatty acids, it is recommended to consume it raw for salads and fish, and for the preparation of sauces and creams, or as it is as a food supplement in the morning.

Chia seeds are the fruits obtained from the Salvia hispanica plant, native to Central America, from which it is possible to extract an oil rich in fats such as omega 9, 6 and 3, and with countless phytotherapeutic properties. The oil is extracted by cold pressing of organic seeds. It is recommended to use it in raw cooking to enrich salads or appetizers.

Obtained by squeezing the organic seeds of Linum usitatissimum L. (Linaceae), a plant that grows in temperate and tropical climates. This oil has a clear appearance and is rich in alpha-linolenic acid, a polyunsaturated fatty acid of the omega 3 series. With a delicate flavor, it is suitable for dressing salads, grilled vegetables, and fish. It is recommended to keep this oil in the refrigerator once opened.

rapeseed
oil

corn
oil

hemp
seed
oil

chia
oil

linseed
oil



750 ml
farm



500 ml
preziosa



5 L
tin



1 L
preziosa



450 ml



500 ml
preziosa



250 ml
preziosa