

dal 1913

MASTURZO



L'OLIO EXTRA VERGINE DI OLIVA

OLEIFICI MASTURZO

La OLEIFICI MASTURZO trae origine dall'esperienza maturata dalla famiglia MASTURZO in oltre un secolo di attività produttiva e commerciale nel campo dell'olio di oliva. Già alla fine dell'ottocento i nostri avi producevano olio nei loro poderi in Penisola Sorrentina, unitamente al vino, e formaggi nel caseificio di famiglia.

The Oleifici Masturzo was born in the late 1800's when the Masturzo family started producing olive oil, wine and cheeses from our farm in the Sorrento Peninsula in southern Italy.



A partire dal 1955, le nostre aziende furono man mano trasferite in Basilicata, una tra le regioni più sane ed incontaminate d'Italia, dove, ancora oggi, si producono tre alimenti di primaria necessità: grano, vino, il superbo Aglianico del Vulture, ed olio extra vergine di oliva.

Nel nostro oleificio di *Venosa*, città natale del poeta latino Orazio, selezioniamo i migliori olii extra vergini di oliva che, successivamente imbottigliati a marchio MASTURZO o in PRIVATE LABEL, raggiungono le tavole di tanti consumatori nel mondo.



In 1955 as the family business grew, it was gradually relocated to the Basilicata region in central Italy. The Basilicata region was, and still is, considered to be one of the most unspoilt territories in Italy, where production of wheat, wine and extra virgin olive oil thrives.



At our oil mill in the city of *Venosa*, we produce the best extra virgin olive oils, which are then bottled and marketed, with our own brand MASTURZO or with PRIVATE LABEL. This exquisite product now reaches consumers worldwide.

L'OLIO EXTRA VERGINE DI OLIVA



ETICHETTA ORO
OLIO EXTRA VERGINE DI OLIVA



MONOCULTIVAR NOCELLARA
OLIO EXTRA VERGINE DI OLIVA



OLIO EXTRA VERGINE DI OLIVA BIOLOGICO
IT BIO 006 - AGRICOLTURA ITALIA



Ancora oggi alleviamo i nostri figli (e siamo alla quinta generazione!) nell'amore per il lavoro e nel culto della qualità, sicuri che solo coniugando la tradizione contadina alle moderne tecniche di produzione si possa dar vita ad un prodotto dal sapore unico, genuino e... SEMPRE BUONO.

We are a family business and our core belief is to love the work we do and to always achieve the best quality possible. By combining our farming tradition with modern technologies we achieve a product that is unique, genuine and always EXCELLENT.



dal 1913

MASTURZO



E SEMPRE saremo lieti ed onorati di accoglierVi per condividere con Voi le nostre esperienze, farvi visitare le nostre terre, i siti di produzione e degustare il nostro olio. Felici di servirvi!

Giuseppe, Michele, Antonino e Marcello Masturzo

We are always ready to welcome you into our world of family tradition and experience, to visit our lands and production sites to taste and enjoy our beloved olive oil.

Happy to serve!

Giuseppe, Michele, Antonino and Marcello Masturzo



CERTIFICAZIONE PER LA TRASFORMAZIONE DI OLIO EXTRA VERGINE DI OLIVA DA AGRICOLTURA BIOLOGICA ANCHE A MARCHIO DI TERZI - CERTIFICATO ICEA.IT ICA Q 123



CERTIFICAZIONE KOSHER RILASCIATA DALLA ORTHODOX UNION DI NEW YORK PER LA COMUNITÀ EBRAICA. ANCHE A MARCHIO DI TERZI



CERTIFICAZIONE DI QUALITÀ SECONDO LA NORMA UNI EN ISO 9001:2015 DA PARTE DELLA CERTIQUALITY CON CERTIFICATO N°3453



CERTIFICAZIONE INTERNATIONAL FOOD STANDARD. SISTEMA DI CONTROLLO UNIFICATO DEI SISTEMI DI QUALITÀ E SICUREZZA ALIMENTARE



CERTIFICAZIONE BRITISH RETAIL CONSORTIUM, STANDARD GLOBALE SPECIFICO PER LA SICUREZZA DEI PRODOTTI AGROALIMENTARI



Oleifici Masturzo s.n.c.

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ordini@oliomasturzo.it - oliomasturzo.it

since 1913

MASTURZO



EXTRA VIRGIN OLIVE OIL



MASTURZO

oliomasturzo.it

VULTURE 7 VETTE PDO
EXTRA VIRGIN OLIVE OIL





500 ML

750 ML

REFERENCE
RAW MATERIALS

VULTURE 7 VETTE PDO
EXTRA VIRGIN OLIVE OIL

PHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY ≤ 0.3
PEROXIDE VALUE ≤ 10

SPECTROPHOTOMETRIC INDEX

K 232 ≤ 2.00
K 268 ≤ 0.15
DELTA K ≤ 0.00
ERYTHRODIOL + UVAOL (IN%) ≤ 3.80
TOTAL BETA-SITOSTEROL ≥ 93.5
WAXES ≤ 150

COUNTRIES OF ORIGIN

VULTURE BASILICATA ITALY

ORGANOLEPTIC CHARACTERISTICS

COLOR AMBER YELLOW WITH GREEN REFLECTIONS
AROMA STRONG, WITH NOTES OF FRESHLY CUT GRASS
FLAVOR SLIGHTLY FRUITY, WELL BALANCED AND HARMONIOUS

RECOMMENDED USE

RAW, ON GRILLED OR BOILED VEGETABLES, FISH AND SHELLFISH

PACKAGING
STORAGE

SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591578759	0.75	12	BOTTLE	CARTON	28	33	22.5	14	13	4	132
80052286190243	0.5	12	BOTTLE	CARTON	25.5	31.5	20	10.5	14	5	157.5

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MASTURZO FRATELLI

MASTURZO

prodotto italiano

Ricordate questa bottiglia?
Cambia la veste, che oggi
si arricchisce del pre-
stigioso riconoscimento
dell'IGP, ma la qualità ed il
gusto rimangono inalterati.
nel solco della tradizione
attenzione da noi riservata
ai clienti.
Felici, come sempre, di
servirvi.

dal 1913

MASTURZO



SICILIA  ITALIA

Olio Extra
Vergine di Oliva

ESTRATTO A FREDDO

IGP SICILIA



MASTURZO

oliomasturzo.it

SICILIA PGI
EXTRA VIRGIN OLIVE OIL





250 ML

500 ML

1L

REFERENCE
RAW MATERIALS

SICILIA P.G.I.
EXTRA VIRGIN OLIVE OIL

PHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY ≤ 0.3
PEROXIDE VALUE ≤ 10

SPECTROPHOTOMETRIC INDEX

K 232 ≤ 2.00
K 268 ≤ 0.15
DELTA K ≤ 0.00
ERYTHRODIOL + UVAOL (IN%) ≤ 3.80
TOTAL BETA-SITOSTEROL ≥ 93.5
WAXES ≤ 150

COUNTRIES OF ORIGIN

ITALY

ORGANOLEPTIC CHARACTERISTICS

COLOR INTENSE GOLD
AROMA VERY PLEASANT SCENT OF TOMATO AND FRESHLY CUT GRASS
FLAVOR SWEET, FRUITY WITH A DELICATE TASTE

RECOMMENDED USE

RAW, ON GRILLED OR BOILED VEGETABLES, FISH AND SHELLFISH

PACKAGING
STORAGE

SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8052286190311	1	6	BOTTLE	CARTON	28.5	28.5	19.5	9	16	5	158
8052286190328	0.5	12	BOTTLE	CARTON	26.0	31.0	20.0	10.5	18	5	170
8052286190335	0.25	12	BOTTLE	CARTON	22.0	25.0	16.0	6	16	5	140

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GOLD LABEL
EXTRA VIRGIN OLIVE OIL



1L

500 ML

250 ML

250 LM - TIN

500 ML - TIN

5L

REFERENCE
RAW MATERIALS

GOLD LABEL
EXTRA VIRGIN OLIVE OIL

PHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY ≤ 0.3
PEROXIDE VALUE ≤ 10

SPECTROPHOTOMETRIC INDEX

K 232 ≤ 2.00
K 268 ≤ 0.15
DELTA K ≤ 0.00
ERYTHRODIOL + UVAOL (IN%) ≤ 3.80
TOTAL BETA-SITOSTEROL ≥ 93.5
WAXES ≤ 150
COUNTRY OF ORIGIN **ITALY**

ORGANOLEPTIC CHARACTERISTICS

COLOR INTENSE GOLD
AROMA VERY PLEASANT SCENT OF TOMATO AND FRESHLY CUT GRASS
FLAVOR SWEET, FRUITY WITH A DELICATE TASTE

RECOMMENDED USE

RAW, ON GRILLED OR BOILED VEGETABLES, FISH AND SHELLFISH

**PACKAGING
STORAGE**

SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591240311	1	12	BOTTLE	CARTON	35	29	25	18.4	10	5	158
8004591030257	0.5	12	BOTTLE	CARTON	27	24	21	10	14	5	138
8004591281185	5	4	TIN	THERMOPACK	29	31	23	20	10	4	141
8004591051221	0.25	12	BOTTLE	CARTON	23	20.5	18	7	21	6	137
	0.5	10	TIN	CARTON	26.5	24	20	5.5			
	0.25	10	TIN	CARTON	23	20.5	16	3			

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*Olio
Extravergine
di Oliva
Biologico*

ESTRATTO A FREDDO

MASTURZO

PRODOTTO IN ITALIA
DA OLIVE COLTIVATE
IN ITALIA



MASTURZO

oliomasturzo.it

ORGANIC EXTRA VIRGIN OLIVE OIL

IT BIO 006 - ITALIAN AGRICULTURE





750 ML

REFERENCE ORGANIC EXTRA VIRGIN OLIVE OIL
RAW MATERIALS ORGANIC EXTRA VIRGIN OLIVE OIL

PHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY ≤ 0.35
PEROXIDE VALUE ≤ 10

SPECTROPHOTOMETRIC INDEX

K 232 ≤ 2.00
K 268 ≤ 0.15
DELTA K ≤ 0.00
ERYTHRODIOL + UVAOL (IN%) ≤ 3.80
TOTAL BETA-SITOSTEROL ≥ 93.5
WAXES ≤ 150

COUNTRY OF ORIGIN ITALY

ORGANOLEPTIC CHARACTERISTICS

COLOR INTENSE GOLD
AROMA SLIGHT FRAGRANCE OF FRESH OLIVES
FLAVOR DELICATELY SPICY

RECOMMENDED USE

RAW ON SOUPS, VEGETABLES AND FISH

PACKAGING STORAGE

SEE IMAGES ABOVE
 STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591220900	0.75	6	BOTTLE	CARTON	25	29	17	8	17	5	160

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SOLE ALTO
EXTRA VIRGIN OLIVE OIL



REFERENCE
RAW MATERIALS

SOLE ALTO
EXTRA VIRGIN OLIVE OIL

PHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY ≤ 0.4
PEROXIDE VALUE ≤ 10

SPECTROPHOTOMETRIC INDEX

K 232 ≤ 2.00
K 268 ≤ 0.15
DELTA K ≤ 0.00
ERYTHRODIOL + UVAOL (IN%) ≤ 3.80
TOTAL BETA-SITOSTEROL ≥ 93.5
WAXES ≤ 150

COUNTRY OF ORIGIN

ITALY

ORGANOLEPTIC CHARACTERISTICS

COLOR: GOLDEN YELLOW WITH GREENISH REFLECTIONS
AROMA: DELICATE FRAGRANCE OF OLIVES
FLAVOR: VERY DELICATE, SLIGHTLY SPICY

RECOMMENDED USE

FOR ALL COOKING PURPOSES

PACKAGING
STORAGE

SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591210900	1	12	BOTTLE	CARTON	32	28	25	17.4	10	5	154
8004591070208	0.25	20	BOTTLE	CARTON	26	23	20	9.8	14	5	133
8004591041055	5	4	TIN	THERMOPACK	29	31	23	20	10	4	141

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WHITE LABEL
E.U. EXTRA VIRGIN OLIVE OIL



**REFERENCE
RAW MATERIALS**

WHITE LABEL
E.U. EXTRA VIRGIN OLIVE OIL

PHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY ≤ 0.4
PEROXIDE VALUE ≤ 9

SPECTROPHOTOMETRIC INDEX

K 232 ≤ 2.00
K 268 ≤ 0.15
DELTA K ≤ 0.00
ERYTHRODIOL + UVAOL (IN%) ≤ 3.80
TOTAL BETA-SITOSTEROL ≥ 93.5
WAXES ≤ 150

COUNTRIES OF ORIGIN

GREECE AND ITALY

ORGANOLEPTIC CHARACTERISTICS

COLOR GOLDEN GREEN
AROMA STRONG SCENT OF FRESHLY CUT GRASS
FLAVOR FULL-BODIED, SLIGHTLY SWEET AND FRUITY

RECOMMENDED USE

FOR ALL COOKING PURPOSES, RAW ON GRILLED VEGETABLES

**PACKAGING
STORAGE**

SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591190319	1	12	BOTTLE	CARTON	33	26.5	25.7	16.1	10	5	145
8004591200315	0.5	12	BOTTLE	CARTON	28	22	21	9	14	5	120
8004591261187	5	4	TIN	THERMOPACK	29	31	23	20	10	4	141
8004591041260	3	4	TIN	CARTON	31	27	20	12	14	5	150

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MASTURZO

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IL FRUTTATO
E.U. EXTRA VIRGIN OLIVE OIL



1L

REFERENCE
RAW MATERIALS

IL FRUTTATO
EXTRA VIRGIN OLIVE OIL

PHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY ≤ 0.35
PEROXIDE VALUE ≤ 9

SPECTROPHOTOMETRIC INDEX

K 232 ≤ 2.00
K 268 ≤ 0.15
DELTA K ≤ 0.00
ERYTHRODIOL + UVAOL (IN%) ≤ 3.80
TOTAL BETA-SITOSTEROL ≥ 93.5
WAXES ≤ 150

COUNTRY OF ORIGIN

GREECE AND ITALY

ORGANOLEPTIC CHARACTERISTICS

COLOR GOLDEN GREEN
AROMA STRONG FRAGRANCE OF OLIVES
FLAVOR STRONG OLIVE, FRUITY
RECOMMENDED USE RAW ON MEAT, GAME AND LEGUME SOUPS

PACKAGING
STORAGE

SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591190531	1	12	BOTTLE	CARTON	33	26.5	25.7	16.1	10	5	145

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EXTRA
VIRGIN
OLIVE
OIL

MASTURZO

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DISPLAY UNIT



MEASUREMENTS	INTERNAL DIMENSIONS	OVERALL DIMENSIONS
WIDTH	43 cm	49cm
DEPTH	40 cm	49cm

MEASUREMENTS	FRONT	BACK	CROWNER
HEIGHT	133 cm	163 cm	183 cm

SUPPORT BASES	4 shelves
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MAXIMUM CAPACITY OF 100 KG;
WE RECOMMEND NO MORE THAN 16 BOTTLES PER SHELF,
OR 2 TINS AND 10 BOTTLES

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OLIVE OIL CONSISTING OF REFINED OLIVE OILS AND EXTRA VIRGIN OLIVE OILS



500 ML



1L



5L

REFERENCE

OLIVE OIL CONSISTING OF REFINED OLIVE OILS AND EXTRA VIRGIN OLIVE OILS

RAW MATERIALS

REFINED OLIVE OIL AND EXTRA VIRGIN OLIVE OIL

PHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY ≤ 0.3

PEROXIDE VALUE ≤ 4.0

SPECTROPHOTOMETRIC INDEX

K 268 ≤ 0.9

DELTA K ≤ 0.15

RECOMMENDED USE

FOR ALL COOKING PURPOSES

PACKAGING STORAGE

SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591200711	1	12	BOTTLE	CARTON	33	26.5	25.7	16.1	10	5	145
8004591120910	0.5	12	BOTTLE	CARTON	28	22	21	9	14	5	120
8004591271186	5	4	TIN	THERMOPACK	29	31	23	20	10	4	141

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MASTURZO

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OLIVE POMACE OIL



1L

REFERENCE	OLIVE POMACE OIL
RAW MATERIALS	REFINED OLIVE POMACE OIL AND EXTRA VIRGIN OLIVE OIL

CPHYSICAL AND CHEMICAL PROPERTIES AT TIME OF PACKAGING

ACIDITY	≤ 0.3
PEROXIDE VALUE	≤ 4.0

SPECTROPHOTOMETRIC INDEX

K 268	≤ 1.7
DELTA K	≤ 0.18

RECOMMENDED USE FOR USE IN COOKING, ALSO GOOD FOR FRYING

PACKAGING STORAGE SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591220719	1	12	BOTTLE	CARTON	33	26.5	25.7	16.1	10	5	145
	5	4	TIN	THERMOPACK	29	31	23	20	10	4	141

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PEANUT SEED OIL
REFINED PEANUT SEED OIL



REFERENCE PEANUT SEED OIL
RAW MATERIALS REFINED PEANUT SEED OIL
AVERAGE AND APPROXIMATE SMOKE POINT 220°C / 230°C

RECOMMENDED USE FRYING

PACKAGING STORAGE SEE IMAGES ABOVE
 STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591561003	1	12	TIN	THERMOPACK	42.5	21	34.2	12	10	7	163
	20	1	TIN	TIN	29.5	39.5	29.5	19.5	11	3	134
8004591280126	1	12	BOTTLE	PET	30	27	23	11.2	11	6	174
8004591562000	5	2	BOTTLE	PET	15	30	37	9.4	15	5	163
8004591080474	10	2	BOTTLE	PET	20	43	39	18.75	12	3	142

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OLIO
DI SEMI
DI GIRASOLE



MASTURZO

1 litro e

MASTURZO

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SUNFLOWER SEED OIL
REFINED SUNFLOWER SEED OIL



1L

1L - PET

5L - PET

10L - PET

10L - PET HIGH OLEIC

REFERENCE

SUNFLOWER SEED OIL

RAW MATERIALS

REFINED SUNFLOWER SEED OIL

AVERAGE AND APPROXIMATE SMOKE POINT

220°C

RECOMMENDED USE

FRYING, ALSO GOOD RAW

**PACKAGING
STORAGE**
SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET ROWS	PALLET HEIGHT (CM)
					width	height	length				
8004591571002	1	12	TIN	THERMOPACK	42.5	21	34.2	12	10	7	163
	20	1	TIN	TIN	29.5	39.5	29.5	19.5	11	3	134
8004591260128	1	12	BOTTLE	PET	30	27	23	11.2	11	6	174
8004591572009	5	2	BOTTLE	PET	15	30	37	9.4	15	5	163
8004591110478	10	2	BOTTLE	PET	20	43	39	18.75	12	3	142

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oliomasturzo.it

CORN OIL
REFINED CORN OIL



1L



1L PET

REFERENCE	CORN OIL
RAW MATERIALS	REFINED CORN OIL
AVERAGE AND APPROXIMATE SMOKE POINT	220°C

RECOMMENDED USE EXCELLENT FOR SEASONING

PACKAGING STORAGE SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET FILE	PALLET HEIGHT (CM)
					width	height	length				
8004591581001	1	12	TIN	THERMOPACK	42.5	21	34.2	12.0	10	7	163
8004591290125	1	12	BOTTLE	PET	30	27	23	11.2	11	6	174

Oleifici Masturzo s.n.c.

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MASTURZO

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SOYBEAN OIL
REFINED SOYBEAN OIL



1L

1L PET

5L PET

REFERENCE	SOYBEAN OIL
RAW MATERIALS	REFINED SOYBEAN OIL
AVERAGE AND APPROXIMATE SMOKE POINT	220°C

RECOMMENDED USE TO BE USED RAW

PACKAGING STORAGE SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET FILE	PALLET HEIGHT (CM)
					width	height	length				
8005491591000	1	12	TIN	THERMOPACK	42.5	21	34.2	12.0	10	7	163
	20	1	TIN	TIN	29.5	39.5	29.5	19.5	11	3	134
8005491270127	1	12	BOTTLE	PET	30	27	23	11.2	11	6	174
8005491250686	5	2	BOTTLE	PET	15	30	37	9.4	15	5	163

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PROFESSIONAL LINE
HO.RE.CA.

MASTURZO

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PALM OIL
BI-FRACTIONATED PALM OIL

REFERENC	PALM OIL
RAW MATERIALS	BI-FRACTIONATED PALM OIL
AVERAGE AND APPROXIMATE SMOKE POINT	240°C

RECOMMENDED USE FOR FRYING ONLY

PACKAGING STORAGE SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET FILE	PALLET HEIGHT (CM)
					width	height	length				
	20	1	TIN	TIN	29.5	39.5	29.5	19.5	11	3	134

Oleifici Masturzo s.n.c.

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PROFESSIONAL LINE
RESTAURANTS

MASTURZO

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IDEAL MIX OIL
SUNFLOWER OIL AND BI-FRACTIONATED PALM OIL



20 L

REFERENCE	IDEAL MIX OIL
RAW MATERIALS	SUNFLOWER OIL AND BI-FRACTIONATED PALM OIL
AVERAGE AND APPROXIMATE SMOKE POINT	220°C

RECOMMENDED USE FOR FRYING ONLY

PACKAGING STORAGE SEE IMAGES ABOVE
STORE IN A COOL, DRY PLACE AWAY FROM HEAT AND LIGHT

BAR CODE	UNIT OF MEASURE (L)	UNITS PER CASE	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET FILE	PALLET HEIGHT (CM)
					width	height	length				
8004591260371	10	2	BOTTLE	PET	20	43	39	18.75	12 cartons per rows	3 rows	142 height (cm)

Oleifici Masturzo s.n.c.

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MASTURZO

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WINE VINEGAR
WHITE AND RED WINE VINEGAR



1L

1L

REFERENCE INGREDIENTS

WINE VINEGAR
WHITE WINE, ANTIOXIDANT: E 220
RED WINE, ANTIOXIDANT: E 220

CHEMICAL-PHYSICAL PROPERTIES

ACIDITY - TOTAL

Ministerial decree of 27 March 1986

ETHYL ALCOHOL

Ministerial decree of 27 March 1986

pH

DENSITY AT 20°C

MIN	MAX
6gr/100ml	

TRACES

2.40	3
1.010	1.015

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE

COLORS

FLAVOR

CLEAR, BRIGHT LIQUID
STRAW YELLOW
RUBY RED
PLEASANTLY ACIDULOUS

NUTRITIONAL FACTS

ENERGY

TOTAL FATS

TOTAL CARBOHYDRATES

PROTEINS

SALT

kJ 89/21 kcal
0g SATURATED FATS 0g
0.4g SUGARS 0.4g
0.01g
0.02g

STORAGE

KEEP AWAY FROM DIRECT SUNLIGHT

DESCRIPTION	BAR CODE	UNIT OF MEASURE (L)	TYPE OF CONTENT	PACKAGING	CARTON SIZE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET FILE	PALLET HEIGHT (CM)
					width	height	length				
ACETO DI VINO BIANCO	8004591260920	1	EUROPA	THERMO	26	35	29	15	10	5	150
ACETO DI VINO ROSSO	8004591909157	1	EUROPA	THERMO	26	35	29	15	10	5	150
ACETO DI VINO BIANCO	8004591909157	0.25	MARASCA	CARTON	22	16.7	23	6.2	24	5	125

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MASTURZO

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BALSAMIC VINEGAR OF MODENA PGI (PROTECTED GEOGRAPHICAL INDICATION)

SOLE ALTO





500 ML

REFERENCE
INGREDIENTS
PRODUCT CODE

BALSAMIC VINEGAR OF MODENA P.G.I.
WINE VINEGAR, CONCENTRATED GRAPE MUST; COLORING: CARAMEL (E150D)
AGED

CHEMICAL-PHYSICAL PROPERTIES

TOTAL ACIDITY

DPC 0.30 REV 0.1 Ministerial decree of 20 July 2009

ACTUAL ALCOHOLIC STRENGTH

DPC 0.30 REV 0.1 Ministerial decree of 20 July 2009

pH

DENSITY AT 20°C

MIN	MAX
6gr/100ml +/- 0.10	

TRACES

3	3.50
1.160	1.165

ORGANOLEPTIC CHARACTERISTICS

COLOR

ODOR

FLAVOR

DEEP BROWN
CHARACTERISTIC, PERSISTENT, INTENSE AND DELICATE,
PLEASANTLY ACETIC WITH POSSIBLE NOTES OF WOOD
SWEET-AND-SOUR WELL-BALANCED, PLEASANT, CHARACTERISTIC

NUTRITIONAL FACTS

ENERGY

TOTAL FATS

TOTAL CARBOHYDRATES

PROTEINS

SALT

kJ 645/151 kcal
0g SATURATED FATS 0g
30g SUGARS 30g
1.2g
0.02g

STORAGE

KEEP AWAY FROM DIRECT SUNLIGHT

BAR CODE	UNIT OF MEASURE (L)	TYPE OF CONTENT	TYPE OF CONTENT	PACKAGING	DIMENSIONE DEL CARTONE (CM)			CARTON WEIGHT (KG)	CARTONS PER ROW	PALLET FILE	ALTEZZA PALLET (CM)
					width	height	length				
8004591121122	0.5	12	BORDOLOSE	CARTON	28	29	21	11.4	14	6	174

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Casa Maschito



PORTALE ADDUCA

AGLIANICO DEL VULTURE – CDO (CONTROLLED DESIGNATION OF ORIGIN)

Casa Maschito



PORTALE ADDUCA

AGLIANICO DEL VULTURE – CDO (CONTROLLED DESIGNATION OF ORIGIN)



CASA MASCHITO
grandi vini lucani

Portale Adduca

AGLIANICO DEL VULTURE
CDO (Controlled Designation of Origin)

GRAPES – ORGANOLEPTIC CHARACTERISTICS

100% Aglianico, biotype Vulture, fresh red wine with pleasant fruity olfactory notes; ruby red color with slight, bright orange hues; bouquet of jammy fruit with discreet notes of toasted vanilla and spices; smooth and elegant, with the right amount of tannicity.

PRODUCTION AREA

Hilly belt in the municipality of Maschito (PZ).
Fresh, clayey volcanic soil on the slopes of Mount Vulture.

VINEYARD ALTITUDE

450 – 600 m above sea level.

VINE PLANTING DENSITY

5000 vines/ha.

FARMING SYSTEM

Espalier with Guyot pruning system.

GRAPE YIELD

Maximum up to 80 q/ha.

HARVEST

In the last week of October, the Aglianico grapes are harvested by hand and transported in crates to the winemaking facility, ensuring maximum integrity of the ripe fruit.

VINIFICATION

Destemming of grapes is followed by maceration with the skins and fermentation of the crushed grapes in stainless steel at a controlled temperature below 25°C. Maceration lasts an average of 10 days during which the must is frequently pumped over the cap and aerated.

MALOLACTIC FERMENTATION

Completed within 60 days of harvest.

AGING

12 months in small 228-liter French oak barrels and 3 months in bottle.

PAIRINGS

Excellent with meat dishes, red meat or roasts, also exquisite with pasta dishes with red sauces.

SERVING TEMPERATURE

At room temperature between 18°C and 20°C, best when decanted.



Casa Maschito



MALVASIA LUCANA
BASILICATA - TYPICAL GEOGRAPHICAL INDICATION

Casa Maschito



MALVASIA LUCANA

BASILICATA - TYPICAL GEOGRAPHICAL INDICATION



CASA MASCHITO
grandi vini lucani

Malvasia Lucana

BASILICATA
TYPICAL GEOGRAPHICAL INDICATION

GRAPES – ORGANOLEPTIC CHARACTERISTICS
Malvasia, white grape variety, also known as Juvarella.

PRODUCTION AREA
Municipality of Maschito (PZ).
Calcareous hilly area. Ocher color. Sandstone on volcanic soil.

VINEYARD ALTITUDE
450 – 600 m above sea level.

HARVEST
In the second decade of September, the grapes are harvested strictly by hand and transported in small crates to the winemaking process, ensuring maximum integrity of the ripe fruit.

VINIFICATION
Short skin contact. Result: Pleasant and elegant Malvasia.

COLOR
Straw yellow with slight golden hues.

NOSE
Light, pleasant, with typical citrus bouquet.

FLAVOR
Generous, lively, slightly dry, well-balanced. Elegant and refined wine.

PAIRINGS
Excellent with risottos, seafood salads, fried dishes and fresh cheeses with herbs.

SERVING TEMPERATURE
Cool but never too cold: 8°C – 10° C.



Casa Maschito



LA BOTTAIA

AGLIANICO DEL VULTURE – CDO (CONTROLLED DESIGNATION OF ORIGIN)



CASA MASCHITO
grandi vini lucani

La Bottaiia

AGLIANICO DEL VULTURE
CDO (Controlled Designation of Origin)

GRAPES – ORGANOLEPTIC CHARACTERISTICS

100% Aglianico, biotype Vulture, fresh red wine with pleasant fruity olfactory notes; ruby red color with slight, bright orange hues; bouquet of jammy fruit with discreet notes of toasted vanilla and spices; good structure on the palate, smooth and elegant with the right amount of tannicity.

PRODUCTION AREA

Hilly belt in the municipality of Maschito (PZ).
Fresh, clayey volcanic soil on the slopes of Mount Vulture.

VINEYARD ALTITUDE

450 – 600 m above sea level.

VINE PLANTING DENSITY

5000 vines/ha.

FARMING SYSTEM

Espalier with Guyot pruning system.

GRAPE YIELD

From 60 to 70 q/ha

HARVEST

In the first week of November, the Aglianico grapes are harvested by hand and transported in crates to the winemaking facility, ensuring maximum integrity of the ripe fruit.

VINIFICATION

Destemming of grapes is followed by maceration with the skins and fermentation of the crushed grapes in stainless steel at a controlled temperature below 25°C. Maceration lasts an average of 10- 15 days during which the must is frequently pumped over the cap and aerated.

MALOLACTIC FERMENTATION

Completed within 60 days of harvest.

AGING

18 months in small 228-liter French oak barrels and 6 months in bottle.

PAIRINGS

Excellent with meat dishes, red meat and roasts, also exquisite with mature cheeses.

SERVING TEMPERATURE

At room temperature between 18°C and 20°C, best when decanted.



Casa Maschito



BASILICATA ROSSO
TYPICAL GEOGRAPHICAL INDICATION

Casa Maschito



BASILICATA ROSSO

TYPICAL GEOGRAPHICAL INDICATION



CASA MASCHITO
grandi vini lucani

Basilicata

BASILICATA

TYPICAL GEOGRAPHICAL INDICATION

GRAPES – ORGANOLEPTIC CHARACTERISTICS

Biotype Vulture, fresh red wine with pleasant fruity olfactory notes; ruby red color with slight, bright orange hues; bouquet of jammy fruit with discreet notes of toasted vanilla and spices; good structure on the palate, smooth and elegant with the right amount of tannicity.

PRODUCTION AREA

Hilly belt in the municipality of Maschito (PZ).
Fresh, clayey volcanic soil on the slopes of Mount Vulture.

VINEYARD ALTITUDE

450 – 600 m above sea level.

VINE PLANTING DENSITY

4400 vines/ha.

FARMING SYSTEM

Espalier with Guyot pruning system.

GRAPE YIELD

Maximum up to 90 q/ha

HARVEST

In the last week of October, the Aglianico grapes are harvested by hand and transported in crates to the winemaking facility, ensuring maximum integrity of the ripe fruit.

VINIFICATION

Destemming of grapes is followed by maceration with the skins and fermentation of the crushed grapes in stainless steel at a controlled temperature below 25°C. Maceration lasts an average of 15 days during which the must is frequently pumped over the cap and aerated.

MALOLACTIC FERMENTATION

Completed by the Spring following the harvest.

AGING

6 months in stainless steel prior to 3 months of bottle aging.

PAIRINGS

Excellent for enhancing savory first courses with red sauces; also excellent with mature cheeses.

SERVING TEMPERATURE

At room temperature between 18°C and 20°C, best when decanted.



Oleifici Masturzo s.n.c.

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FRANTOIANI *del* VULTURE
Basilicata



VULTURE DOP

FRANTOIANI del VULTURE
Basilicata

VÙ

OLIO VÙ, LA QUALITÀ
E L'ECCELLENZA ITALIANA
DELL'OLIO DOP DEL VULTURE.

*Non c'è grandezza dove non
c'è semplicità, bontà e verità.*

OIL VÙ, QUALITY AND ITALIAN
EXCELLENCE IN OUR PDO OLIVE OIL
FROM MOUNT VULTURE.

*There is no greatness where there is not
simplicity, goodness, and truth.*

FRANTOIANI del VULTURE
Basilicata

I FRANTOIANI DEL VULTURE

Gli olivicoltori del Vulture si sono uniti per difendere la qualità dell'olio di questa terra, promuovendone lo sviluppo e l'innovazione, nel rispetto di una tradizione millenaria. Sono anche custodi del paesaggio del Vulture che rendono vitale e fertile con il loro operato, riservando alla produzione di questo prezioso alimento un'attenzione quasi devota.

THE OLIVE ARTISANS OF MOUNT VULTURE

The olive growers and artisans around Mount Vulture have joined together to defend the quality of extravirgin olive oil from these lands. Their mission is to promote development and innovation while respecting their thousand year old traditions. They are also the guardians of the landscapes around Mount Vulture: a terroir they keep vital and fertile with their work. These farmers, millers and bottlers devote almost religious care to the production of this precious Mediterranean foodstuff.





FRANTOIANI del VULTURE
Basilicata

FRANTOIANI del VULTURE
Basilicata

IL VULTURE

Il Monte Vulture è un vulcano spento situato in Basilicata, nel cuore dell'Italia meridionale. Le colline che lo circondano, formatesi in seguito alle numerose eruzioni del vulcano, presentano caratteristiche particolari che le rendono perfette per l'agricoltura. Esse sono infatti coperte da splendidi vigneti (da cui si ricava il famoso Aglianico del Vulture) e da secolari uliveti, dai quali si estrae un olio extravergine di oliva di altissima e raffinata qualità.

MOUNT VULTURE

Mount Vulture is an extinct volcano located in the Basilicata region, at the heart of Southern Italy. Formed by numerous age old eruptions of the volcano, the surrounding slopes possess special features which make them perfect for agriculture. They are covered with our splendid vineyards (supplying an internationally famous red wine Aglianico del Vulture) and our age old olive groves (supplying extravirgin olive oil of highest and most refined quality).

MELFI •
RAPOLLA •
VENOSA •
BARILE •
GINESTRA •
RIONERO IN VULTURE •
RIPACANDIDA •
MASCHITO •
ATELLA •



FRANTOIANI del VULTURE
Basilicata



1

VULTURE DOP

Vù, il primo olio extravergine di oliva Dop della Basilicata.

Vù, the first PDO extravirgin olive oil in the Basilicata region



FRANTOIANI del VULTURE
Basilicata

VÙ. OLIO EXTRAVERGINE DI OLIVA DOP

L'olio extravergine d'oliva del Vulture, di altissima qualità, è unico al mondo perchè espressione di cultivar olivicole tipiche della regione. Alle pendici del vulcano, la delicatezza del gusto dell'olio di Ogliarola si fonde con la fragranza ed il sapore lievemente fruttato delle altre varietà locali, dando vita ad un prodotto organoletticamente equilibrato e armonioso.

VÙ. PDO EXTRAVIRGIN OLIVE OIL

Extravirgin olive oil from Mount Vulture is of the highest quality and is unique worldwide: expression of the olive cultivars typical of the area. The slopes of the volcano combine the delicate taste of the Ogliarola variety with the fragrance and fruit of the other local varieties. In this way they give rise to an organoleptically balanced and harmonious nutrient.

60 %

Ogliarola del Vulture

40 %

Coratina, Cima di Melfi, Palmarola,
Provenzale, Leccino, Frantoio, Cannellino,
Rotondella, Nocellara, Ladolia

FRANTOIANI del VULTURE
Basilicata

CARATTERISTICHE CHIMICO FISICHE

ACIDITÀ espressa in acido oleico $\leq 0,38\%$

INDICE DI PEROSSIDI (mEq di O_2 /Kg): ≤ 10

POLIFENOLI TOTALI ≥ 150

K 232 ≤ 2

VALUTAZIONI ORGANOLETTICHE

COLORE

giallo ambrato con riflessi verdi

FRUTTATO

mediana del fruttato 4-6, con note d'erba falciata

PICCANTE

debole/moderato, mediana del piccante 2-6

CHEMICAL AND PHYSICAL CHARACTERISTICS

ACIDITY expressed in oleic acid $\leq 0,38\%$

PEROXIDE INDEX (mEq of O_2 /Kg): ≤ 10

TOTAL POLYPHENOLS ≥ 150

K 232 ≤ 2

ORGANOLEPTIC FEATURES

COLOUR

amber-yellow with green tones

FRUIT

medium fruit 4-6, with hints of freshly cut grass

PIQUANCY

weak/moderate, medium piquancy 2-6



FRANTOIANI del VULTURE
Basilicata

VÙ GOURMET OLIO EXTRAVERGINE DI OLIVA A DENOMINAZIONE DI ORIGINE PROTETTA

Per i gourmet più esigenti.

Olio Vù è disponibile in una raffinata confezione in vetro trasparente, con tappo salvagoccia in legno e completa dell'indispensabile cofanetto di protezione. Un design pulito ed essenziale, sottolinea le caratteristiche del prodotto, elegante tanto nell'abito quanto nella sostanza, esaltandone l'unicità.

VÙ GOURMET EXTRAVIRGIN OLIVE OIL WITH PROTECTED DESIGNATION OF ORIGIN

For the most discerning gourmet. Vù extravirgin olive oil is available in a refined glass bottle, with a wooden dripsaver cap and an indispensable protective box. A clean, essential design emphasizes the characteristics of the product, as elegant in its packaging as in the product itself.

Our design sets off the unique nature of our table oil.

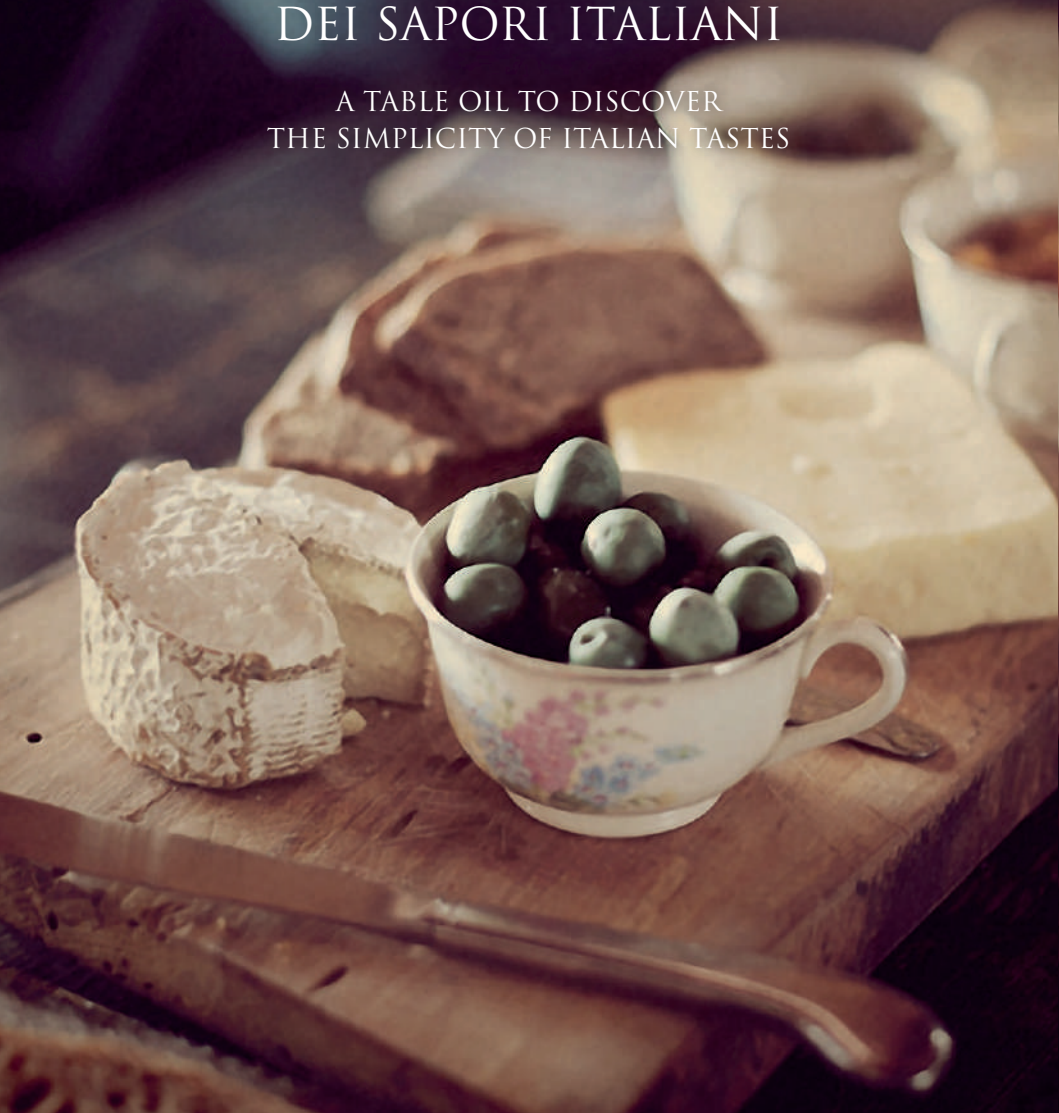
FRANTOIANI del VULTURE
Basilicata



FRANTOIANI del VULTURE
Basilicata

UN OLIO PER SCOPRIRE LA SEMPLICITÀ DEI SAPORI ITALIANI

A TABLE OIL TO DISCOVER
THE SIMPLICITY OF ITALIAN TASTES



FRANTOIANI del VULTURE
Basilicata



250 ML / 500 ML / 750 ML

VÙ

OLIO EXTRAVERGINE DI OLIVA
A DENOMINAZIONE PROTETTA

Il profumo intenso, il gusto lievemente fruttato, il colore oro e le sue qualità organolettiche rappresentano l'orgoglio di una terra agricola dedita da sempre alla coltura dell'olivo e da sempre vocata alla qualità.

*EXTRAVIRGIN OLIVE OIL WITH
PROTECTED DESIGNATION OF ORIGIN*

Intense bouquet, lightly fruited flavour and golden colour match the organoleptic qualities of our oil and communicate the pride of an agricultural terroir dedicated to olive growing and finest quality food since time immemorial.



500 ML

VÙ GOURMET

OLIO EXTRAVERGINE DI OLIVA
A DENOMINAZIONE PROTETTA

Di altissima qualità, dal profumo molto intenso, dal gusto fruttato e di colore oro pieno. Rivolto a tutti coloro che vogliono sulla loro tavola un olio particolarmente pregiato e con un design esclusivo.

*EXTRAVIRGIN OLIVE OIL
WITH PROTECTED DESIGNATION
OF ORIGIN*

Of the highest quality, with an intense bouquet, fruited taste and full golden colour. For all clients requiring particularly precious oil on their tables, together with an exclusively designed package.

I NOSTRI SAPORI DIRETTAMENTE A CASA TUA
SHOP ONLINE:

www.oliovu.com

FRANTOIANI del VULTURE
Basilicata

VÙ MONOCULTIVAR

PERANZANA, NOCELLARA E CORATINA
PER AVERE QUALITÀ,
RICERCATEZZA E GUSTO

FRANTOIANI del VULTURE
Basilicata



250 ML / 500 ML / 750 ML

VÙ MONOCULTIVAR NOCELLARA 100% NOCELLARA

Dal sapore delicato e suadente, l'olio estratto dalle olive Nocellara si caratterizza per un fruttato leggero, ricco di note delicatamente erbacee e spiccati sentori balsamici di pomodoro e mela. Al palato è morbido e avvolgente, armonico nelle sue note erbacee e leggermente piccanti, con una lieve percezione mandorlata finale.

With an alluring and delicate flavor, the oil from Nocellara olives is characterized by a light fruity taste, rich in herbaceous scents with clear balsamic notes of tomato leaf and apple. Soft and round on the palate, it is harmonious, with herbaceous and slightly pungent hints, with a pleasant final note of almond.



250 ML / 500 ML / 750 ML

VÙ MONOCULTIVAR CORATINA 100% CORATINA

Questa varietà si distingue per il suo sapore fruttato intenso di oliva verde, con sentori di carciofo e erbe di campo. La raccolta tardiva, e la molitura a freddo determinano un olio ricco di polifenoli a basso tasso di acidità, con elevate componenti anti-ossidanti. Le note leggermente amare si accompagnano ad un gusto tipicamente piccante che ne caratterizza il sapore deciso.

This variety stands out for its fruity and intense taste, finishing with hints of artichokes and wild herbs. The late harvest, from November to January, and the grinding to cold yield an oil which is rich in polyphenols and has low acid content, with high concentration of anti-oxidant. The slightly bitter notes combine with a typically pungent taste that characterizes its vivid flavour.



250 ML / 500 ML / 750 ML

VÙ MONOCULTIVAR PERANZANA 100% PERANZANA

La varietà Peranzana dona un olio a bassa acidità con un alto contenuto di clorofilla e carotene. Dal colore verde smeraldo e gusto fruttato medio, la Peranzana si distingue dalle altre cultivar autoctone, per le basse rese e per la lunga capacità di conservazione. Oltre a dare un olio di grande qualità ed equilibrio, l'oliva Peranzana può essere anche consumata come oliva da tavola.

The Peranzana variety gives an oil with low acidity and with a high chlorophyll and carotene content. Characterized by an emerald green color and a fruity taste, the Peranzana differs from other native cultivars, for the low yields and long storage capacity. Besides providing a high-quality and balanced oil, the Peranzana olive can also be consumed as a table olive.

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FRANTOIANI del VULTURE
Basilicata



250 ML / 500 ML / 750 ML

VÙ BIOLOGICO

Vù Biologico, interamente derivante da coltivazioni a regime biologico è espressione ottimale di cultivar tipiche che trovano nel terreno vulcanico del Vulture il loro ambiente ideale. Le qualità intrinseche al metodo di coltivazione, unitamente alla raccolta manuale e al metodo di estrazione conferiscono all'olio Vù Biologico un carattere equilibrato, che offre un armonioso bilanciamento delle note erbacee con quelle gradevolmente piccanti.

The extra virgin olive oil of the Vulture deriving entirely from organic farming crops: the best expression of cultivars that are typical of the region and that find in the volcanic soil their ideal environment. The intrinsic qualities of the cultivation method, together with the manual picking and extraction method, confer the oil an elegant character, which offers a harmonious balance of the herbaceous notes with the pleasantly spicy ones.

VÙ COFANETTO PRESTIGE

Scopri il prezioso cofanetto che contiene ben cinque varietà di Olio Vù, ciascuna espressione di un'eccellenza premiata e di un legame indissolubile con il territorio. In confezioni da 250 ml, esse sprigionano le peculiarità di una terra vulcanica, la zona del Vulture nel nord della Basilicata, che offre una materia prima quotidianamente custodita e lavorata dalle mani sapienti e appassionate dei nostri Frantoiani.

Discover the precious box with five varieties of Olio Vù, each one is the expression of an award-winning excellence and represents an indissoluble bond with this territory. In small bottles of 250 ml, they release the peculiarities of a volcanic area - the Vulture - in the north of the Basilicata region, a land and a product that are daily guarded and worked by the skilled hands of our devoted Frantoiani.



5 X 250 ML

I NOSTRI SAPORI DIRETTAMENTE A CASA TUA

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