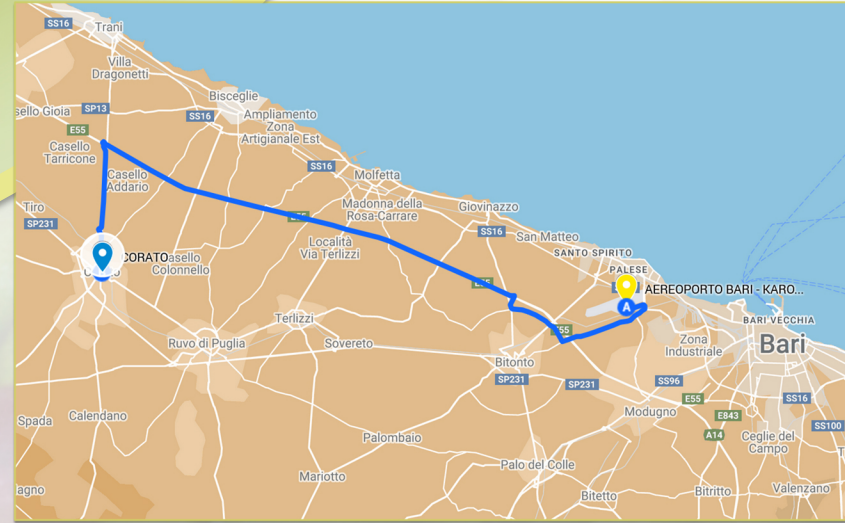


The Quality

In this territory where the cultivation of the Coratina variety is prevalent, a green oil with golden yellow reflections is obtained, with an intense fruity scent and a spicy and slightly bitter taste due to the high presence of polyphenols and antioxidants.

These compounds with high health properties, give extra virgin olive oil obtained from olives of the variety "Coratina" an important role in the prevention of cancer, in the protection against degenerative diseases, in slowing down aging processes.



La Preferita O.P. Pugliese Società Consortile

SP30 Km. 2, 100, 70033 Corato BA
TEL. 080 8724468 - FAX 080 8721354
info@lapreferitaop.it
www.lapreferitaop.it

OLIO

Il Gusto Preferito

EXTRA VIRGIN
OLIVE OIL

Coratina Monocultivar



*Olio extravergine di oliva D.O.P.
"Terra di Bari" - Castel del Monte*



The producer organization LA PREFERITO OP PUGLIESE for its certified products has joined the system of controls of the protected designation of origin PDO Terra di Bari - Castel del Monte.

The Protected Designation of Origin (PDO) Terra di Bari - Castel del Monte - guarantees the origin and the exclusively local processing of the olives used, that give the product unique characteristics and peculiarities outside the borders of the province of Bari and make it the spearhead of a product with an ancient history.

Furthermore, the company, in accordance with its own path, is certified according to the following standards:



<< The extra virgin olive oil from monocultivar Coratina is the most authentic expression of tradition, territory and flavors of Puglia. >>