

The company

The producer organization LA PREFERITA OP PUGLIESE was born in Corato in an area with a high agricultural vocation on the edge of the Alta Murgia Park.



The olive tree is the undisputed protagonist of this landscape and in particular the Coratina cultivar, autochthonous variety with an ancient presence.



For some years the company mission, which has always been marked by environmental sustainability, respect for traditional cultivation techniques, the maintenance of secular plants and the quality of its olive production, has also included the processing of the best fruits and the oil packaging in order to combine the production traditions with the innovation of transformation processes and obtain a high quality extra virgin olive oil, expression of the beauty and goodness of the Apulian territory.



All farms associated with the producer organization LA PREFERITA OP PUGLIESE cultivate olive trees of the Coratina variety.

The manual harvesting with the modern facilitators and the right degree of maturation of the drupes, when during the phase of veraison, guarantee the best quality of the fruits harvested. In addition, the adoption of integrated defense specifications and modern systems for monitoring parasitic attacks, allow companies to minimize the use of chemicals.

Products



TRADITION LINE
0,25 L 0,50 L 0,75 L



PDO TERRA OF BARI -
CASTEL DEL MONTE - LINE
0,25 L 0,50 L 0,75 L



THE CANS LINE
0,25 L 3,00 L 5,00 L



ORCEPTS LINE
0,25 L 0,40 L 0,50 L
0,75 L



Opening a bottle and tasting the oil is a sensory experience that takes you to Puglia, in the countryside, among the olive trees, with the breeze that caresses you, while the sun sets on the horizon.