



Olio Extravergine Non Filtrato

Olio Extravergine di Oliva

Our oil encapsulates all the history, identity and beauty of our land, a land that is able to give us only products of outstanding quality. Each day, less than 12 hours after the harvest, the olives are cold pressed using mechanical olive presses. The olives are grown on our property and include the raggia, frantoio and leccino varieties.

The experience and wisdom of Gianni Giacanti of the olive oil mill of the same name in Jesi, are indispensable for creating such a product of undisputed goodness.

Santa Barbara