



*"...the genuine flavor of authentic love inherent
in a centuries-old history of honesty,
family traditions, and care for the plant."*

RUGGERI OLII - di Grillo Venusia Maria
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La famiglia Ruggeri

Over a century of pride and honesty

The Ruggeri family boasts a history of experience and honesty in the oil production and trade sector spanning more than a century. It all began with the author of the first expansion of the company and whose name we proudly chose for our brand to embrace new horizons for the future: "Don Pietro." From the age of just 10, Don Pietro traversed trails and roads throughout the Messina area on a mule-drawn cart. From a young age, he was instilled with a sincere affection for his land and the fruits it produces—provided it is respected, cared for, and loved.

Without ever betraying Don Pietro's legacy, his children and grandchildren have persevered in bringing prestige and, above all, proper recognition to the genuine work of a man who made "respect" for the customer and the product a cornerstone of his personal and professional relationships.

Anchored by a deep attachment to their Sicilian roots and driven by a genuine emotional connection to the care of the plant, they have, for years, carefully selected the finest "cultivars" from the most suitable regions.



The current historical period, particularly filled with challenges, encourages Ruggeri Olii to look to the future with a different perspective, driven by pride and an innovative spirit towards evolutionary programmatic developments, while remaining firmly anchored in the certainties and characteristics of its generational past, and, for the first time, led by a woman.

After years of men representing and promoting the Ruggeri brand, the baton has now passed into the hands of Venusia Grillo, the daughter-in-law of Vincenzo Ruggeri, the refined creator of Ruggeri Oli's blends. She is a 40-year-old woman with a soul split between a deep understanding of reality through legal studies and an artistic and cultural sensitivity; all of this accompanied by a natural inclination towards the concept of beauty, precision, and refinement, even in tastes and flavors. Her determination, in line with what has always made the Ruggeri brand recognizable in the Sicilian quality products market, remains steadfast in preferring excellent supply chains, the supreme outcome of which is always and remains the gratification of the customer through the pleasure of the palate, thanks to the king of our Mediterranean diet, which flavors, enriches, and enhances.





The King of the Mediterranean diet that flavors, enriches, and enhances.

CULTIVAR: Biancolilla, Nocellara, Cerasuola

ORIGIN OF THE OLIVES: Sicily

OLIVE GROVE ALTITUDE: Hill

HARVESTING TECHNIQUE: Hand-picked and pneumatic tree harvesters

EXTRACTION METHOD: Crushing within 12 hours of harvest, extraction with a continuous cycle system, natural decantation, and transfers

FILTERING: Through natural panels

APPEARANCE: Medium-density oil with a green color and golden yellow reflections

AROMA: Delicately spicy with scent of apple

FLAVOR: Mild fruity taste with a sweet background and a slight almond aftertaste



DONNA MARIA 100% Italiano

This 100% italian oil is obtained by the cold pressing of the olives, then is filtered and reaches great clarity, a penetrating aroma and a soft and sweet taste.

The armony between the persistent aroma of green olives and a light spicy aftertaste is what makes "Donna Maria" the best partner in the kitchen.

Caratteristiche:

Tipo di olio: Olio Extra Vergine di Oliva

Cultivar: Ogliarola Messinese, Biancolilla e Nocellara Messinese

Altitudine uliveto: Media collina

Periodo di raccolta: Novembre

Tecnica di raccolta: Brucatura a mano

Sistema di estrazione: Estrazione a freddo a ciclo continuo entro 12 ore dalla raccolta, decantazione naturale e travasi

Filtraggio: Mediante teli naturali

Aspetto: Colore giallo oro limpido

Aroma: Odore tenue ma persistente di fresco

Gusto: Fruttato leggero a sfondo mandorlato con retrogusto leggermente piccante

Utilizzo: Indicato nella preparazione di sughi, frittture, in cottura in generale, grandissima resa a crudo per le rifiniture

