



Arioli family - since 1945



“We work with the same passion and skill today as we have been doing since 1945, following all of the different production stages to guarantee an excellent product”

~

Arioli Family



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COMPANY OVERVIEW

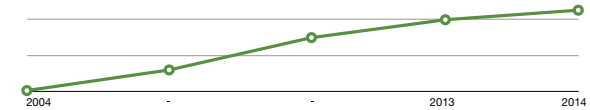


Name TRASIMENO S.P.A.

Foundation 1945

Sales scale

INCREASE OF 100%
IN THE LAST 10 YEARS



Business OLIVE OIL AND OTHER

Category RETAIL AND FOOD SERVICE BUSINESS

Url WWW.OLIOTRASIMENO.COM



THE PRODUCTION PROCESS

Ultra-modern systems with a daily production capacity of 250,000 litres, operate in full automatic cycles: from the mill to the bottle.

Maximum product quality, utmost care and attention, and total hygiene are all guaranteed.

Every stage is managed and controlled by electronic systems. Our testing laboratory carries out careful checks on the oil produced.





THROUGHOUT THE WORLD

*M*ature and skilled management over the years has allowed Trasimeno to set up and consolidate a widespread distribution network ranging over a large number of countries all over the world. To date, Trasimeno extra virgin olive oil is appreciated and savoured in every continent, from the Americas to Asia, from Asia to Oceania, passing through Europe of course. The following is a full list (updated 2014) of the countries in which you can find the unique flavour and unmistakable quality of Trasimeno.



North and Central America: Canada, Dominican Republic, Mexico, USA.

South America: Brazil, Colombia, Venezuela.

Europe: Austria, Belarus, Belgium, Bosnia, Bulgaria, Czech Republic, Denmark, Estonia, Finland, France, Germany, Holland, Hungary, Ireland, Latvia, Lithuania, Moldova, Norway, Poland, Romania, Russia, Slovakia, Slovenia, Sweden, Switzerland, UK.

Africa: Egypt, South Africa.

Asia: Bangladesh, China, Iraq, Iran, Japan, Kingdom of Saudi Arabia, Hong Kong, Laos, Myanmar, Singapore, South Korea, Taiwan, United Arab Emirates, Vietnam.

Oceania: Australia, New Zealand.



MID TERMS AIMS





OUR HISTORY





BEHIND THE HISTORY





- *Domestic Sales Division is focused on retail as Trasimeno's brands are on the shelves of the major supermarket chains in Italy.*
- *Export Sales Division supplies all distribution channels, from retail to foodservice until ethnic markets Importers.*
- *Quality Control Department checks more than 200 items, packed in more than 15 languages.*
- *Trasimeno is a BRC, ISO 22000:2005 and Kosher Certified Company.*





- 1. Own property olive trees plantations located in central Italy*
- 2. Own property oil-mill*
- 3. Focus on 100% italian certified quality products*
- 4. A 70 years experienced family company*
- 5. A totally reliable brand with immaculate reputation worldwide*



OLIVE OILS

PREMIUM *Extra Virgin Olive Oil 100% Italian*

Dedicated to the more refined palate, this is a 100% Italian extra virgin olive oil to accompany any dish with its pleasant, pure quality flavour. Its fragrance and delicate taste means it is appreciated by even the most demanding cooks.



100% ITALIAN *Extra Virgin Olive Oil*

The result of a skilled selection of olives, 100% Italian Extra Virgin Olive Oil is the pride of the Arioli family. It is packaged in dark glass bottles in an oxygen-free environment to keep its excellent organoleptic qualities at their best. Available varieties: regular, fruity-taste and organic.



OLIVE OILS



PDO UMBRIA *Extra Virgin Olive Oil 100% Italian*

DOP Umbria "Colli di Assisi e Spoleto" Extra Virgin Olive Oil, has obtained Protected Denomination of Origin status from the European Union on account of its proclaimed characteristics of excellence. Made exclusively with olives grown on the hills of Assisi and Spoleto and milled in Umbria, this oil is especially enjoyed for its bouquet and used cold to enhance the taste of red meat and game.

SELEZIONE *Extra Virgin Olive Oil 100% Italian*

A genuine pleasure, refined over time, created by the quest of those who never tire of seeking the best. The refined characteristics of SELEZIONE 100% Italian Extra Virgin Olive Oil mean it is recommended to give tone to dishes while cooking or when drizzled on cold.





OLIVE OILS

IL CLASSICO *Extra Virgin Olive Oil*

Direct experience in the olive groves, selection of prime quality olives harvested at their proper time, and directly working the product right through to the end stages, all contribute to this Extra Virgin Olive Oil, made for the more demanding palate.



“IL SUCCOLIVA” *Line*

Il Succoliva Extra Virgin Olive Oil has unmistakable organoleptic characteristics: light and tasty, ideal for making sauces and dressings, excellent when drizzled cold on meat, fish or salads.

Other available varieties: Olive Oil and Olive Pomace Oil.



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