



**2019 CATALOGUE**



Oscar Frantoio is an olive growing firm that has been manufacturing for generations oil and table olives, with the same passion that grandfather Oscar, pioneer and founder of the firm, used to have.

The property, situated in one of the most fascinating and isolated areas of the Lazio hinterland, dominates the Rocca Massima valley, 450 meters above the sea level, near Rome.

It is one of the most authentic places in the Lazio region, where the Itrana Olive was born, essence and universal patrimony of our territory.

In such background, the olive oil mill is imposing itself as a modern and innovative firm, keeper of the farm tradition.

The challenge taken by Oscar's grandchildren, is that of passing a collection of popular and farm knowledge and preserving it by giving value to it, through the exaltation of a local product, like the cultivar Itrana and the olive from Gaeta, meant in its commercial and edible sense.

A not easy project, that requires care and self-denial, as well as a little bit of lucid insanity that often accompanies the big plans.

## AWARDS 2018



# THE ITRANA, ESSENCE OF OUR TERRITORY



# DOPÒ

## EXTRA VIRGIN D.O.P. (REGISTERED DESIGNATION OF ORIGINS)

### OLIVE OIL FROM THE PONTINE HILLS



<b>PRODUCTION AREA</b>	Rocca Massima (LT) - Cori (LT)
<b>ELEVATION</b>	450 a.s.l.
<b>VARIETY</b>	100% Itrana
<b>COMPOSITION OF THE SOIL</b>	rocky, calcareous
<b>UPBRINGING</b>	polyconical vase
<b>HARVEST</b>	November, December
<b>HARVEST METHOD</b>	grazing with reeds and mechanical supports
<b>CONSERVATION AND TRANSPORT</b>	in pierced chests to ease the ventilation of the olives
<b>PRESSING</b>	within 12 hours since the harvest in our olive oil mill
<b>MANUFACTURING</b>	defoliation and washing, mechanical pressing, 45/60 minutes of kneading and extraction with two-phases centrifuge
<b>YIELD</b>	from 10% to 13% approx
<b>STORAGE/CONSERVATION</b>	stainless steel silos at a controlled temperature. Cool environment (15/18°) protected by light and heat sources
<b>CULINARY ART</b>	very good on grilled fish, ideal with white meat, salads and soups
<b>CERTIFICATIONS</b>	DOP Pontine hills
<b>ORGANOLEPTIC CHARACTERISTICS</b>	green colour with yellow glares, intense fruity flavour with strong green tomato and aromatic herbs marks

Available in:





COLLINE  
PONTINE  
D.O.P.

**DOPO'**  
MONOCULTIVAR  
I T R A N A

**OLIO  
EXTRAVERGINE  
DI OLIVA  
ITALIANO**

0,50 L



**DOPO'**  
MONOCULTIVAR  
I T R A N A

**OLIO  
EXTRAVERGINE  
DI OLIVA  
ITALIANO**

0,50 L



**DOPO'**  
MONOCULTIVAR  
I T R A N A

**OLIO  
EXTRAVERGINE  
DI OLIVA  
ITALIANO**

0,50 L

# ARMONIA

## EXTRA VIRGIN OLIVE OIL

<b>PRODUCTION AREA</b>	Rocca Massima (LT) - Cori (LT)
<b>ELEVATION</b>	450 a.s.l.
<b>CULTIVAR/VARIETY</b>	50% Leccino, 50% Itrana
<b>COMPOSITION OF THE SOIL</b>	rocky, calcareous
<b>UPBRINGING</b>	polyconical vase
<b>HARVEST</b>	November, December
<b>HARVEST METHOD</b>	grazing with reeds and mechanical supports
<b>CONSERVATION AND TRANSPORT</b>	in pierced chests to ease the ventilation of the olives
<b>PRESSING</b>	within 12 hours since the harvest in our olive oil mill
<b>MANUFACTURING</b>	defoliation and washing, mechanical pressing, 45/60 minutes of kneading and extraction with two-phases centrifuge
<b>YIELD</b>	from 10% to 13% approx
<b>STORAGE/CONSERVATION</b>	stainless steel silos at a controlled temperature. Cool environment (15/18°) protected by light and heat sources
<b>CULINARY ART</b>	Ideal on meat, soups and legumes dishes, grilled vegetables and salads
<b>ORGANOLEPTIC CHARACTERISTICS</b>	intense and agreeably fruity perfume, it expresses scent of ripe almond, light bitter taste and a delicate spicy aftertaste

Available in:



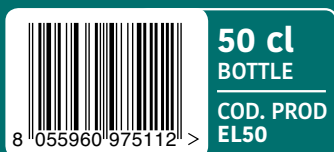


# ELEGIA

## EXTRA VIRGIN OLIVE OIL

<b>PRODUCTION AREA</b>	Rocca Massima (LT) - Cori (LT)
<b>ELEVATION</b>	450 a.s.l.
<b>VARIETY</b>	100% Itrana
<b>COMPOSITION OF THE SOIL</b>	rocky, calcareous
<b>UPBRINGING</b>	polyconical vase
<b>HARVEST</b>	late in the months of January/February/March
<b>HARVEST METHOD</b>	grazing with reeds and mechanical supports
<b>CONSERVATION AND TRANSPORT</b>	in pierced chests to ease the ventilation of the olives
<b>PRESSING</b>	within 24 hours since the harvest in our olive oil mill
<b>MANUFACTURING</b>	defoliation and washing, mechanical pressing, 45/60 minutes of kneading and extraction with two-phases centrifuge
<b>YIELD</b>	from 15% to 22% approx
<b>STORAGE/CONSERVATION</b>	stainless steel silos at a controlled temperature. Cool environment (15/18°) protected by light and heat sources
<b>CULINARY ART</b>	the characteristic of this product is that of being a “light” oil, especially recommended in cooking in the preparation of sauces and dressings, very good for frying, it gives crunchiness and genuineness, characteristic this last that only an extra virgin oil can provide
<b>ORGANOLEPTIC CHARACTERISTICS</b>	intense, ripe and agreeably fruity and sweet perfume

Available in:





*Elegia*  
OSCAR FRANTOIO OLIO  
extravergine  
di OLIVA  
ITALIANO

OLIO D'OLIVA DI CATEGORIA SUPERIORE  
OTTENUTO DIRETTAMENTE DALLE OLIVE E  
UNICAMENTE MEDIANTE PROCEDIMENTI MECCANICI

3L

*Elegia*  
OSCAR FRANTOIO OLIO  
extravergine  
di OLIVA  
ITALIANO

OLIO D'OLIVA DI CATEGORIA SUPERIORE  
OTTENUTO DIRETTAMENTE DALLE OLIVE E  
UNICAMENTE MEDIANTE PROCEDIMENTI MECCANICI

1L

*Elegia*  
OSCAR FRANTOIO OLIO  
extravergine  
di OLIVA  
ITALIANO

OLIO D'OLIVA DI CATEGORIA SUPERIORE  
OTTENUTO DIRETTAMENTE DALLE OLIVE E  
UNICAMENTE MEDIANTE PROCEDIMENTI MECCANICI

0,5L

# PICKLE WHITE ITRANA OLIVE

## PICKLE

<b>PRODUCTION AREA</b>	Rocca Massima (LT) - Cori (LT)
<b>ELEVATION</b>	450 a.s.l
<b>VARIETY</b>	100% Itrana
<b>COMPOSITION OF THE SOIL</b>	rocky, calcareous
<b>UPBRINGING</b>	polyconical vase
<b>HARVEST</b>	end November, December
<b>HARVEST METHOD</b>	for grazing and eased
<b>SELECTION</b>	by means of electrical sieve that selects the olives on the basis of their size, by distinguishing first, second and third choice
<b>FIRST MANUFACTURING</b>	further hand selection of the fruit in order to remove possible imperfections, division into barrels and subsequent preparation of the pickle with only water and salt
<b>SECOND MANUFACTURING</b>	after six months, that are necessary for the debittering of the product, a second manufacturing can occur, consisting in the preemptive control of the ph and the subsequent packaging of the product in its various formats
<b>EXPIRATION DATE</b>	approx. 12 months since the packaging date
<b>INGREDIENTS</b>	olives, water and salt with no preservatives
<b>MODES OF CONSERVATION</b>	keep in a cool and dry place, do not expose to the direct sunlight
<b>CULINARY MATCHES</b>	eat them alone or as integration of starters or to garnish salads
<b>ORGANOLEPTIC CHARACTERISTICS</b>	yellow and pinky colour, crunchy and rich, gritty, with slight bitter marks

Available in:





# D.O.P. GAETA OLIVE PICKLE



<b>PRODUCTION AREA</b>	Rocca Massima (LT) - Cori (LT)
<b>ELEVATION</b>	450 a.s.l.
<b>VARIETY</b>	100% Itrana
<b>COMPOSITION OF THE SOIL</b>	rocky, calcareous
<b>UPBRINGING</b>	polyconical vase
<b>HARVEST</b>	March/April
<b>HARVEST METHOD</b>	for grazing and eased
<b>SELECTION</b>	by means of electrical sieve that selects the olives on the basis of their size, by distinguishing first, second and third choice
<b>FIRST MANUFACTURING</b>	further hand selection of the fruit in order to remove possible imperfections, division into barrels and subsequent preparation of the pickle with only water and salt
<b>SECOND MANUFACTURING</b>	after six months, that are necessary for the debittering of the product, a second manufacturing can occur, consisting in the preemptive control of pH and the subsequent packaging of the product in its various formats
<b>EXPIRATION DATE</b>	approx. 12 months since the packaging date
<b>INGREDIENTS</b>	olive, water and salt, with no addition of preservatives
<b>MODES OF CONSERVATION</b>	keep in a cool and dry place, do not expose to the direct sunlight
<b>CULINARY MATCHES</b>	as integration of starters or to garnish salads, coke fish like salted codfish, sauces, wild game and other
<b>ORGANOLEPTIC CHARACTERISTICS</b>	purple colour, gritty typical flavor, slightly bitter, light acetic marks

Available in:





# GREEN OLIVES PÂTÉ

## IN EXTRA VIRGIN OLIVE OIL



**130 G**  
SMALL JAR  
COD. PROD  
PAIB130

PRODUCTION AREA	olive groves situated in the towns of Rocca Massima (LT)-Cori(LT)
EXPIRATION DATE	18 months
INGREDIENTS	white Itrana olives, extra virgin oil, salt
MODES OF CONSERVATION	keep in cool and dry place protected from light and heat sources. After the opening, it is suggested to keep it in the fridge
MANUFACTURING	old tradition recipe: after the harvest, the olives are kept in the pickle, they are subsequently destoned and minced, put into extra virgin olive oil and pasteurized. Natural product with no addition of additives, preservatives and other aromas
CULINARY MATCHES	essential for sauces and gravies, very good also as aperitif, spread on hot bread bruschettas
ORGANOLEPTIC CHARACTERISTICS	green colour, delicate and tasty flavour

# BLACK OLIVES PÂTÉ

## IN EXTRA VIRGIN OLIVE OIL



**130 G**  
SMALL JAR  
COD. PROD  
PGA130

PRODUCTION AREA	olive groves situated in the towns of Rocca Massima (LT) - Cori (LT)
EXPIRATION DATE	18 months
INGREDIENTS	Gaeta olives, extra virgin olive oil, salt
MODES OF CONSERVATION	keep in cool and dry place protected from light and heat sources. After the opening, it is suggested to keep it in the fridge
MANUFACTURING	old tradition recipe: after the harvest, the olives are kept in the pickle, they are subsequently destoned and minced, put into extra virgin olive oil and pasteurized. Natural product with no addition of additives, preservatives and other aromas
CULINARY MATCHES	essential for sauces and gravies, very good also as aperitif, spread on hot bread bruschettas
ORGANOLEPTIC CHARACTERISTICS	purple colour, gritty and savoury, typical of the D.O.P. olive

# SPICY BLACK OLIVES PÂTÉ

## IN EXTRA VIRGIN OLIVE OIL



**130 G**  
SMALL JAR  
COD. PROD  
PGP130

PRODUCTION AREA	olive groves situated in the towns of Rocca Massima (LT) - Cori (LT)
EXPIRATION DATE	18 months
INGREDIENTS	Gaeta olives, extra virgin oil, salt, Cayenne pepper
MODES OF CONSERVATION	keep in cool and dry place protected from light and heat sources. After the opening, it is suggested to keep it in the fridge
MANUFACTURING	old tradition recipe: after the harvest, the olives are kept in the pickle, they are subsequently destoned and minced, put into extra virgin olive oil and pasteurized. Natural product with no addition of additives, preservatives and other aromas
CULINARY MATCHES	essential for sauces and gravies, very good also as aperitif, spread on hot bread bruschettas
ORGANOLEPTIC CHARACTERISTICS	purple colour, gritty and tasty flavour, typical of the D.O.P. Gaeta olive, slightly spicy





S.P. Giulianello - Rocca Massima  
Km 3.100 Loc. Basso le Case, 2  
04010 Rocca Massima (LT) ITALY

Tel +39 06 9664883 - Fax +39 06 9665163  
[info@agricolaoscar.com](mailto:info@agricolaoscar.com)  
[www.oscarfrantoio.it](http://www.oscarfrantoio.it)