



etraia is a special oil. In addition being to 100% Coratina is certified 100% organic.

It is a migrant Extra Virgin Olive Oil. That is, it is not always produced by the same plants. From year to year, we determine the area that is most suitable for producing our flagship product.

Petraia is an EVO oil that has a unique flavor; often disharmonious for the particular bitter and spicy taste, often from olives obtained cultivated in the most sub-murgiana area, and therefore stony, of Tenuta Pellegrino, from which its name derives. Fantastic on bruschetta, on fresh arugula salads, or on vegetable soups or salads.

La Spineta

Italian extra uirgin oliue oil POD Terra di Bari







La Spineta is available in the following formats:

258 ml bottle in boxes of 12 pieces 588 ml bottle in boxes of 6 pieces 5 liter can. Cartons of 4 pieces 3 liter can. Cartons of 4 pieces a Spineta is a PDO
oil Terra di Bari
Castel del Monte, which is made
from solely Coratina olives.

The Spineta is the name of the district in which is allocated the mill of the *Pellegrino family*, in the middle of the olive groves owned, precisely at the Masseria of sixteenth-century origins, as reported in an inscription on one of the entrances of the current offices.

During the last 5 centuries, this territory has only had two owners: Elia Pellegrino bought this large estate and the Masseria from the Curtopassi family in the early thirties of the last century. The name La Spineta therefore intends to celebrate not only the name of the territory, but also the industriousness of those who for centuries have been dealing with care and make these generous lands, which still delight us with precious and high-quality fruits.



ommensalia is an oil made up of two cultivars different

Coratina and Peranzana. It is a tribute to Frederick's Puglia. That Puglia that Frederick II of Swahia saw as his future, and the future of the lands he administered.

The two cultivars are expertly mixed by our master millers to have a soft, delicate and elegant oil; particularly suitable for cooking, frying and consumed cold on delicate salads and some fish salads.

Suitable for all palates, it satisfies the needs of the family and celebrates the conviviality of all diners.

Our Reserve

Extra uirgin olive oil commemorating the 25th anniversary



Riserva del 25° extra virgin olive oil is a celebratory bottle; wants to "underline" the 25 years dedicated by the Pellegrino 1890 Company to the meticulous and wise care in the taste and varietal selection of its products.

The result of top-of-therange stylistic and qualitative research. 25 years dedicated particularly to the care and love for their land, Puglia, which they consequently thank with an extra virgin olive oil with a simply unique taste.

The Reserve of the 25th is available in the following formats:

> 500 ml bottle. 6-piece cartons, with recycled cardboard tube

Spiral Extra Uirgin Olive Oil in handmade terracotta jar

Terracotta jar 250 ml.

cartons of 12 piece



piral iars contain your oil. Thev must he consumed and then recharged because they are an object to be preserved.

They were born as a meeting between two artisanal and family businesses are different from each other but which aim in the same direction.

Our company produces oil with meticulous care and the jars are produced by an expert and hardworking artisan ceramist from the area.

The Spiral jars contain 100% pure coratina oil produced on our land by our friends olive trees as we love to call them. It is product intended for both the catering world and private consumption.

EuoLution our flavoured condiments



here are three essences, chilli pepper, Mediterranean herbs and fresh lemon.

This is to add flavour and imagination to your dishes.

You can use them to enrich your meat, fish or vegetable preparations.

They will be able to add freshness, aroma and strength to the dishes you prepare.

They are as always made with the utmost care towards the territory, tradition and quality. Composed of a base of 98% extravirgin olive oil and 2% flavoured essence

Pellegrino's Flavoured Extravirgin Oils are offered in a 250 ml recyclable aluminium can

Ty Puglia

Multicolored design jar in handmade Terracotta



yPuglia is a brand born from a great passion for design, for the ancient art of typography and for good food.

Pellegrino 1890 srl has added the multicolored TyPuglia terracotta jar to its family of products, made and hand painted by skilled local artisans in the 6 colors typical of the Apulian territory and architecture.

These and other projects in the testing phase are **Pellegrino 1890** srl's response to a more demanding and attentive food-design market, therefore making use of the collaboration of a collective of designers coordinated by Leonardo Di Renzo, ready to overturn the rules and innovate the "tradition".

1890 body brand

Extra Uirgin Olive Oil hand and face cream



he extra virgin Olive Oil antioxidant and soothing properties, well known also in Roman times, are greatly featured in 1890 body brand line.

The ancient farming tradition is given today in the hands of cosmetic lab techs, specialist in the creation of products able to exalt the EVO peculiarities, above all polyphenols and vitamin E.

1890 face cream has a rich texture, which, applied morning and evening on the cleansed skin, gives it elasticity and consistency.

Hand cream is delicate and deeply effective, of rapid absorpition, it nourishes and protects hands.