

PELLEGRINO

EUO food experience

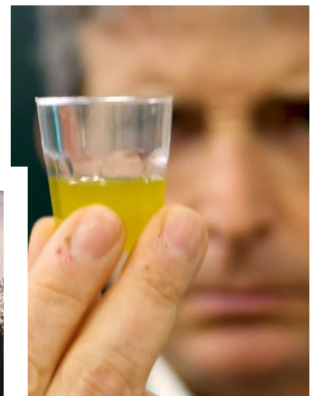
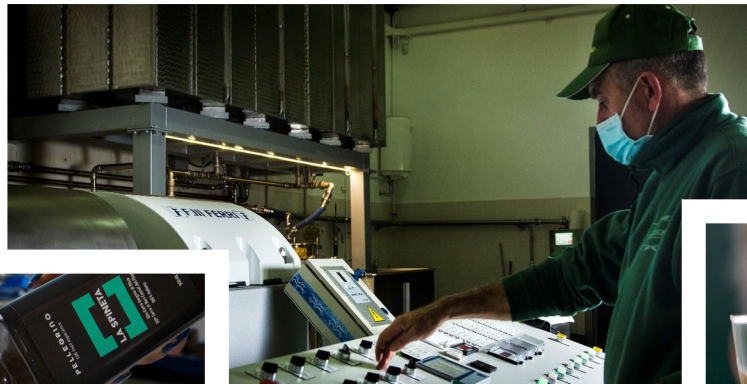


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COMPANY PROFILE



HISTORY, MODERNITY, SUSTAINABILITY PASSION AND RESPECT LEAD TO EXCELLENCE



HISTORY



Since 1890, the **Pellegrino family** has been **keeping alive the tradition of cultivating olives and making extra virgin olive oil**



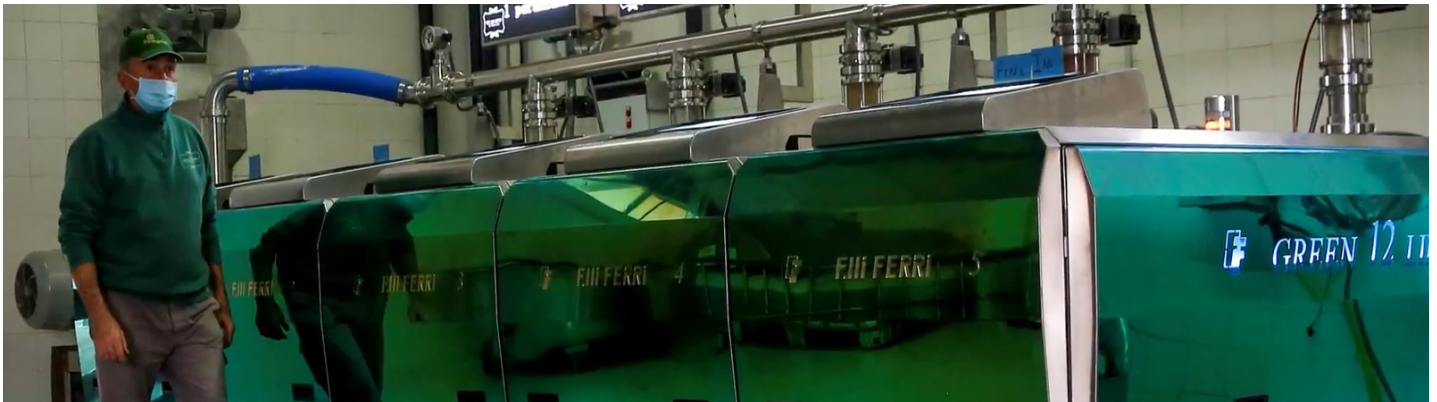
ensuring that a heritage dating back more than a century continues to provide benefits to new generations. Their focus is not only on management, but **also on elevating and celebrating local agricultural production, in particular extra virgin olive oil.**

The La Spineta district is where production activities take place in a farmhouse that has sixteenth-century origins.

This spot is where the olives are processed promptly and urgently, which prevents any delay in producing high-quality EVO oils.

The essence of rebellion lies in the ingredient: almost all the cultivars used are indigenous, particularly **Coratina**.

This variety has a **great deal of polyphenols, oleic acid, and Vitamin E**, which are strong ingredients that challenge the mediocrity of the market. The oil and packaging, particularly the terracotta jars, are the true expression of the production area. They do not follow global fashions, but impose the unique identity of their land. The company's commitment to safety and quality is confirmed by its numerous certifications including **PDO Terra di Bari - Castel del Monte, Bio, Bio Suisse, IFS & BRC.**





MISSION AND PHILOSOPHY

We are **committed to taking care of a legacy that has been entrusted to us since 1890**, a family heritage that we preserve in **Puglia, between Andria and Montegrosso**.

We are not pleased with the past, but we value it and continue to use cutting-edge methods and machinery to carry on the tradition.

Our philosophy is centered around respect: respect for every person who works with us, and almost obsessive care for our land. **Our more than 25,000 friends, who are olive trees, are the heart of this mission.** We protect them as we protect a sacred legacy, **ensuring environmental, cultural and social sustainability that is our cornerstone.**

Pellegrino 1890 is a family-centered place for everyone, from the olive groves to the oil mill. Every drop of oil produced is possible thanks to their collaboration and well-being, which represents our balance and dedication.

The banal and homologation pose a real challenge for us, and we reject the notion that oil is just a neutral condiment.

Each drop of our oil serves as a declaration of authenticity and true life. The bitterness and spiciness you will find when tasting are not simple flavors: it is the very life of the oil that imposes itself, with a frank and irreverent **flavor** that breaks with the expectation of sweetness and ease. This is our way of transforming the past, for an uncompromising quality future.



AWARDS AND CERTIFICATIONS





NUMBERS

25.000

ARE OUR FRIENDS
OLIVE TREES, THE PLANTS OF OUR
CROPS

3.714.722 KG

OF OLIVES PRESSED ON AVERAGE
WITH AN OIL YIELD OF APPROXIMATELY **631,502 KG**

50

IT'S THE MINUTES
WE NEED TO MAKE AN
OLIVE BECOMES EXTRA VIRGIN OLIVE OIL

600 MG/KG POLYPHENOLS, 78/80%

OF OLEIC ACID AND HIGH VITAMIN E CONTENT
THESE THREE FACTORS MAKE CORATINA OIL TRULY NUTRACEUTICAL

18

IT'S THE MONTHS
WE GUARANTEE BEFORE
PRODUCT EXPIRY

THE FAMILY



ELIA, SEBASTIANO E MARIA TERESA PELLEGRINO

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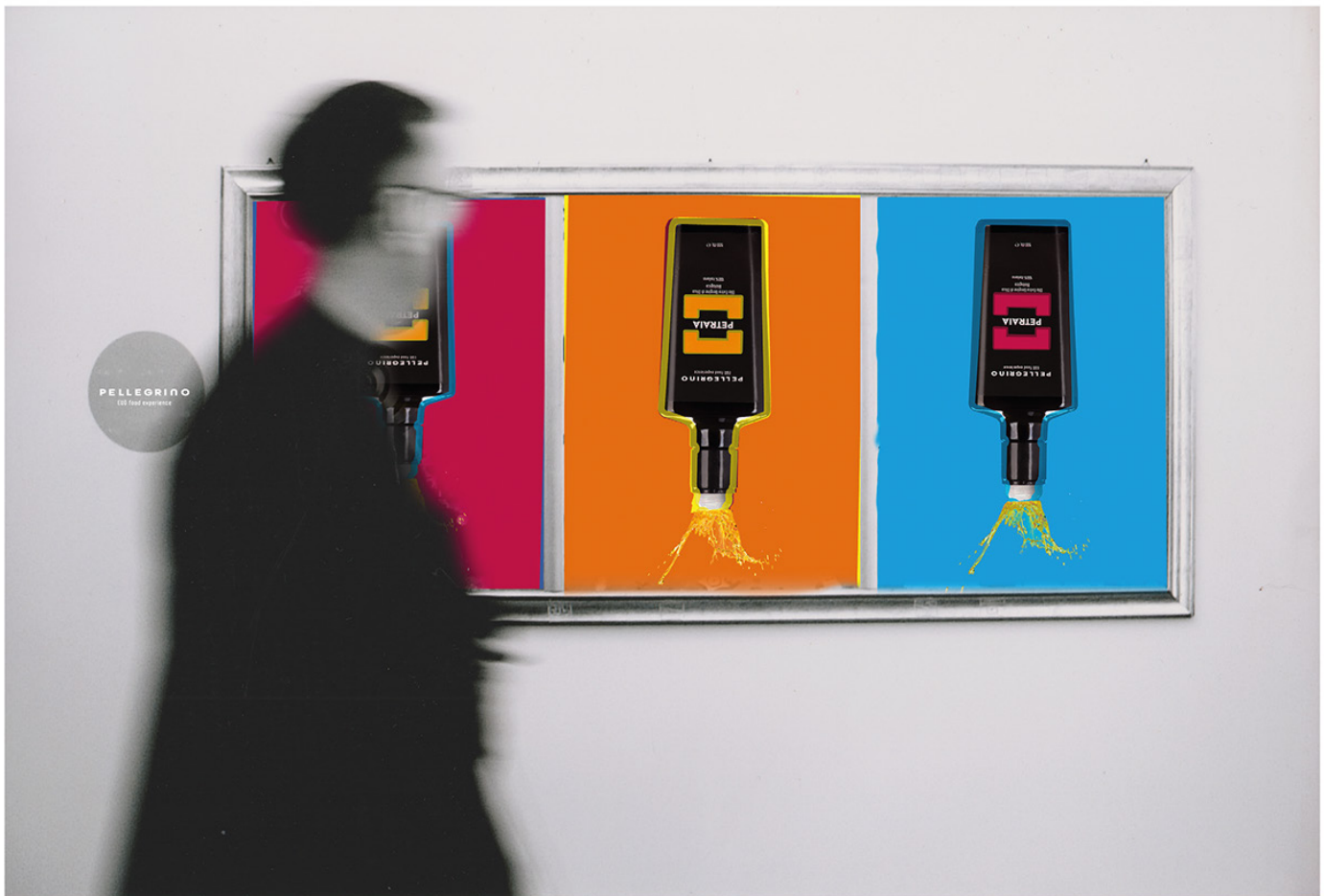
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A WORK OF ART FROM PUGLIA

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PELLEGRINO 1890 S.R.L.
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SEDE OPERATIVA: CONTRADA LA SPINETA

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