



## OLIVE MILLERS FOR FOUR GENERATIONS

Ours is a small, artisan mill that grinds its own olives as many as trusted local producers olives. For four generations now, the Mazzone family has preserved and perpetuated the art of producing extra virgin olive oil. Always committed to providing milling services to small olive producers, we work with passion in the name of transparency, fairness and professionalism, because the Coratina EVO oil does not lie.

Tommaso Mazzone built the first oil mill in the early 1930s, challenging those who told him that no luck is made with the earth and olives. Who was right, time will tell. What is certain is that the story of an oil that is now also sold in Florida, in our store in Sarasota, was born from that stubborn ancestor. Much remained exactly as it were originally. From the oath to protect our agricultural landscape, to the rural culture of our Ruvo and our olive trees with their strategic importance for our diet. We continue to pick the olives with our hands and to cold press them in the ancient stone mill. Focusing on the Italian culture of extra virgin olive oil without compromise.

And, of course, being what we have always been, producers before traders.

## OUR OIL

Mazzone extra virgin olive oil is obtained from a careful selection of Coratina olives, harvested exclusively by trusted local producers (agro di Ruvo di Puglia), which for our tradition do not wait for the fall of the olives due to over-ripening, but carry out the browsing from the tree when the fruit has the right degree of ripeness.

The fruit is intense and persistent, as strong is its scent of freshly pressed olives. Typical is its yellow color surrounded by green reflections. The strong and lively taste but, harmonious on the palate, makes it an excellent extra virgin table, served raw is the perfect complement to the dishes of Apulian cuisine.

Due to the presence of phenolic compounds, phospholipids, fat-soluble vitamins and the balanced ratio of saturated, unsaturated and polyunsaturated fatty acids, the extra virgin of Coratina has outstanding health properties, is characterized by very high digestibility, helps to keep the level of LDL (bad cholesterol) low and is a valuable ally in the prevention of cardiovascular disease.

The tree of Coratina is an autochthonous cultivar armed with polyphenols as few among the 538 Italian varieties classified.

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*Artigiani del Gusto*  
**MAZZONE**  
extravergine

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# EXTRAVIRGIN OLIVE OIL “CLASSIC”



- 5 liters Can
- 3 liters Can
- Marasca bottle 750 ml
- Mazzone bottle 250 ml

Box of 4 pieces	20 kg
Box of 4 pieces	12 kg
Box of 12 pieces	14 kg
Box of 12 pieces	7 kg

*SURRENDER: EXW*  
*PAYMENT: bank transfer*

*Artigiani del Gusto*  
**MAZZONE**  
extravergine

# EXTRAVIRGIN OLIVE OIL “ORGANIC”



- **White Bottle 500 ml**
- **Box of 12 pieces**
- **12 kg**

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*SURRENDER: EXW*  
*PAYMENT: bank transfer*

*Artigiani del Gusto*  
**MAZZONE**  
*extravergine*

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# “PRECIOUS FRAGRANCES” SEASONING WITH REAL EXTRA VIRGIN OLIVE OIL AND AROMATIC HERBS



- **Mazzone bottle 250 ml**
- **Penelope jar 100 ml**

Box 12 pieces

Box 12 pieces

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*SURRENDER: EXW*  
*PAYMENT: bank transfer*

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*Artigiani del Gusto*  
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extravergine

## WINE CAMPANALE FARM "STRAPPETE"



- **Bottle 750ml Red wine 13% TPOIA**  
Box 6 pieces kg 8
- **Bottle 750ml White wine 11,5% HELIANTUS**  
Box 6 pieces kg 8

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*SURRENDER: EXW*  
*PAYMENT: bank transfer*





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