

Farm Ruggiero



The company is located in the territory of Castellana Grotte (BA), on a limestone plateau (formed in the upper Cretaceous between 60 and 100 million years ago), at 300 meters above sea level, on poor and strongly sunny grounds.



It is an enchanted landscape, characterized by the typical dry-stone walls built by the ancestors to reclaim the fields, by the trulli and by the centuries-old olive trees that, together, tell stories of other times.

It is a small and family-run company; born in 1960 with her grandfather Andrea, the oil master, then passed to her son Saverio with his nephew Andrea, now in his thirties. Since 2010 it has converted its ten hectares of organic farming and since 2015 it has begun to enhance and promote its products through direct sales to families.

The company produces just over 2,000 liters of extra virgin olive oil annually with the varieties: the top of Mola, the top of Melfi, Simona, Picholine and Frantoiana pugliese, a blend that gives the oil a full, harmonious and balanced taste. The olives, after being picked and selected, are pressed in a continuous system to avoid oxidation and preserve their qualities. The oil obtained after the various passages is left to rest and decant for a period, then it is lightly filtered and finally packaged, both in cans and in dark glass bottles to protect it from light and keep its organoleptic properties unaltered. The Ruggiero oil boasts the Biological Certificate of the National Institute of Soil and Health with register number 36186.



Love for the earth, spirit of sacrifice and attachment to traditions, are the values that the family brings to the tireless work; desire to revive the territory and to discover the magic of Puglia to the citizens of the whole world is its mission.