



Società Agricola

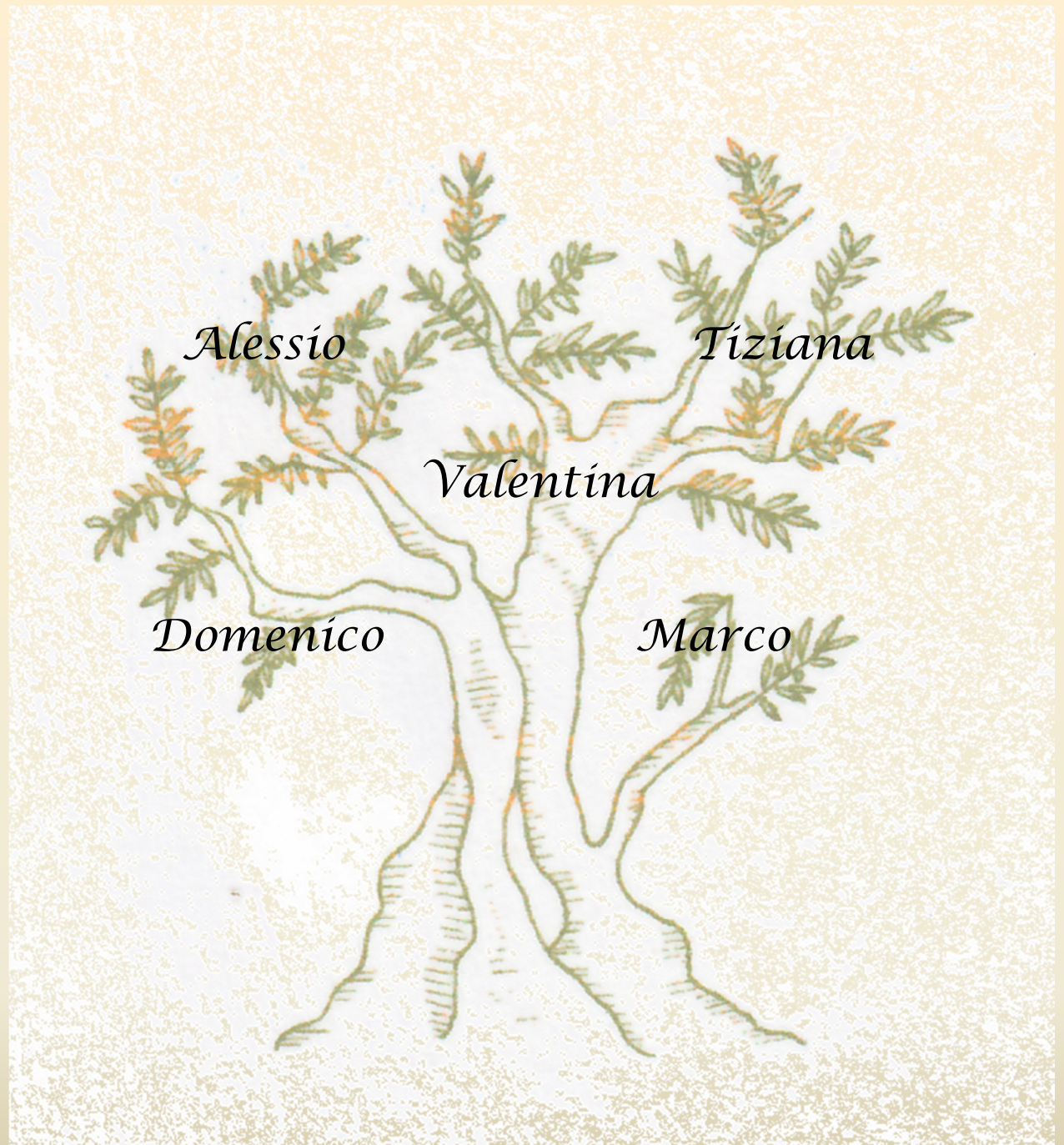
"We conceive our olive oil as an expression of our passion and as a messenger in the World of the culture of our beautiful homeland"



Firm Collefraioli Società Agricola was founded in 2017 in Arce, a small town in the heart of Latium region, in the area of Ciociaria also called "Alta Terra di Lavoro" (lit. Northern Labor Land), where the Liri Valley and the Latina Valley meet, a rugged land mitigated by the winds coming from the sea. Our territory has its roots in the most ancient history that makes Extra Virgin Olive Oil a typical and millenary product.

A winning Team

Firm COLLEFRAIOLI was founded by a group of friends, united by the same passion: to bring abandoned olive groves, rich in centuries-old olive trees, back to life and combine tradition with the use of the most advanced techniques, so to extract excellence from the most precious fruit of the "Ciociaria" hills: a delicious olive oil of the highest quality, to be brought to tables all over the World.





Centuries-old olive tree



During their work of recovering numerous local olive groves, the Collefraioli workers discovered olive trees of centuries-old cultivars which were believed to be extinct. One of the next ambitious projects of the “ColleFraioli” group of friends is to create new olive oils from ancient and currently unknown cultivars.

Our Olive Oils

The production of Collefraïoli's olive oils is carried out according to the most careful processing techniques starting from the cultivation of olive trees up to bottling. Pruning waste and pomace are processed with manure and, once macerated, are reintroduced into the soil, so as to avoid the use of chemicals, for an actual organic olive oil.



Collefraïoli offers olive oils made from selections of local cultivars, extracted in purity or in persuasive blends.



Our Prized ones

Connubium



BLEND

EXTRA VIRGIN
OLIVE OIL

Moraiolo,
Leccino, Itrana

Medium Fruity

Available sizes:

500 ML

250 ML

100 ML

5 L

Desiderium



SINGLE VARIETY

EXTRA VIRGIN
OLIVE OIL

Frantoio

Medium Fruity

Available sizes:

500 ML

100 ML

Yearly Crops Premium Extra Virgin Olive Oils

Top Quality at the best price



Harvest 2020 Monocultivar Leccino (intense fruity) and **Frantoio-Leccino Blend** (medium fruity) from our olive tree groves.

Available in 5L and 3L cans



Awards and Prizes

Colle
FRAIOLI



*Silver Medal
at Olive Japan International*



*Gold Medal
at London Award*



*Silver award
at New York*



*Silver Medal at
Olive Japan International*



*Gold award
at New York*



*Gold award
at New York*



*Silver Medal
at Olive Japan
International*



*Quattro gocce
Bibenda 2019*



*MOOOIC - Sanremo
Migliore Olio del 2018*