



OUR FAMILY STORY

Founded in 1938 on the border between Umbria and Tuscany, Frantoio Olivestri has been family-owned for four generations — rooted in the quiet hills of Castiglione del Lago, where olive cultivation has always been a way of life, not a business.

Generation after generation, we have passed down knowledge that no school can teach: how to read the harvest, trust the press, and respect the olive's natural rhythms.

Today, a fifth generation is already walking our groves — ready to carry a nearly century-old legacy forward.



WHY CHOOSE FRANTOIO OLIVESTRI

- ✓ Family-owned and operated since 1938
- ✓ Four generations of olive oil makers
- ✓ Olives sourced from local growers between Umbria and Tuscany
- ✓ 100% Italian Extra Virgin Olive Oil — no blends, no compromises
- ✓ Rich in natural antioxidants — a cornerstone of the Mediterranean diet
- ✓ Carefully selected olives, harvested by hand
- ✓ Balanced, versatile, and unmistakably authentic



FRANTOIO OLIVESTRI

— TRADITION · QUALITY · TERRITORY —

— SINCE 1938 —

FOUR GENERATIONS OF FAMILY OLIVE MILLING

Rooted in the sunlit hills between Umbria and Tuscany, Frantoio Olivestri has crafted 100% Italian Extra Virgin Olive Oil for nearly a century — from our family's hands to your table.





FIORDOLIO

Balanced Italian Extra
Virgin Olive Oil

Fiordolio is the oil we'd want on our own table — and the one we're proud to share with yours.

Made from carefully selected olives grown by local farmers in the hills between Umbria and Tuscany, it delivers a beautifully balanced profile: a delicate fruitiness on the nose, a smooth and round body, and a clean peppery finish that reminds you exactly where it came from. Versatile enough for everyday cooking. Distinctive enough for your finest dishes.

Pairs perfectly with:

Salads · Fresh vegetables · Fish & seafood ·
Grilled meats · Pasta · Bruschetta ·
Finishing drizzle



AVAILABLE FORMATS

- 750 ml Dark Glass Bottle Crafted for those who take their olive oil seriously. The dark glass protects freshness and preserves the delicate polyphenols that make Fiordolio exceptional. Perfect for specialty food stores, gourmet retailers, gift sets, and home cooks who won't settle for ordinary.
- 5 Liter Bag-in-Box Innovation in service of quality. Our Bag-in-Box system seals out light and oxygen from the first pour to the last drop — delivering the same freshness whether you're using it on day one or day sixty.

Ideal for:

Restaurants · Catering & food service ·
Professional kitchens · Home chefs
who cook every day



THE LAND BEHIND OUR OLIVE OIL



Between the rolling hills of Umbria and Tuscany, overlooking the shimmering shores of Lake Trasimeno, this is where our olive oil begins.

A unique microclimate — mild winters, warm summers, mineral-rich soils — gives the olives of this land natural depth and complexity. From the moment they are handpicked by our local growers to the pressing in our mill, every step is guided by respect for the land and for tradition. Great olive oil starts with great land. And great land, with those who know how to listen to it.

