



EXTRA VIRGIN OLIVE OIL

SINCE 1938

In a corner of Basilicata, an authentic, peaceful and extraordinary rich land, stands the **Montanaro** oil mill

From a centuries-old family history in which passion, innovation and sustainability merge with the most ancient secrets of art of oil production, an oil is born that tells the story of the territory, the respect for nature and the dedication to those who, generation after generation, have chosen to transform quality into a living tradition.

Meticulous attention at every stage, from the rigorous selection of olives to the extraction of the oil, preserves the organoleptic and nutritional qualities, precious allies of daily well-being.

MONTANARO



ANCIENT FLAVORS OF TRADITION

Montanaro offers a selection of high-quality cereals and legumes, guaranteeing maximum control at every stage of the supply chain, from sowing to packaging of the raw materials. From the expert hands of farmers who have chosen to work the land in full respect of the rhythms of nature comes a line dedicated to the best varieties of Italian legumes, with a genuine flavor that enhances quality, tradition and safety.



LEGUMES

OUR COLLECTIONS

- ~ Gold Collection
- Kandinsky Collection
- Ceramic Collection



OUR EVOO

Extra Virgin Olive Oil

The quality of our extra virgin olive oil comes from the soil in which the olive groves grow: a land rich in elements and nutrients that give the oils fruity aromas characterized by bitter and spicy notes, corresponding to a very high concentration of polyphenols, powerful antioxidants.



EVOO



BLEND LECCINO E CORATINA

Medium fruity.

A refined blend of Leccino and Coratina that surprises with its aromatic freshness and lively taste. A versatile oil that satisfies every palate.



Medium intensity fruity oil. On the nose evokes the freshness of freshly cut grass and almonds, sensations that are confirmed on the palate. It is characterized by pleasant and persistent spiciness.



Leccino 80%, Coratina 20%



First courses, risottos, soups, fish carpaccio, meat, fresh cheeses and fresh pasta.
Perfect for all types of cooking and delicious fried foods.

glass – 250ml, 500ml **bag in box** – 3 L e 5 L
tin / metal can – 250ml, 500ml, 750ml, 3 L e 5 L
ceramic – 100ml, 250ml, 500ml

MONOVARIETALE PERANZANA

Medium fruity.

An oil capable of winning over every palate thanks to its elegance and rich aromatic intensity, which embodies all the refinement of the Peranzana monocultivar.



On the nose opens with a medium green fruitiness. Broad and enveloping, it reveals notes of aromatic herbs, artichoke, fresh almond and fragrant tomato. Particularly rich in polyphenols, it has balanced bitter notes accompanied by a spicy aftertaste.



Peranzana 100%



Seasonal salads, vegetables, soups, raw fish, shellfish and crustaceans, meat and cheese.

glass – 250ml, 500ml **bag in box** – 3 L e 5 L
tin / metal can – 250ml, 500ml, 750ml, 3 L e 5 L
ceramic – 100ml, 250ml, 500ml

MONOVARIETALE OGLIAROLA

Medium fruity.

An oil that does not go unnoticed, a cultivar that reflects the territory and stands out for its delicacy and aromatic scent.



Medium fruitiness. Characterized by an almond aroma and a smooth taste with herbaceous notes and a sweet almond finish. Bitterness and spiciness are present, well expressed and harmonious.



Ogliarola del Vulture 100%



Grilled fish, raw or steamed vegetables, carpaccio, first courses, soups and meat dishes.

glass – 250ml, 500ml **bag in box** – 3 L e 5 L
tin / metal can – 250ml, 500ml, 750ml, 3 L e 5 L
ceramic – 100ml, 250ml, 500ml

MONOVARIETALE CORATINA

Intense fruity.

An oil with extraordinary performance and unique health properties, capable of adding an unmistakable touch both raw, where a few drops enhance the flavor of dishes, and when cooked.



Intense green fruitiness. Full-bodied and decisive flavor, with pleasant bitter and spicy notes, in perfect harmony with a rich complex of vegetal aromas and persistent aromatic hints. Aftertaste of aromatic herbs, almonds and artichokes.



Coratina 100%



Vegetables, salads, soups, fish, tuna carpaccio, grilled meats and mature hard cheeses.

glass – 250ml, 500ml **bag in box** – 3 L e 5 L
tin / metal can – 250ml, 500ml, 750ml, 3 L e 5 L
ceramic – 100ml, 250ml, 500ml

