

Q AZIENDA[®]
LEARIA
DEL CHIANTI SRL



Company profile

Quick facts

Founded in 1985, **Azienda Olearia del Chianti** is specialized in the production of high quality extra virgin olive oil.

After 33 year of activity, **Azienda Olearia del Chianti** is well established olive oil business and it's able to produce olive oil in the a very structure way with

- 10 employees
- A state-of-the-art 6000 sqm production plant
- A 18 million Euros turnover
- 4 millions Litres of olive oil processed per year



Our history

- Since when was young, **Mauro Gonnelli** have had passion for the olive oil and the products of the hearth.
- Even if he changed several jobs, at the end this big love prevailed on everything and in the **1985 Azienda Olearia del Chianti** was founded in Panzano in Chianti.
- The first year of the business, he reached a turnover of 680 millions Lire.
- The second year a turnover of 2,5 billion Lire
- The third year a turnover of 5 billion Lire...and so on....
Skill and competences were paying off.
- In the **1995** he decided to transfer in a new and bigger plant closed to the old one.
- **1996-97** he started to work with the GDO, even because the «traditional» shops are affected by the crisis for the arriving of the distribution chains.
- At the beginning of **2000**, four new bottling lines allowed an overall production of over 20,000 units for hours in different size and pack (glass bottles and tin cans).
- Today the turnover is about 18 millions Euros.
Careful quality control, great passion and professionalism, make our extra virgin olive oil unique.



Our values

“We have chosen to be
what we believe in”



- **Traditions and modernity**

Azienda Olearia del Chianti mainly for over 33 years has blended modern production, technology with the untouched cultural traditional of the Chiantishire, creating products of high quality and excellence.

- **Experience**

Our long experience in olive oil production, using only selected olives of high quality, allows us to follow ancient recipes of the local tradition and to obtain olive oil of unique taste and quality.

- **Quality**

Azienda Olearia del Chianti leads meticulous monitoring and control on the whole feed and food chain, from the olives to the delivery of the products. Our quality control system is certified following international standards ISO, BRC, IFS, ORGANIC, DOP Chianti Classico Oil, IGP Tuscan Oil and KOSHER.

- **Innovation**

In full respect of Tradition and Quality, Azienda Olearia del Chianti has a strong commitment in studying products innovation, in order to answer to the needs of the costumers. One of the most recent one is for example, the **OLIO E PANE®** : a light and nutritious snack from Italian culinary tradition. Perfect in every moment of the day, for a break or a quick lunch.

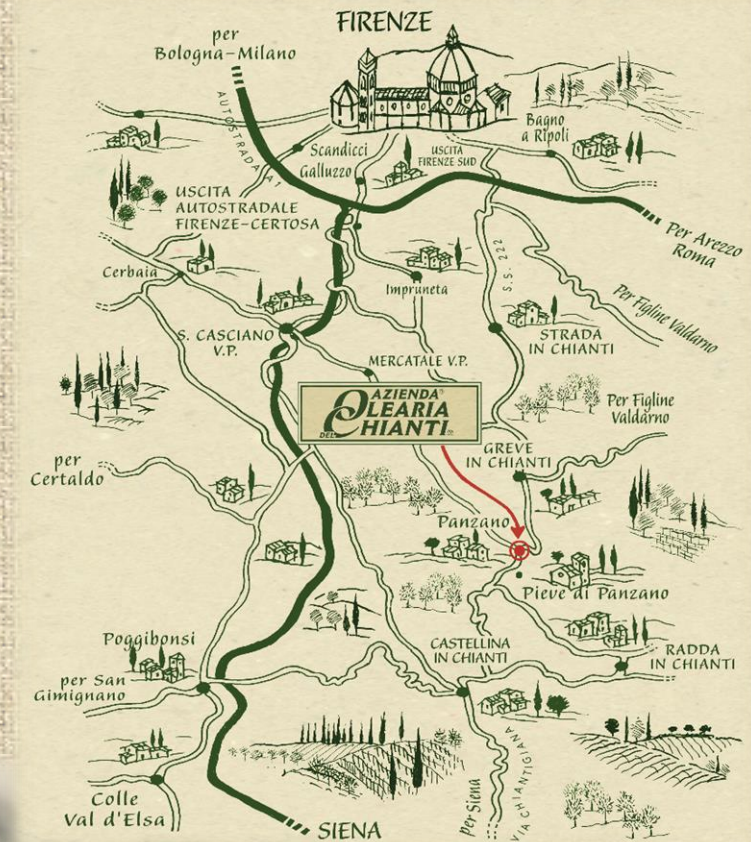


Headquarters and production plant



Azienda Olearia del Chianti is located in **Panzano in Chianti**, in the heart of the Tuscany...and of the Chiantishire...in the middle of Florence and Siena, in the best place for growing olives and grapes.

- 6,000 sqm production plant
- 57 hectares of orchards with typical Tuscan olive oil cultivar
- Extration temperature of the oil under 27°C (80°F)
- 25 Stainless-steel tanks to storage olive oil at controlled temperatures
- Preservation with Nitrogen, to preserve all chemical and organoleptic properties of the EVOO
- 500 analyses per year of the oil
- 2000 panel test per year
- Productive capability 10 ml litres of olive oil per year



Our certification

Our key certifications emphasize the impeccable productive standards and the latest quality procedures we apply.



ISO 9001



BRC



IFS



KOSHER



ORGANIC FOR EUROPE



ORGANIC FOR JAPAN



ORGANIC FOR USA

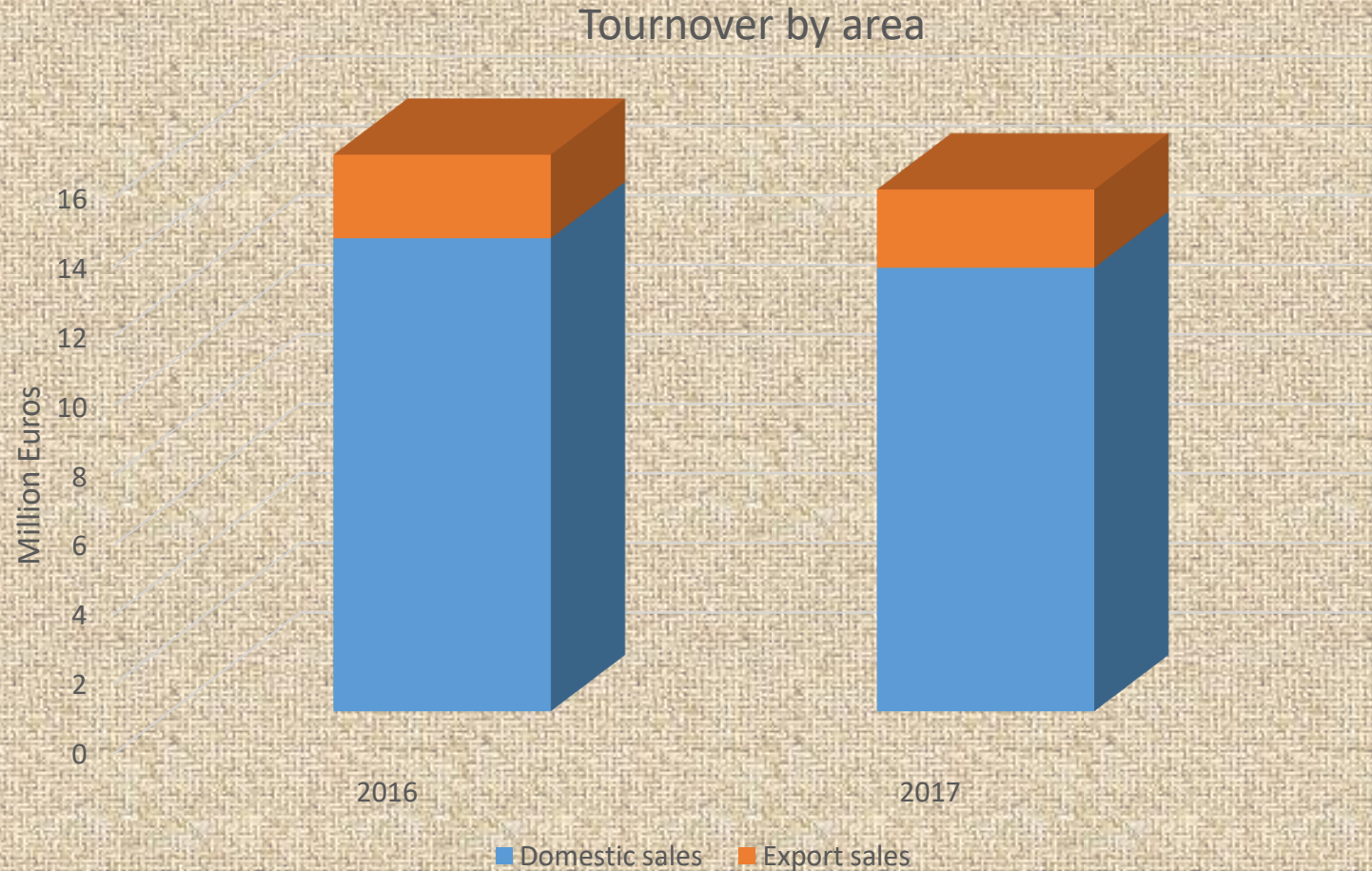


DOP CHIANTI CLASSICO OIL



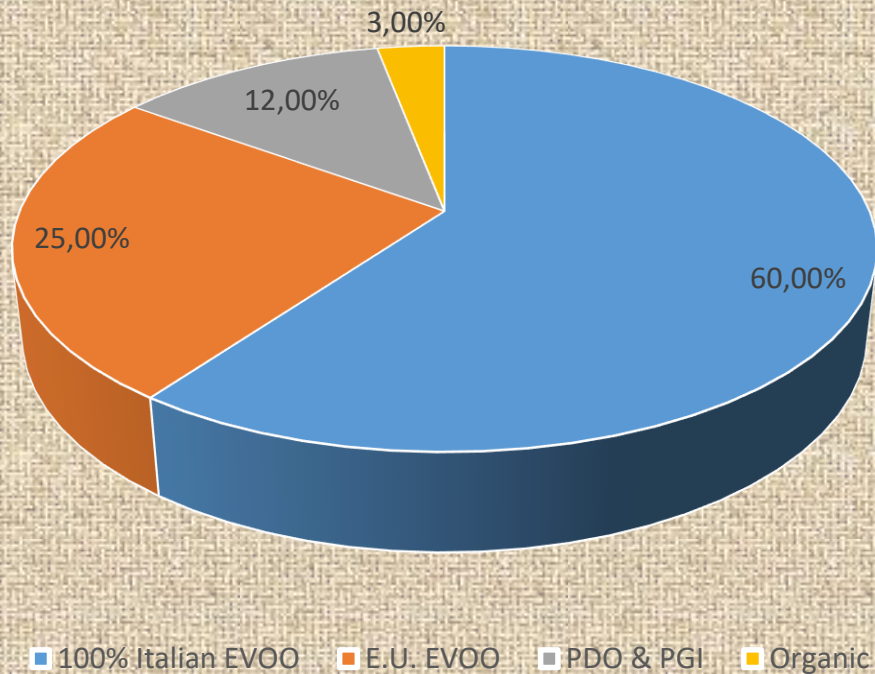
IGP TUSCAN OIL

2016 – 2017 Turnover



The turnover in the 2016 and 2017 is almost unchanged. Domestic sales are about 85% of the turnover and the export 15%.

2016 – 2017 different product lines turnover



100% Italian Extra Virgin Olive Oil and Comunitarian Extra Virgin Olive Oil are the main products in the selling (85% of the turnover). DPO Chianti Classico Oil, IGP Tuscan Oil and Organic are 15% of the turnover.

Our products

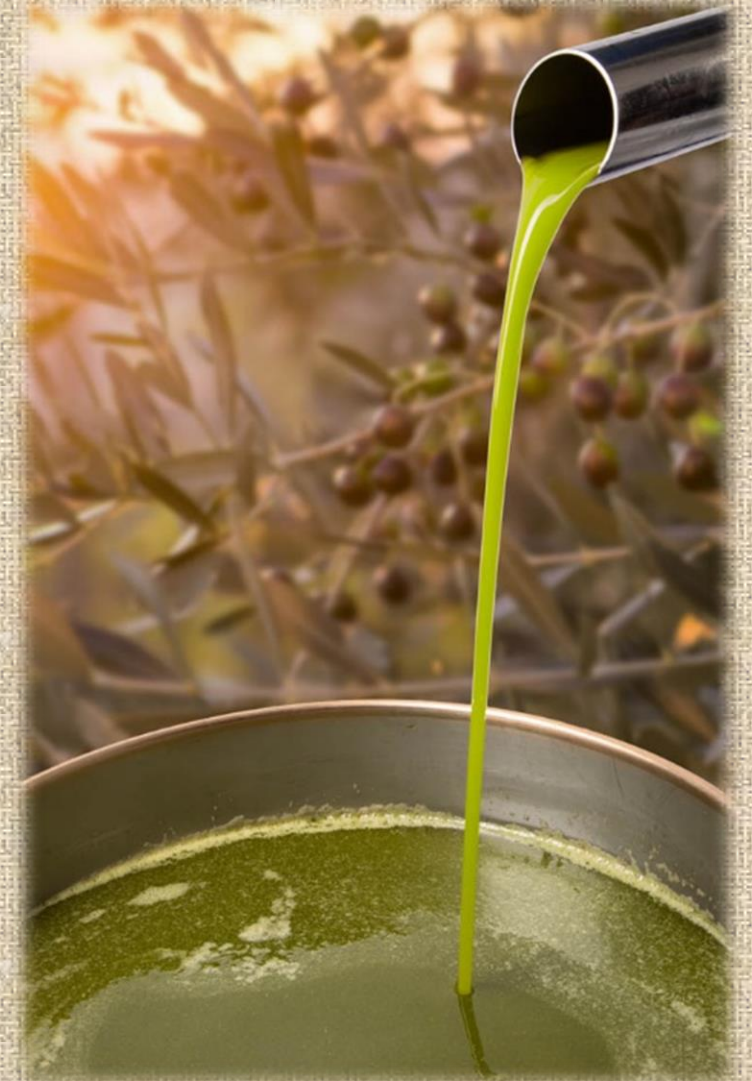


100% Italian Extravirgin Olive Oil
DOP Chianti Classico Olive Oil
IGP Tuscan Olive Oil
E.U. Extravirgin Olive Oil
Organic Extra Virgin Olive Oil / USDA Organic Olive Oil
Flavoured Olive Oil
Olio e Pane® Snack



Future challenges

- Launching innovative products.
- Focusing on export.
- Speeding up the market consolidation process by means of partnerships with top nationwide operators.
- Improve the content of health, wellness and sustainability of our products



Contact



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