



LeFas^{s.r.l.}

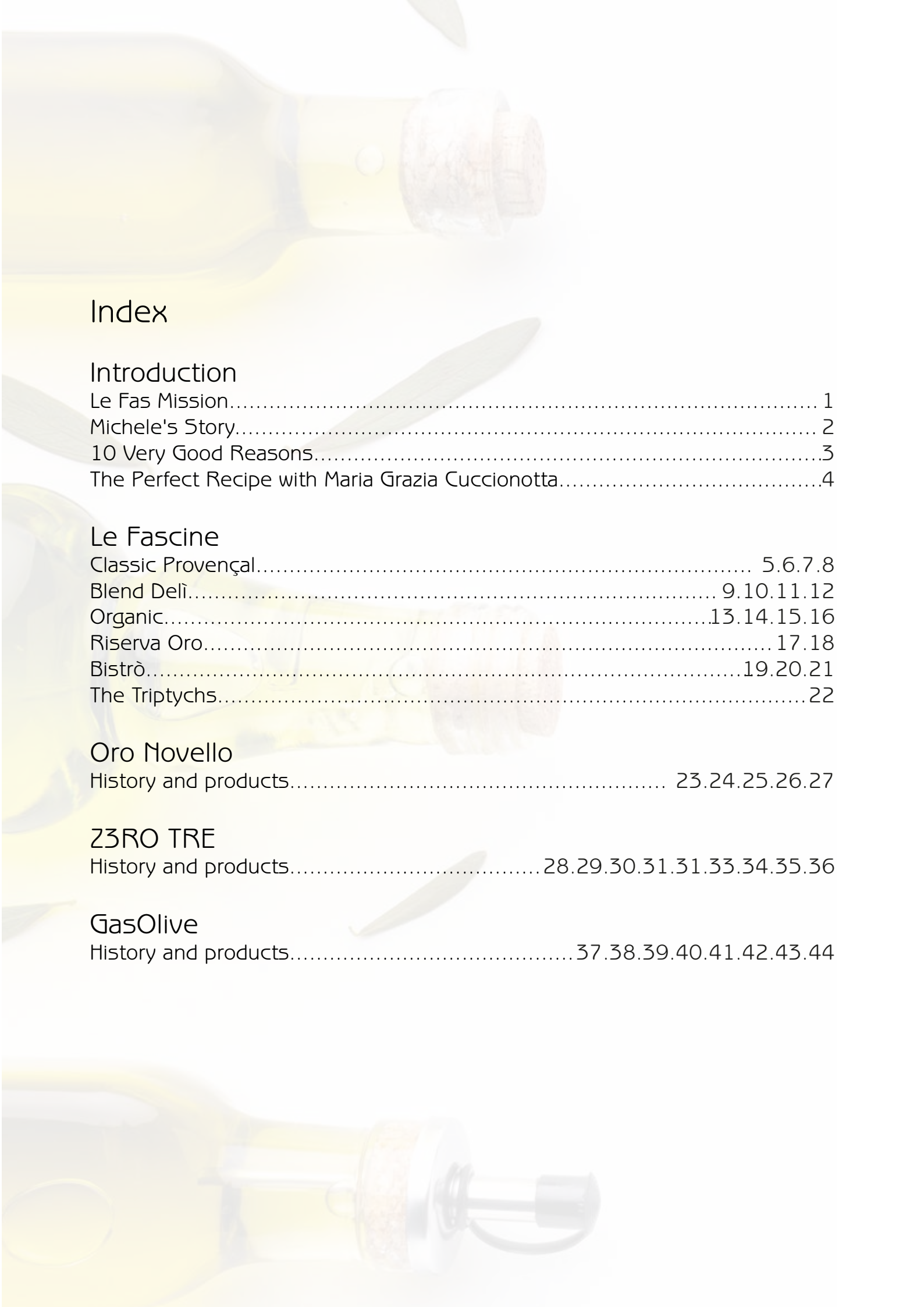


FRANTOIO
LE FASCINE
Fondato nel 1985 da Michele Prattichizzo



EXTRAVERGINE di OLIVA
Z3RO
PRATO - OLIIVI





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Our Mission

To promote Monocultivar Provenzale EVO OIL in the world as the “main element” of the Mediterranean diet and at the same time Healthy, Ethical and Healthy nourishment.

To create new culinary experiences.

To improve well-being through nutrition.

To base our production on the integration of the most modern equipment and the mastery of traditional agricultural systems.

To direct our growth in ethically and ecologically sustainable production areas, where we demonstrate the maximum of our strengths and our capabilities.

To integrate olive groves, machinery and professionals who tend to grow these areas.

To consolidate through training and acquisition of knowledge.

Avoid intervention in areas where they are not able to give a unique and valid contribution.

Maintain the maximum reliability and quality of our products without compromise.

Be a point of reference and be recognized as an institutionally ethical and honest Oil Mill in its work.

Achieve the right profit to meet commitments, support our growth and achieve our goals.

Approve the right estimate in raw materials to farmers in our territory.

Recognize the value of each collaborator, offering a working environment that allows gratification for the work done, safety, the opportunity for growth and the appropriate means to share the success of the



10 very valid reasons and a secret that will make your "cooking" an experience.



1.UNIQUE

This Evo oil is extracted from a single type of olive, with unique organoleptic characteristics La Provenzale.



2.THE TERRITORY

Provençal is present only on Italian territory, in a small part of the Daunia soil.



3.PREGIATO

La Provenzale è, per le sue straordinarie proprietà organolettiche, tra le cultivar più pregiate al mondo.



4.OF VALUE

The Provençal olive has, on the market, a higher price than other types of olives.



5.INTENSE

From every quintal of these olives, on average only about 11 liters of EVO oil are extracted.



6.THE CURE

These olives are harvested on the plant, without ever touching the ground.



7.GREEN

The milling of our fruit takes place within 24 hours of harvesting.



8.COLD

The extraction of our extra virgin olive oil takes place at a controlled temperature of 24 C°.



9.REST IN THE COOL

Our product is stored in air-conditioned environments 24 hours a day.



10.UNFILTERED

Our Oil is not filtered but subjected exclusively to natural decantation, thus preserving all its organoleptic characteristics.



THE SECRET

The Oil on the back of our label comes from olives harvested in a particular week of the year.

Same week of the year since 1985.

This is the secret that has been kept and passed down for three generations and that makes our oil a unique sensory experience.

Michele's Story

Here's how it all started:

Michele was born in Puglia, in San Severo in the 1930s.

He grew up in a family that has dedicated all its energy to the production of wine and oil since 1720.

Michele had a dream: to make Provençal Extra Virgin Olive Oil known to the world.

In 1985 his dream began to take shape.

After much hard experience gained in the field, he created an oil mill based on integrity, tradition and absolute respect for nature, a project that is based on a rigorous and precise rule:

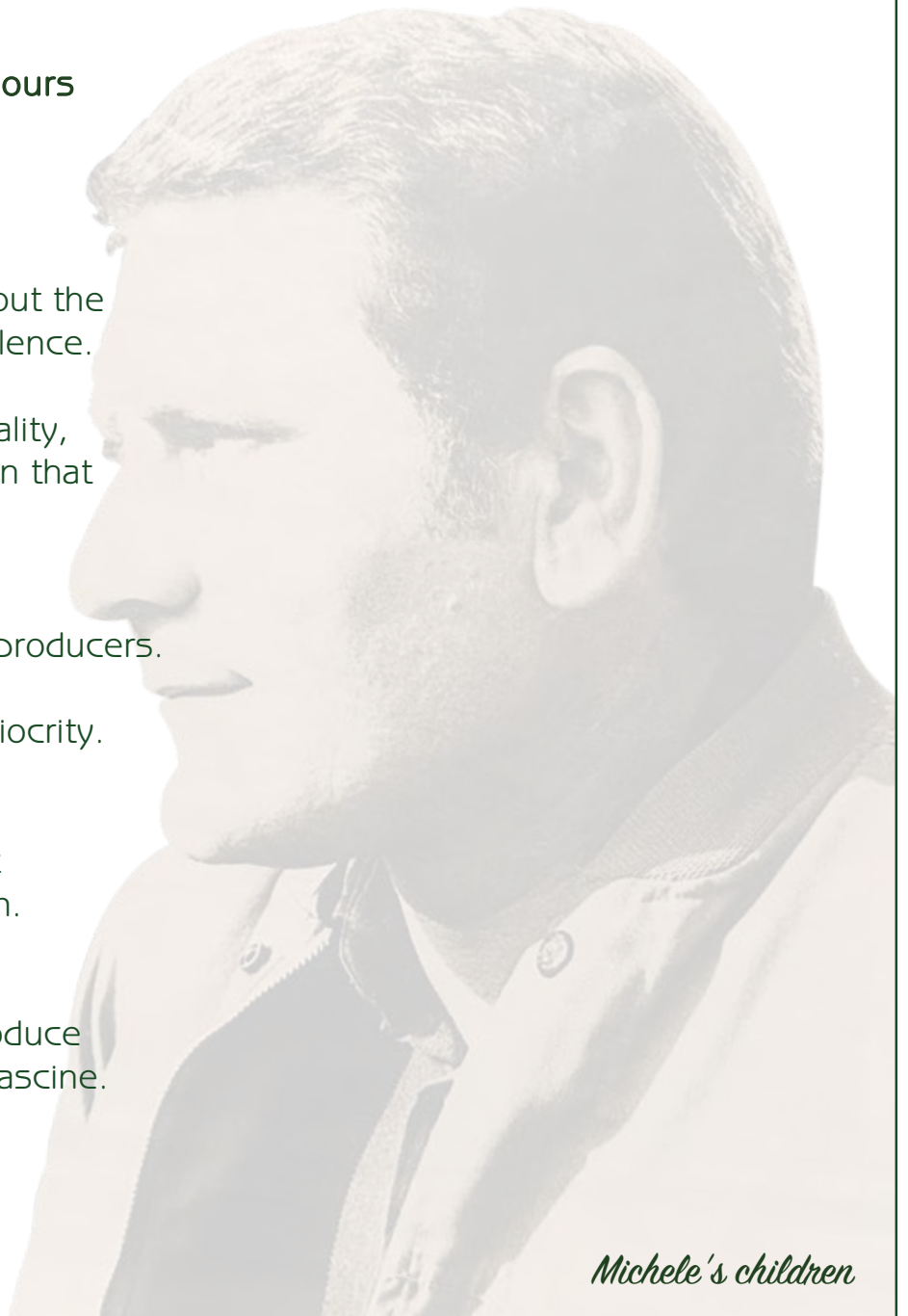
- **harvested on the plant**
- **transformation within 24 hours**
- **cold extraction.**

All this to allow the creation of a Label that could be recognized throughout the world as a synonym for Excellence.

But it clashes with a harsh reality, made up of a vague regulation that does not protect consumers (given the countless food adulterations) and is not a friend of honest producers. Year after year, a life spent fighting not to give in to mediocrity. He succeeds.

We know well that he has not completely realized his dream.

But **Michele never gave up.** And today we continue to produce our Extra Virgin Olive Oil Le Fascine.



Michele's children

THE PERFECT RECIPE

with Maria Grazia Cuccinotta





FRANTOIO LE FASCINE

Fondato nel 1985 da Michele Prattichizzo

OLIO
EXTRA
VERGINE
DI OLIVA

Classico Provenzale

PROVENZALE is a variety of olive typical of Capitanata. It was imported around 1700 from Provence (in the south of France) by the Duke of Sangro.

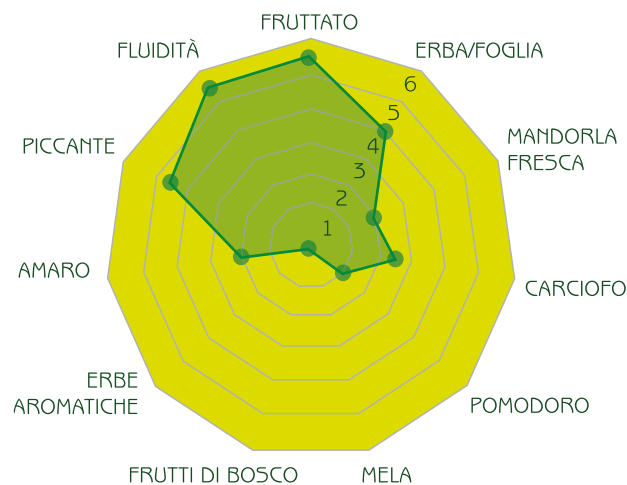
It is a very faithful cultivar because it does not have alternation, therefore it always produces.

Low yield in favor of a great quality. Its aromas recall artichoke, fresh cut grass and almond.

It has an intense but not aggressive fruitiness, rounded, complete, pleasant to the palate.

A classic example of how Nature gives us a unique multisensory experience.

ORGANOLEPTIC MAP



BOTTLES



**CLASSICO
PROVENZALE**
6 glass bottles
500 ml
Code C50X6L



**CLASSICO
PROVENZALE**
6 glass bottles
750 ml
Code C75X6L



**CLASSICO
PROVENZALE**
Tris bottles
750 ml
Code C75S3L

CANS



CLASSICO PROVENZALE

2 x 5 Litre Cans
Code C5LX2L

CLASSICO PROVENZALE

4 x 5 Litre Cans
Code C5LX4L



CLASSICO PROVENZALE

2 x 3 Litre Cans
Code C3LX2L

CLASSICO PROVENZALE

5 x 3 Litre Cans
Code C3LX5L

BAG IN BOX - MINI CANS



CLASSICO PROVENZALE
2 Bag in Box of 3 Liters
Code C3LX2C

CLASSICO PROVENZALE
5 Bag in Box 3 Liters
Code C3LX5C



CLASSICO PROVENZALE
Mini can 100 ml
Code C10S50L



CLASSICO PROVENZALE
Mini can 175 ml
Code C17S50L

Blend Deli

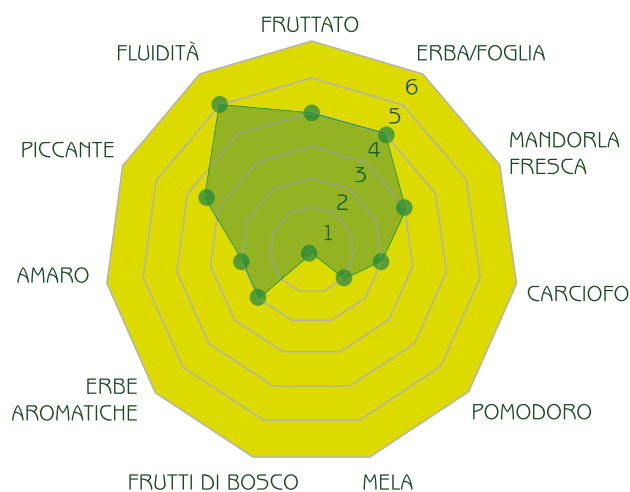
This **BLEND** is created from the mixture of EVO oils
from the **PROVENZALE - OGLIAROLA - LECCINO** varieties
Expertly combined by our **Mastro Oleario**.

Its aromas are reminiscent of artichoke, fresh grass and aromatic herbs.

It has a light, non-aggressive, rounded,
complete, pleasant to the palate, overall **DELICATE**.

Another example of how Nature gives us a unique
multisensory experience.

ORGANOLEPTIC MAP



BOTTLES



BLEND DELI
6 bottles
of 500 ml
Code D50X6L



BLEND DELI
6 bottles
of 750 ml
Code D75X6L



BLEND DELI
Tris bottles
750 ml
Code D75S3L

CANS



BLEND DELÌ
2 x 5 Litre Cans
Code D5LX2L

BLEND DELÌ
4 Latte da 5 Litri
Codice D5LX4L



BLEND DELÌ
2 x 3 Litre Cans
Code D3LX2L

BLEND DELÌ
5 x 5 Litre Cans
Code D3LX5L

BAG IN BOX - MINI CANS



BLEND DELÌ

2 Bag in Box of 3 Liters
Code D3LX2C

BLEND DELÌ

5 Bag in Box 3 Liters
Code D3LX5C



BLEND DELÌ

Mini can 100 ml
Code D10S50L



BLEND DELÌ

Mini can 175 ml
Code D17S50L

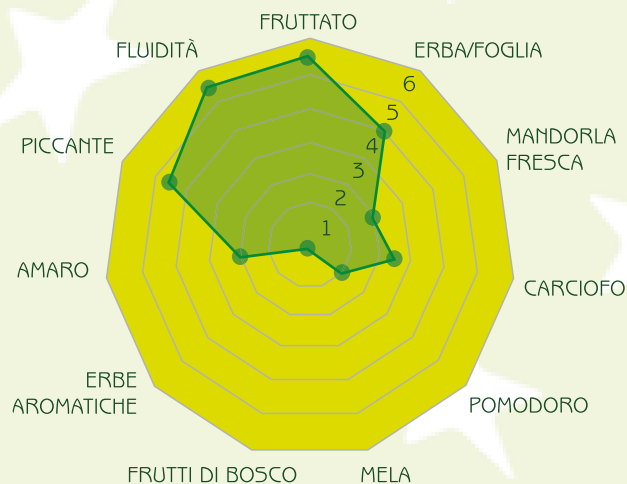
The **ORGANIC** produced by our Frantoio comes exclusively from **PROVENZALE**.
This very particular cultivar was imported around 1700 from Provence
(Southern France) by the Duke of Sangro.

It is a very faithful quality of Olive because it has no alternation, therefore it
always produces. Its scent recalls artichoke, fresh cut grass and almond.

It has an intense but not aggressive fruitiness, round,
complete, pleasant to the palate.

An example of how the best Organic Agriculture
marries with the processing of a Cultivar that is among
the most prized in the world.

ORGANOLEPTIC MAP



BOTTLES



**BIOLOGICO
PROVENZALE**
6 glass bottles
500 ml
Code B50X6V



**BIOLOGICO
PROVENZALE**
6 glass bottles
750 ml
Code B75X6V

BOTTLES



**BIOLOGICO
PROVENZALE**
6 glass bottles
500 ml
Code B50X6L



**BIOLOGICO
PROVENZALE**
6 glass bottles
750 ml
Code B75X6L



**BIOLOGICO
PROVENZALE**
trio
750 ml
Code B75S3L

CANS



BIOLOGICO PROVENZALE

2 x 5 Litre Cans

Code B5LX2L

BIOLOGICO PROVENZALE

4 x 5 Litre Cans

Code B5LX4L



BIOLOGICO PROVENZALE

2 x 3 Litre Cans

Code B3LX2L

BIOLOGICO PROVENZALE

5 x 3 Litre Cans

Code B3LX5L

BAG IN BOX - MINI CANS



BIOLOGICO PROVENZALE

2 Bag in Box 3 Liters
Code B3LX2C

BIOLOGICO PROVENZALE

5 Bag in Box 3 Liters
Code B3LX5C



BIOLOGICO PROVENZALE

Mini can 100 ml
Code B10S50L



BIOLOGICO PROVENZALE

Mini can 175 ml
Code B17S50L

Riserva ORO

Our **RISERVA ORO** is a Provençal Monocultivar.

The **5** peculiarities that distinguish it

1. Hand-picked olives, in 18 kg crates;
2. Extracted within 6 hours of harvesting;
3. Processing temperature not exceeding 23°C;
4. Filtering with natural decantation;
5. Storage at a controlled temperature of 22°C, in the constant absence of oxygen;

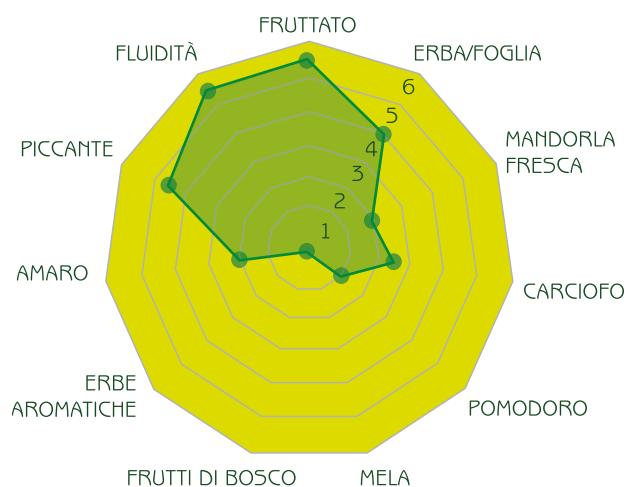
It has a low yield in favor of great quality.

Its aromas are reminiscent of artichoke, freshly cut grass and almond.

It has an intense but not aggressive fruitiness, round, complete, pleasant to the palate.

A classic example of how Nature gives us a unique multisensory experience.

ORGANOLEPTIC MAP



CANS



RISERVA ORO
2 x 5 Litre Cans
Code R5LX2L

RISERVA ORO
4 x 5 Litre Cans
Code R5LX4L



RISERVA ORO
2 x 3 Litre Cans
Code R3LX2L

RISERVA ORO
5 x 3 Litre Cans
Code R3LX5L

BAG IN BOX - MINI CANS



RISERVA ORO

2 Bag in Box 3 Liters
Code R3LX2C

RISERVA ORO

5 Bag in Box 3 Liters
Code R3LX5C



RISERVA ORO

Mini can 100 ml
Code R10X50L



RISERVA ORO

Mini can 175 ml
Code R17X50L

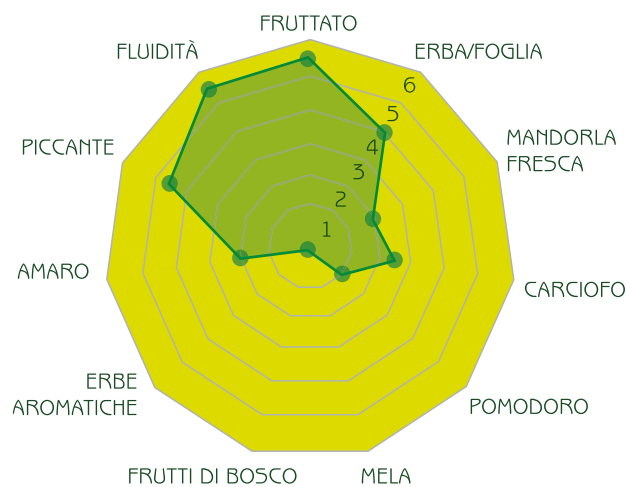
Bistrà

This EVO is extracted from 2 types of olives with unique organoleptic characteristics **Provenzale (70%)** and **Ogliarola (30%)**
Expertly combined by our **Mastro Oleario**.

Its aromas are reminiscent of artichoke, fresh grass and aromatic herbs.
It has a light fruitiness, not aggressive, round, complete, pleasant to the palate.

Another example of how Nature gives us a unique multisensory experience.

ORGANOLPTIC MAP



BOTTLES - CANS



BISTRÒ
6 glass bottles
500 ml
Code V50X6V



BISTRÒ
5 x 1 Litre Cans
Code V1LX5L



BISTRÒ
2 x 3 Litre Cans
Code V3LX2L

BISTRÒ
5 x 3 Litre Cans
Code V3LX5L

BAG IN BOX



BISTRÒ

2 Bag in Box 3 Liters
Code V1LX5L

BISTRÒ

5 Bag in Box 3 Liters
Code V3LX5C

THE TRIS

Classico - Blend Delì - Biologico



Classico - Blend Delì - Biologico
Trio bottles of 750 ml
Code T75X3C



Classico - Blend Delì - Biologico
Tris 100 ml mini cans
Code T10S50L

Classico - Blend Delì - Biologico
Tris mini cans of 175 ml
Code T17S50L





THE FLAVOR OF A SECRET

In the pulsating heart of the Tavoliere delle Puglie, where the horizon is tinged with the intense colors of the earth and the sky, Frantoio Le Fas guards a secret that has the flavor of tradition and the essence of innovation.

This secret has a name: Oro Novello, an Extra Virgin Olive Oil that contains within itself the soul of San Severo and the green heart of its lands.

THE BIRTH OF A PROMISE

Our story begins with a vision: to bring the unmistakable flavor of freshly pressed oil to the tables of EVO oil lovers, every day of the year.

Oro Novello is the fruit of this vision, a product in which the freshness of new oil is no longer confined to the harvest season. The promise of Oro Novello is to constantly guarantee the fresh and genuine flavor of freshly pressed oil thanks to conservation techniques that protect the oil from light and oxygen, keeping it at a controlled temperature.

It is an invitation to discover the true taste of Extra Virgin Olive Oil, a sensory journey that starts from the heart of Puglia and arrives directly on the tables of lovers of haute cuisine.





PROVENCAL AND ROTONDELLA CULTIVARS

A magical proportion

Oro Novello

It is born from the perfect union of two varieties of olives, Provenzale and Rotondella, carefully selected from the golden fields of southern Italy. But the real secret of this golden elixir does not only lie in the choice of olives; it is the right proportion between these two Cultivars that defines its unique character. A magical proportion, jealously guarded by our oil masters, which makes them guardians of ancient knowledge.

This perfect balance between the varieties gives Oro Novello those extraordinary organoleptic qualities that make it irreplaceable in fish cuisine, enhancing the flavors without overpowering them.

A COMMITMENT TO THE LAND AND THE FUTURE

Oro Novello is not only dedicated to producing the freshest oil, but also committed to protecting the land that makes it possible.

Through sustainable practices, we support the biodiversity of olive groves and contribute to the health of our planet, ensuring that future generations can enjoy the same quality and freshness.



Oro Novello it's not just an oil

It is an emblem of excellence, the result of a passion that is renewed from generation to generation. It is the perfect ally for those who wish to elevate their fish dishes to works of culinary art, thanks to a product that is the fruit of knowledge guarded and handed down with pride by our master oil producers.



Affinity

Its affinity with fish comes from its unique aromatic profile, which marries the freshness of the sea with the delicacy of aromas. In every drop of Oro Novello there is a piece of Puglia, a land rich in history, culture and love for olive growing.

Le Fas Oil Mills

She is proud to share this treasure with the world, offering a taste experience that goes beyond simple seasoning, to transform itself into a true sensory journey into the heart of Italy.



LeFas^{s.r.l.}

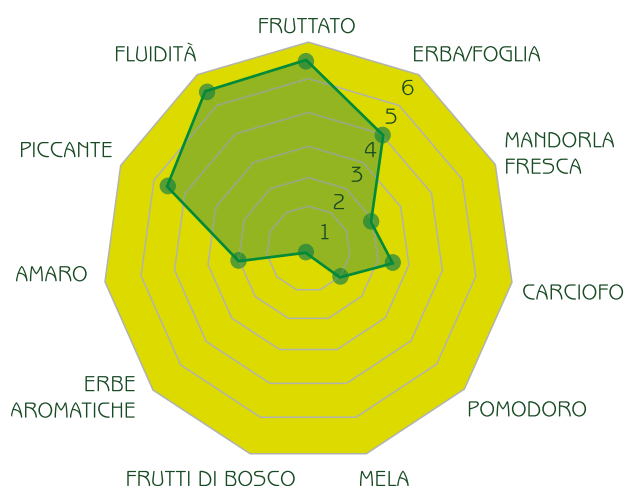
Oro Novello

The EVO oil present behind the Oro Novello label comes directly from the lands of the Prattichizzo family. 22,000 Provençal olive trees divided into 57 geolocalized production lots.

The 5 peculiarities that distinguish our Oro Novello

1. Hand-picked olives, in 18 kg crates;
2. Extracted within 6 hours of harvesting;
3. Processing temperature no higher than 23 °C;
4. Filtering with natural decantation;
5. Storage at a controlled temperature of 22 °C, in the constant absence of oxygen.

ORGANOLEPTIC MAP



BOTTLES - CANS



Oro Novello
6 glass bottles
500 ml
Code O50X6V



Oro Novello
6 glass bottles
750 ml
Code O75X6V



Oro Novello
4 Cans
of 5 Liters
Code O5LX4L

EXTRAVERGINE di OLIVA

Z3R0

ZERO
TIRE

Oil becomes Art exclusivity in every drop

Superior quality extra virgin olive oil,
in unique hand painted bottles.





Bottles as works of art

Our bottles are born from the encounter between tradition and creativity: hand-painted one by one, they transform olive oil into a collector's masterpiece.

The artists' brush strokes make each bottle a unique piece, the result of hours of artisanal work.



Each bottle, hand painted, is a unique piece.

Young emerging artists are commissioned to create 303 numbered bottles, each one different from the other.

It is at this exact moment that the Art expressed with brushes meets the Craftsmanship of the production of EVO d'Eccellenza.



High Quality EVO Oil

From the heart of Italy we select only the best quality olives, cold pressed to obtain an extra virgin olive oil with a fragrant and authentic taste.

Certified quality and traditional processes guarantee an oil rich in antioxidants, aromas and unparalleled flavors.



Excellence and Quality

Z3RO is a very high quality Extra Virgin Olive Oil, produced with 887 Provençal olive trees in the Pratichizzo family's farm.

The olives are hand-picked and pressed within 12 hours at a temperature of 24°C, to preserve their organoleptic properties and maintain maximum freshness.

The name Z3RO indicates the maximum acidity level of the oil at the time of packaging.

This parameter is important for evaluating the quality of Extra Virgin Olive Oil, since a low acidity indicates a higher quality of the product.



Each work is unique like you.

Z3RO TRE

Where tradition and creativity meet.
Don't miss the chance to take home such
an exclusive experience.





Our Collection









Hand painted bottles



ZEROTRE
6 glass bottles of 750 ml
Code Z75X6V



GasOlive
fuel your kitchen

Extra Virgin Olive Oil



100% ITALIANO

THE ENERGY OF TRADITION, THE STYLE OF INNOVATION

In a world in constant motion,
the pursuit of excellence
is our fuel.

GasOlive is the energy you need.
Not just an oil, but the fuel
for your passion.

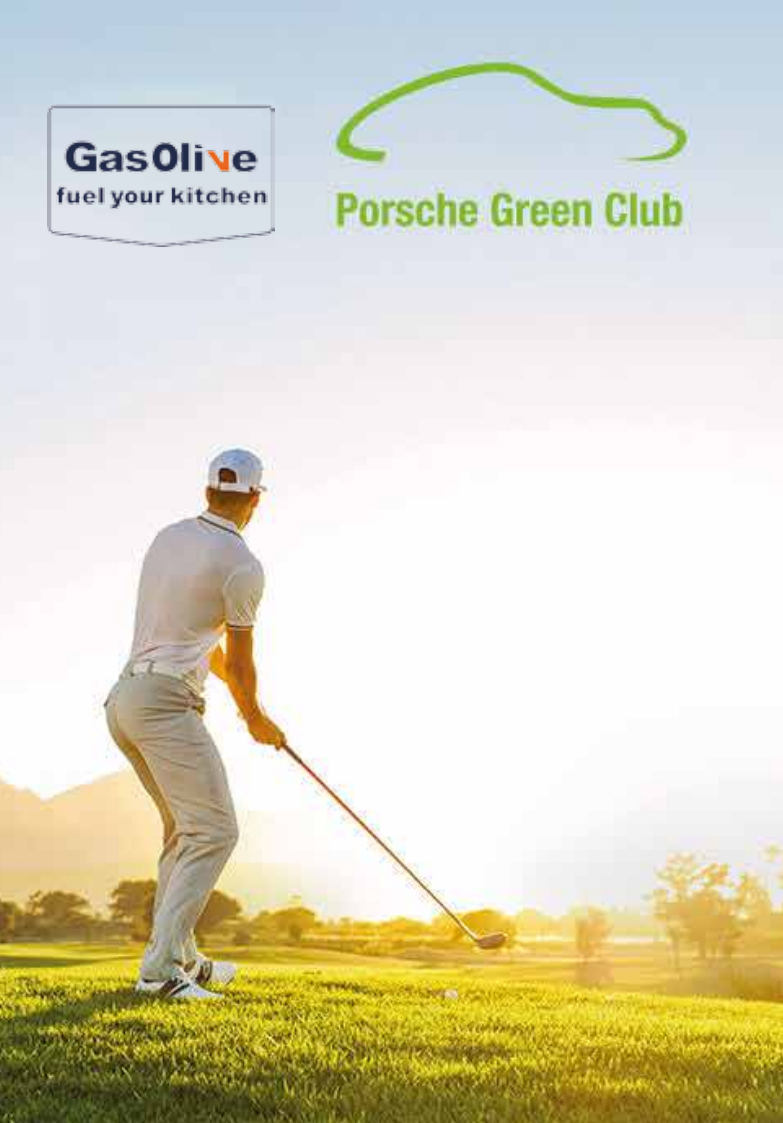


THE VISION BEHIND GASOLIVE

Gasolive was born from the bold intuition of combining the centuries old tradition of our family of millers with a contemporary aesthetic and a modern vision.

The name itself is a play on words, a bridge between the world of high-quality extra virgin olive oils and the dynamism of the world of motors. The result? A premium extra virgin olive oil that can tell a story of taste, passion and innovation.





A TRENDY OIL

We have discovered that Gasolive has a strong appeal among the new generations, thanks to its unique style and its connection with the world of motors.

This connection has been made concrete thanks to its participation as a sponsor in highly prestigious events:

from sponsoring an Offshore event, to being the official sponsor of the Porsche Green Cup 2024, the golf tournament reserved for Porsche owners throughout Italy. Gasolive is not just an oil, but a way of life, aimed at those who appreciate quality and style in every aspect of their lives.



QUALITY THAT MAKES THE DIFFERENCE

GasOlive is obtained from a rigorous selection of the best olives, harvested and processed with traditional methods but with an eye on innovation.

The result is an oil with a strong taste, with a balanced aromatic profile, perfect for enhancing every dish, from the simplest to the most sophisticated cuisine. Our mission is to bring to the table a product of the highest quality, capable of telling the story of Italy and its oil history in a universal and modern language.





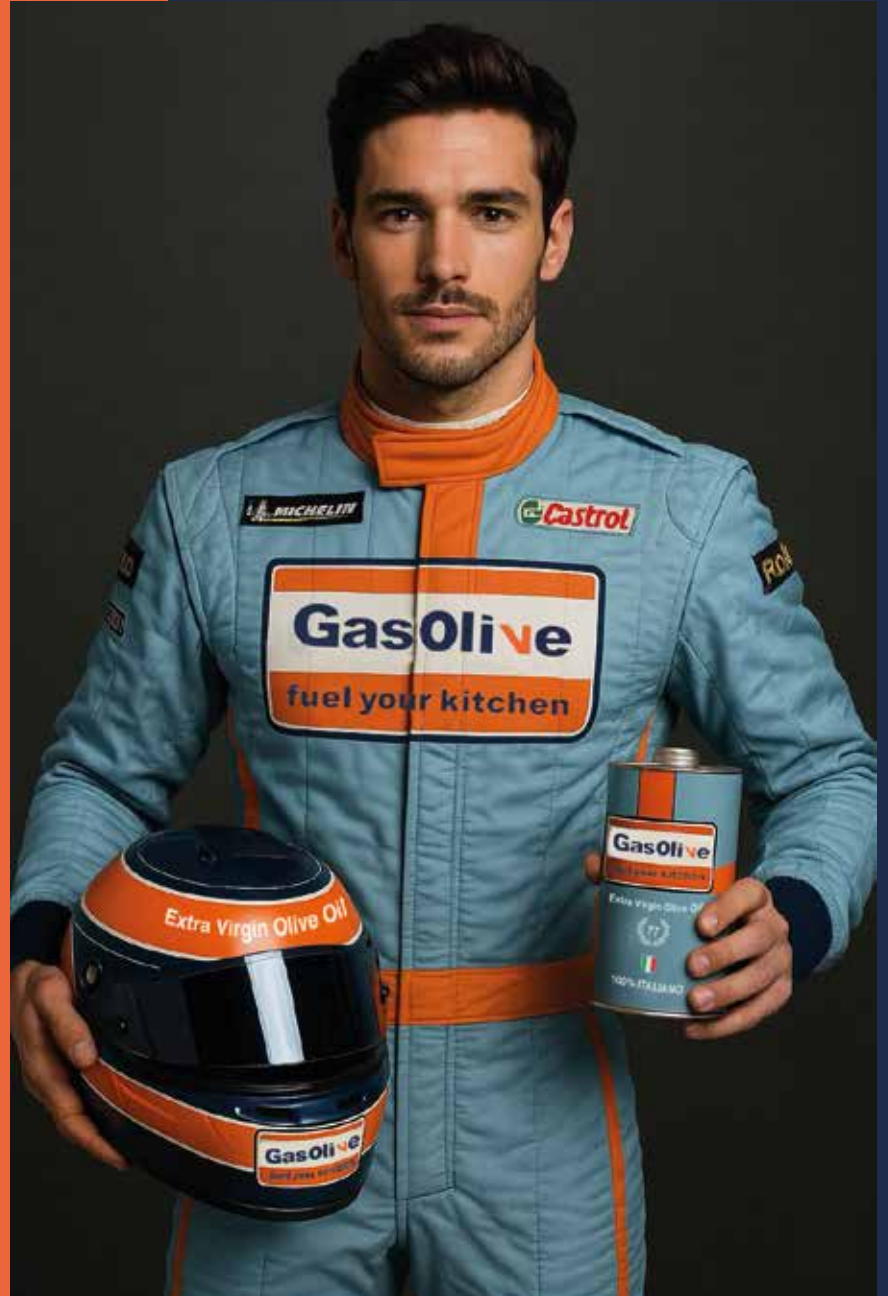
PACKAGING THAT SPEAKS OF STYLE

Inspired by the iconic lines of fuel cans, Gasolive packaging is a statement: in the kitchen, as on the road, it is energy that counts.



Every detail has been designed to evoke that feeling of adventure, speed and performance. That's why our motto is "Fuel your Kitchen", because Gasolive is much more than just oil, it is the fuel for those who want to cook with quality and creativity.

Extra Virgin Olive Oil



CANS



GasOlive
50 mini cans of 100 ml
Code G10X50L



GasOlive
6 cans of 500 ml
Code G50S6L

L'Olio...

Gasolive
fuel your kitchen

...per il motore piu' importante



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