

oilivis
L'OLIVA DEL GARGANO





THE GARGANO

The Gargano, with its golden beaches, bays, marine caves, forty thousand hectares of woods and forests, and two lakes, represents a unique and fascinating territory where colors, scents, and flavors converge.

This rich ecosystem has fostered the cultivation of wheat, vines, citrus fruits, and, above all, olives. Indeed, since ancient times, olive groves have characterized the landscape and countryside of Puglia.

Even today, the art of olive growing and oil production remains an agriculturally and culturally significant resource for local communities.

Carpino, a small jewel nestled in the Gargano, is a predominantly hilly area that extends between the Umbra Forest and Lake Varano. Thanks to favorable climatic conditions, the unique composition of the soil, and the dedication of farmers, an OLIVE oil of exceptional quality is produced.





“We are thrilled to share our excellence with you”

Discover the perfect harmony of Italian tradition and innovation with Oilivis - where heritage fuels a future of high flavor and sustainability.

Oilivis, a family-owned agribusiness, is dedicated to cultivating over 2000 century-old olive trees in the enchanting Gargano region of Southern Italy.

We specialize in the production, processing and distribution of premium extra virgin olive oil, natural fermented olives, and olive patés. All production takes place under the Oilivis umbrella.

Our short supply chain ensures that from the olive grove to your plate each phase is meticulously managed in house, guaranteeing the utmost quality.

Time is our secret ingredient.

Each Oilivis olive is handpick at perfect ripeness, then undergoes a lengthy natural fermentation process, free from chemical additives, colorants and preservatives.

Our dedication to this time- honored mastery results in a product that stands apart from the industrial norm.

Some of the awards obtained, such as first place in the prestigious Monna Oliva and Ercole Olivario competitions, attest to the dedication and care in the continuous search for excellence.

Oilivis invites you to share this sensorial journey, savoring the richness of the Gargano through these products.

THE SHORT SUPPLY CHAIN

In the company Oilivis the very short chain guarantees genuine, natural and quality products.

Every step of the processing and transformation process takes place entirely within our company, allowing us to offer control dedicated and meticulous in every step.

Each step passes exclusively from our hands to offer a product with an authentic and 100% natural flavor.



ANTONIO MITRIONE

"Carpino is the land where I grew up, surrounded by ancient olive trees that characterize the landscape. Driven by love and interest for the territory and its riches, I chose to stay here, seeking to blend history and innovation and leveraging my studies and experiences."

Following in the footsteps of my father, Nicola, I have increasingly understood the importance of the quality of raw materials and environmental respect. These are the steadfast principles upon which I founded Oilivis, a young company with strong roots in the past and a keen eye toward the future."

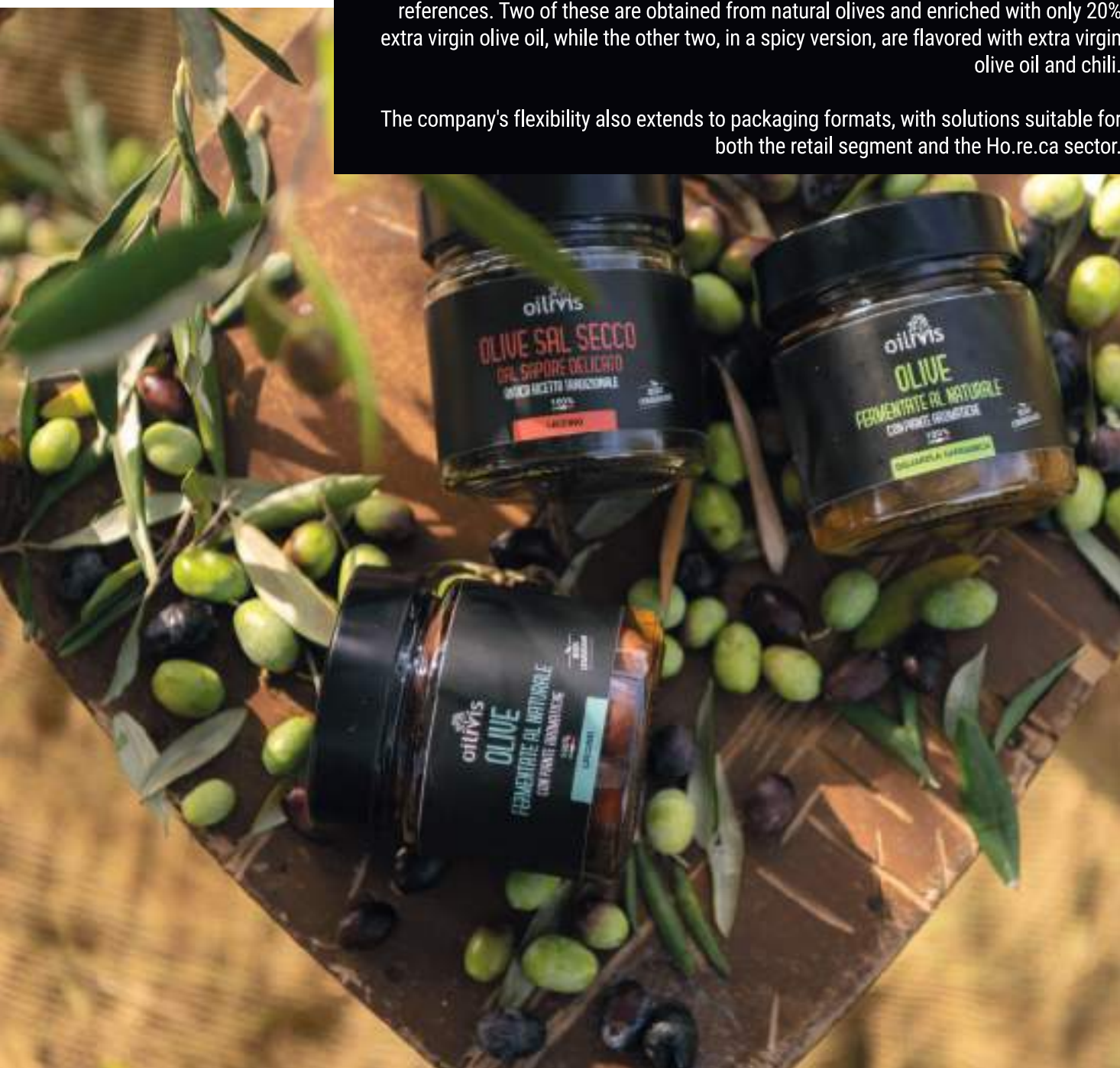


THE OLIVES

The product portfolio stands out for its vastness and variety, focusing on the production of table olives without the use of additional chemical substances. The offering consists of three refined cultivars: **Bella di Capitanata**, **Leccino**, and **Ogliarola Garganica**, each yielding two references. One is presented in its natural state, while the other is expertly seasoned with aromatic spices from the region, including garlic, laurel, fennel seeds, and chili.

Among the specialties are the pitted Leccino olives, available in three versions: natural, seasoned, and enriched with extra virgin olive oil and mint. Furthermore, one of the flagship proposals that reflects Oilivis' corporate philosophy is the delicate-flavored dry salt-cured olives. This particular reference undergoes an exclusively artisanal dehydration process using only salt and without the use of ovens, a procedure that extends for over 100 days. Such artisanal attention imparts a unique and refined taste to the product. In the context of the olive paté line, the assortment comprises four exclusive references. Two of these are obtained from natural olives and enriched with only 20% extra virgin olive oil, while the other two, in a spicy version, are flavored with extra virgin olive oil and chili.

The company's flexibility also extends to packaging formats, with solutions suitable for both the retail segment and the Ho.re.ca sector.



AWARDS

SAL SECCO:

- 1st place at the **Ercole Olivario 2023** competition in the *"dehydrated natural olives"* category
- 3rd place at the **Monna Oliva** competition in the *"dehydrated olives"* category

BELLA DI CAPITANATA:

- Silver Medal at the **Monna Oliva 2024** competition for *"the best table olives"*
- Gold Medal at the **Monna Oliva 2023** competition in the *"natural green olives"* category

OGLIAROLA GARGANICA:

- Gold Medal at the **Monna Oliva 2024** competition for *"the best table olives"*
- Grand Mention at the **Ercole Olivario 2023** competition
- Grand Mention at the **Monna Oliva 2023** competition



LECCINO

OLIVES NATURALLY FERMENTED



Ingredients:

Olives Leccino (68%),
water,
salt.

Size: 150g

1400g - 3000g - 5000g

Code: 04

OLIVES NATURALLY FERMENTED WITH AROMATIC PLANTS



Ingredients:

Olives Leccino (68%),
water, salt, garlic,
laurel (0,1%),
fennel seeds (0,1%),
chili pepper (0,1%).

Size: 150g

1400g - 3000g - 5000g

Code: 05



OGLIAROLA GARGANICA

OLIVES NATURALLY FERMENTED



Ingredients:

Olives Ogliarola Garganica (96%),
water,
salt.

Size: 150g

1400g - 3000g - 5000g

Code: 02

OLIVES NATURALLY FERMENTED WITH AROMATIC PLANTS



Ingredients:

Olives Ogliarola Garganica (68%),
water, salt, garlic,
laurel (0,1%),
fennel seeds (0,1%),
chili pepper (0,1%)..

Size: 150g

1400g - 3000g - 5000g

Code: 03



LECCINO

SAL SECCO WITH A DELICATE TASTE ANCIENT TRADITIONAL RECIPE



Ingredients:

Whole olives Leccino dehydrated (96%), salt (3,8%), garlic, laurel, fennel seeds, chili pepper.

Size: 150g

Code: 01

SAL SECCO SPICY ANCIENT TRADITIONAL RECIPE



Ingredients:

Olives Leccino (95%), salt (3,8%), garlic (0,3%), laurel (0,3%), fennel seeds (0,3%), chili pepper (0,3%).

Size: 150g

Code: 00



BELLA DI CAPITANATA



CRUSHED OLIVES NATURALLY FERMENTED

Ingredients:

Crushed olives Bella di Cerignola (56%), water, salt.

Size: 350g

1400g - 3000g - 5000g

Code: 06



CRUSHED OLIVES NATURALLY FERMENTED SEASONED

Ingredients:

Crushed olives Bella di Cerignola (56%), water, salt, garlic (0,1%), laurel (0,1%), fennel seed (0,1%), chili pepper (0,1%).

Size: 350g

1400g - 3000g - 5000g

Code: 07



PITTED LECCINO

PITTED OLIVE NATURALLY FERMENTED WITH SPICES AND AROMATIC PLANTS



Ingredients:

Pitted Leccino olives (64%),
water, salt, garlic (0,1%),
laurel (0,1%),
funnel seeds (0,1%),
chili pepper (0,1%).

Size: 150g

Code: 08

PITTED OLIVE NATURALLY FERMENTED



Ingredients:

Pitted Leccino olives (64%),
water, salt.

Size: 150g - 1400g

Code: 09



PITTED LECCINO

PITTED OLIVES IN EXTRA VIRGIN OLIVE OIL WITH MINT



Ingredients:

Pitted Leccino olives (66%),
extra virgin olive oil (32%),
salt, mint (0,7%).

Size: 200g - 920g

Code: 10



OLIVE PATÉ'

Among the product range of Oilivis, a special line of **Olive Paté** stands out, featuring four exclusive varieties.

Two of them are made from natural olives and enriched with only 20% extra virgin olive oil, while the other two, in the spicy version, are flavored with extra virgin olive oil and chili.



PROCESSING

The **Olive Paté** is crafted using a semi-artisanal method, during which the best naturally fermented Ogliarola Garganica or Leccino olives are handpicked, pitted, and minced. Only extra virgin olive oil of the same cultivar is added.

The flavor obtained from the Ogliarola Garganica Olive Paté strikes an organoleptic balance between the slight astringency typical of olives and the fruity notes of the oil.

As for the Leccino Olive Paté, the taste is more intense and persistent, a characteristic trait of this cultivar. For those who prefer bolder flavors, we offer a spicy version made with our chili-infused olive oil.



OGLIAROLA GARGANICA

OLIVE PATE'

WITH ONLY EXTRA VIRGIN
OLIVE OIL (20%)



Ingredients:

Olives Ogliarola Garganica (76%),
extra virgin olive oil (20%),
salt.

Size: 110g

Code. 11

SPICY OLIVE PATE'

WITH ONLY EXTRA VIRGIN
OLIVE OIL (20%)



Ingredients:

Olives Ogliarola Garganica (76%),
extra virgin olive oil (20%),
chili pepper (1,8)%, salt.

Size: 110g

Code: 12



LECCINO

OLIVE PATE'

WITH ONLY EXTRA VIRGIN
OLIVE OIL (20%)



Ingredients:
Olives Leccino (77,8%),
extra virgin olive oil (20%),
salt.

Size: 110g
Code: 13

SPICY OLIVE PATE'

WITH ONLY EXTRA VIRGIN
OLIVE OIL (20%)



Ingredients:
Olives Leccino (75,8%),
extra virgin olive oil (20%),
chili pepper (1,8%), salt.

Size: 110g
Code: 14



EXTRA VIRGIN OLIVE OIL

Our collection of extra virgin oils is a tribute to diversity, featuring four monocultivar oils and a unique blend that make up our assortment.

Each individual oil is a sensory symphony: from the refined Leccino monocultivar, with its delicate palate envelopment, to the intriguing fruity intensity of the Coratina monocultivar, providing a robust and gratifying experience.



AWARDS

FUTURA:

- Gold Medal **Olive Japan 2024**
- Three Leaves **Gambero Rosso** from the *Oli d'Italia Guide 2024*
- Gold Medal **EVO 100C 2024**

OGLIAROLA GARGANICA:

- Selected by the prestigious **Slow Food** and **Lodo** guides



OGLIAROLA GARGANICA

EXTRA VIRGIN OLIVE OIL MONOCULTIVA



The monocultivar Ogliarola Garganica is an extra virgin olive oil that fully embodies the territory of the company. Mainly obtained from majestic centuries-old olive trees, it stands out for its cleanliness and balance, with an intensity that ranges from medium to light.

The aromatic profile is characterized by hints of freshly cut grass, and the presence of almonds is distinctly evident. The taste concludes with slightly spicy but pleasant notes.

This oil is the ideal accompaniment for dishes based on freshly caught fish, raw preparations, seasonal salads, and desserts.

Size: 250ml - 500ml

Code: 15 / Code:16



BLEND

EXTRA VIRGIN OLIVE OIL



The extra virgin olive oil Blend features an elegant and distinctive sensory profile characterized by medium fruitiness that evokes notes of tomato leaves and freshly cut grass. The taste is distinguished by a slight spiciness and bitterness in the finish.

This oil is recommended to accompany first and second courses based on meat, soups, and legumes.

Size: 250ml - 500ml
Code: 17 / Code:18



LECCINO

EXTRA VIRGIN OLIVE OIL MONOCULTIVAR



The monocultivar Leccino is an extra virgin olive oil distinguished by its delicacy. Characterized by a bright golden green color, this oil offers a refined and balanced aromatic profile. On the nose, fresh and fruity olive notes are perceptible, accompanied by subtle hints of freshly cut grass. The taste is soft and harmonious, with a slight undertone of almond and a delicately bitter and spicy finish. The initial sweetness beautifully merges with a touch of spiciness, creating a balanced and satisfying taste profile.

It is an ideal condiment to enhance light dishes, fresh salads, and seafood-based dishes.

Size: 500ml
Code: 38



CORATINA

EXTRA VIRGIN OLIVE OIL MONOCULTIVAR



The monocultivar Coratina is an oil with an intense green color and golden hues, characterized by enveloping fragrances of fresh olives and freshly cut grass. Notes of artichoke and chicory are perceptible, with a bitter and persistent finish. It is a true expression of the Apulian territory.

Ideal to pair with dishes rich in flavors.

Size: 500ml
Code: 35



PICHOLINE

EXTRA VIRGIN OLIVE OIL MONOCULTIVAR



The Futura olive oil embodies our excellence in olive growing, representing an advanced and future - oriented interpretation in the world of extra virgin olive oils. A medium green fruity where the initial sweet taste gradually gives way to a distinct bitterness, accompanied by persistent notes of tomato. The finish is remarkable, with a prolonged spiciness that provides an intense and aromatically rich sensation to the palate.

The Futura Oil stands out as a superior quality product, projecting towards the future, ideal for those seeking a unique and satisfying sensory experience in the world of extra virgin olive oils.

Size: 250ml - 500ml
Code: 36 / Code: 37

FLAVOURED

To further enrich our range, we proudly present naturally flavored oils, including our extra virgin olive oil with lemon. This offering is crafted through the simultaneous pressing of olives and lemons from Gargano, creating a sophisticated blend of citrus freshness and the richness of extra virgin oil.



OGLIAROLA GARGANICA



DRESSING BASED ON EVO AND CHILI PEPPER

The extra virgin olive oil flavored with chili is produced using chili during the storage phase. This practice allows for a natural and harmonious fusion between the organoleptic characteristics of extra virgin olive oil and those of chili.

This condiment, based on extra virgin olive oil and chili, is ideal for enhancing soups, legumes, and baked goods, providing a flavorful and spicy touch to culinary preparations.

Size: 250ml
Code. 20



DRESSING BASED ON EVO AND LEMON



The extra virgin olive oil with lemon, obtained from Oglarola Garganica olives and local lemons, is a specialty known for the strong presence of essential oils derived from the simultaneous pressing of olives and lemons. This extraction method gives the oil a naturally aromatic lemon flavor without the addition of essences or chemicals. Its sensory profile is fresh and harmonious, with persistent notes of lemon and freshly cut grass.

This condiment, based on extra virgin olive oil and lemons, is particularly suitable for appetizers, fish dishes, and desserts.

Size: 250ml
Code: 19



OGLIAROLA GARGANICA



DRESSING BASED ON EVO AND ORANGE

Orange-infused extra virgin olive oil, obtained from the simultaneous pressing of Oglarola Garganica olives and locally sourced oranges, is a unique delicacy. This natural extraction method imparts a distinctive citrus flavor to the oil, without the use of artificial essences or chemicals. The result is an oil with a fresh and enveloping sensory profile, characterized by notes of ripe orange and delicate hints of almond.

This condiment, made from extra virgin olive oil and oranges, is ideal for enhancing salads, white meat dishes, and desserts, adding an aromatic and refined touch to every preparation.

Size: 250ml

Code: 50



DRESSING BASED ON EVO 98% AND OREGANO



The extra virgin olive oil flavored with oregano from Gargano is produced using only dried oregano from the region, infused during the storage phase. This practice allows for a natural and harmonious fusion between the organoleptic characteristics of the evo oil and those of the Gargano oregano, enhancing the authentic flavor of the promontory's herbs.

This condiment, made from extra virgin olive oil and Gargano oregano, is ideal for enhancing salads, tomato pasta dishes, pizzas, and grilled meats, offering an aromatic touch and a fragrant experience with every bite.

Size: 250ml

Code: 51





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