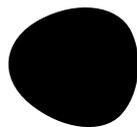


oil
italian
is an
extra virgin
attitude
made
to art
with love



TERRE DI
GRIFONETTO®



The territory, the magic inside Umbria

Every story is a love story



Movements becoming rituals, traditions telling the story of a family, places describing a patrimony of memories and culture: this is Terre di Grifonetto. From years these lands cherished the fruits of an ancient and unexpected nature system; it's just to celebrate this value with our neighbor that the farming company Terre di Grifonetto was established in 2011 at Montemelino in Magione (Perugia), on the hills overlooking the Trasimeno lake.

An Italian modern company, represented by Angelica Pistelli and her mother Francesca R. Cassano, which aims to consolidate in a brand all the know-how and the magic of the traditions of a family that has always lived in a strict contact with this territory: a vocation for excellence and simplicity to remember that these two values often coincide.

Terre di Grifonetto enters the world of extra virgin olive oil production with very high quality standards and aims to establish itself as a new reality and as a modern company, with the virtue of ancient times, focused on design, art, future and, above all, on Taste.

← This image is taken from Raffaello, the Descent (det.), Rome, Galleria Borghese. By kind authorization by SSPSAE and Polo Museale of the city of Rome.



The Terre di Grifonetto project combines art, history and nature together to generate a valuable material – the extra-virgin olive oil – that is simple and genuine, exclusively obtained by passion, involvement and care for details dedicated in every step of the productive process, from olive cultivation to picking, from pressing to bottling... from dream to actual realization.

Preserving the tradition and the memory of the past, safeguarding the territory, respecting rhythms and times of nature and simultaneously looking at the future by crossing the modern territories of communication, introducing technological innovations wherever possible, without prejudice the authenticity of extra-virgin olive oil, its pleasant organoleptic characteristics and healthy properties... all of these are the bases of our work.



6/

monocultivar

—

8/

biologico

—

10/

blend

—

12/

specials

—

14/

condiments

peperoncino

basilico

aglio

limone

—

16/

chocolates

monocultivar

extra virgin olive oil

mild intensity

characteristics

olive cultivar

Dolce Agogia

colour

light green with gold glints

smell

fruity herbaceous, featuring a delicate scent of cut herb and lettuce

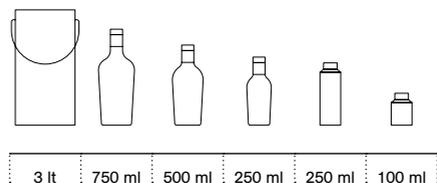
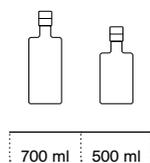
taste

sober and soft in mouth. Light bitter notes and a growing spicy ending in soft almond tones

matchings

perfect for seafood appetizers, fish carpaccios, main dishes with shellfishes and crustaceans, grilled vegetables, vegetables-fries, fresh soft cheeses, cookies and baked cakes

available formats



clear glass

specials

biologico

characteristics

extra virgin olive oil from organic farming

olive cultivar
Frantoio, Leccino

colour
green pistachio streaked with yellow reflections

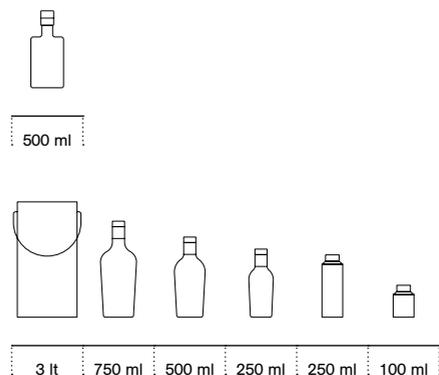
smell
fruity herbaceous with high personality, it opens with notes of green tomato and aromatic herbs

medium intensity

taste
the structure is fluid and elegant in mouth, with pleasant bitter perceptions ending with a spicy explosion. Harmonious notes of aromatic herbs leaving a long lasting wake

matchings
lentil salads, grilled potatoes, roasted vegetables, risotto with vegetables, poultry and white meats, goat's milk cheese

available formats



clear glass

specials

blend

extra virgin olive oil

robust intensity

characteristics

olive cultivar

Frantoio, Leccino, Moraiolo

colour

dark and bright green

smell

intense fruity herbaceous, wide and embracing, rich vegetal scents of thistle and artichoke

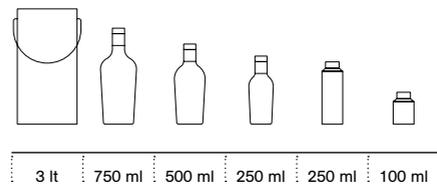
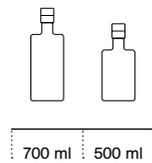
taste

it features artichoke heart even in the mouth. Sharp bitter interlacing with strong and growing spicy

matchings

garlic breads, tomato salads, boiled vegetables, legume soup, anchovies, sardines and mackerel, roasted and grilled red meats, fresh stringy cheeses

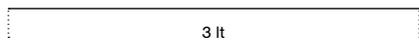
available formats



specials



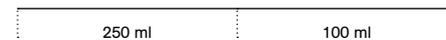
bag in tube



dark glass bottle



extra virgin olive oil tin



condiments

characteristics

available formats

extra virgin olive oil and chili pepper
extra virgin olive oil and basil

peperoncino

recommended to season legumes, pasta and gravies, to marinate meats or fishes before grilling them. Excellent for salads

basilico

the unique aroma of basil enriches all fresh tomato based dishes and it is specially suitable to season pasta dishes and garlic bread. It makes the pizza taste unique



250 ml

extra virgin olive oil and garlic
olive oil and lemon

aglio

it emphasizes the taste of any kind of meat stew and soup. Particularly recommended with fish and vegetables

limone

this condiment is made by sending lemons with the olives through the mill. It is excellent on fish, chicken, salads and any application where the natural flavour of the olive and lemon is desired. Pairs well with many recipes of cakes



chocolates

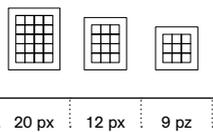
chocolate candy with
extra virgin olive oil

characteristics

delicious pralines of extra dark
chocolate (65%) with inside a
chocolate cream made with
our Monocultivar extra virgin
olive oil (25%)

Upon request gift boxes customization
it's possibile with ribbons of different
colours or materials.

available formats



PRODUCTS

gift box





Terre di Grifonetto s.a.s.

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