



COMPANY CATALOGUE ITALIAN OLIVE OIL EXHIBITION

BRUSSELS

LES ATELIERS DES TANNEURS, RUE DE TANNEURS 60A

JUNE 23, 2025





ITA - Italian Trade Agency, Bruxelles
Place de la Liberté 12, 1000 Bruxelles

The Italian Trade Agency (ITA) is the government agency responsible for supporting the internationalization of Italian companies and promoting foreign investment in Italy. With a global network of 79 offices in 65 countries, ITA acts as a strategic partner for businesses looking to expand internationally. It provides tailored information, promotional services, training, and personalized assistance to foster commercial opportunities and encourage partnerships between Italian enterprises and foreign counterparts. Whether sourcing Italian products or exploring investment opportunities in Italy, ITA offices serve as the ideal gateway to connect with Italy's dynamic and innovative industrial ecosystem.

Our services include:

- Market information and customized support
- Identification of commercial and investment partners
- Facilitation of participation in trade fairs and industrial missions
- Assistance for outbound and inbound investment projects



FRANTOIO BALLARINI – TRADIZIONE OLEARIA

Located in the eastern area of the Verona province, Frantoio Ballarini is a historic oil mill that has been producing extra virgin olive oil for over 50 years. Passed down through generations, the family tradition continues with dedication to quality and innovation. The company selects the best olives and combines artisanal methods with modern technology to offer a high-quality extra virgin olive oil that fully expresses the character of its territory.

Address: Via Molini 26, 37030 Cazzano di Tramigna, VR

Email: info@olioballarini.it

Website: www.olioballarini.it

Production: Around 6,000 bottles (1L format), plus other formats.

Instagram: www.instagram.com/frantoioballarini/

Facebook: www.facebook.com/frantoio.ballarini?locale=it_IT

Olive Oils Presented at Borsa Olio 2025:

EVOO “Tradizione Olearia Ballarini” – selected blend of local olives, cold-pressed, medium fruity with hints of fresh grass and artichoke.



OLIOANGIMBE

For three generations, our family has passionately cultivated olive trees in the heart of Western Sicily. Our olive groves extend over the hills of Calatafimi Segesta, among archaeological and natural sites, overlooking the sea. The result of this environment and our know-how is an organic extra virgin olive oil with high quality standards, produced with sustainable practices that respect the land and biodiversity.

Address: Via G. Di Matteo, 8, 91013 Calatafimi Segesta, TP

Email: info@olioangimbe.it

Website: www.olioangimbe.it

Production: 15,000 bottles per year

Instagram: www.instagram.com/angimbeoliveoil

Facebook: www.facebook.com/angimbeoliveoil

Olive Oils Presented at Borsa Olio 2025:

Natures Biologico – an organic blend of Cerasuola, Biancolilla, and Nocellara del Belice olives. Intense green color, medium fruity, with hints of freshly cut grass and artichoke, and a slightly bitter, spicy finish.



LaRiservaBio

LaRiservaBio is an organic farm located in the Tuscia region, in northern Lazio. The company cultivates olive trees and produces extra virgin olive oil from olives harvested directly on its estate. Committed to organic farming and environmental sustainability, laRiservaBio offers high-quality oils that express the authentic flavors of the territory. Tradition, respect for nature, and short supply chains are the pillars of our production.

Address: Strada della Peschiera 2, 01017 Tuscania, VT

Email: info@lariservabio.it

Website: www.lariservabio.it

Production: Approximately 10,000 bottles per year

Instagram: www.instagram.com/lariservabio

Facebook: www.facebook.com/lariservabio

Olive Oils Presented at Borsa Olio 2025:

Rivellino – our extra virgin olive oil is made from hand-harvested olives, cold-pressed within 12 hours. Medium fruity, with green apple and almond notes, and a pleasantly bitter finish.



Frantoio Paparella

Founded in 1891 in Barletta, Frantoio Paparella is one of the oldest olive oil producers in Apulia. With over a century of experience, the company combines tradition and innovation to offer premium extra virgin olive oils. All processing takes place in-house, from olive selection to cold pressing, ensuring full traceability and the highest quality standards. Frantoio Paparella is committed to sustainable agriculture and promotes the Coratina monocultivar as a symbol of its territory.

Address: Viale Ippocrate 16/18, 76121 Barletta, BT

Email: export@frantoiopaparella.it

Website: www.frantoiopaparella.it

Production: 200,000 bottles per year

Instagram: www.instagram.com/frantoiopaparella

Facebook: www.facebook.com/FrantoioPaparella

LinkedIn: www.linkedin.com/company/loliopaparella/

Olive Oils Presented at Borsa Olio 2025:

Monocultivar Coratina – organic extra virgin olive oil with an intense fruity profile, rich in polyphenols, with notes of green tomato and wild herbs. Bold and balanced, ideal for using raw or as a finishing oil.



LE FERRE

LE FERRE is a company based in Apulia that produces, bottles, and distributes extra virgin olive oils with a strong identity and wide appeal. The company stands out for its innovation, attention to design, and diverse range of products, which includes both monovarietal and flavored oils. Combining tradition and creativity, LE FERRE offers a contemporary approach to olive oil, always ensuring authenticity and traceability.

Address: Contrada Catalano S.S.7 Km 610 +125, 74011 Castellaneta, TA

Email: info@leferre.it

Website: www.olioleferre.com/en/

Instagram: www.instagram.com/olioleferre/

Facebook: www.facebook.com/olioleferre

LinkedIn: www.linkedin.com/company/3544258/admin

Olive Oils Presented at Borsa Olio 2025:

The company presents extra virgin olive oils characterized by bold sensory notes, an aroma of freshly cut grass, and a persistent flavor. Balanced oils suitable for both everyday use and gourmet preparations.



Visconti – Storie di Terra

Cultivating the land has always been what we do best. For generations, our family has grown olive trees in the Tavoliere delle Puglie, combining tradition and innovation. From the soil to the bottle, every step of the production process takes place within the company, guaranteeing authenticity, traceability, and a deep connection to the land.

Address: Via Foggia km 0.100, 71017 Torremaggiore, FG

Email: info@oliovisconti.com

Website: www.oliovisconti.com

Production: 10,000 bottles per year

Instagram: www.instagram.com/oliovisconti

Facebook: www.facebook.com/oliovisconti

Olive Oils Presented at Borsa Olio 2025:

Monocultivar Denocciolato – light fruity, delicate and balanced. Notes of almond and green apple. Monocultivar Coratina – intense fruity, structured, with strong vegetal aromas and persistent bitterness.



Agricola F.lli Di Niso

Innovation, tradition, and dedication. These are the values that define our work in the production of high-quality extra virgin olive oil. Located in Bisceglie, Apulia, our family-run farm follows the entire supply chain, from cultivation to bottling. Our oils are the result of carefully selected olives, processed with care to preserve their organoleptic properties.

Address: Via Amendola, 17, 76011 Bisceglie, BT

Email: aziendadiniso@gmail.com

Website: www.agricoladiniso.it

Production: 20,000 bottles per year

Instagram: www.instagram.com/agricola_diniso

Facebook: www.facebook.com/agricoladiniso

LinkedIn: www.linkedin.com/company/azienda-agricola-fratelli-di-niso

Olive Oils Presented at Borsa Olio 2025:

Extra Virgin Olive Oil – Coratina cultivar, intense and robust, with rich green notes and strong character. Extra Virgin Olive Oil – Peranzana cultivar, delicate and harmonious, ideal for everyday use.



ALBERTI

Founded 39 years ago in Imperia (North-West Italy), Alberti is a family-run business specialized in the production of high-quality extra virgin olive oil. Our goal is to offer excellence by combining modern production standards with the tradition of Ligurian olive cultivation. Our oil is produced exclusively from Taggiasca olives, known for their delicate and elegant flavor profile.

Address: Via Argine Destro F. Scajola 549, 18100 Imperia, IM

Email: info@olioalberti.it

Website: www.olioalberti.it

Instagram: www.instagram.com/olioalberti_

Facebook: www.facebook.com/Alberti1986/

Olive Oils Presented at Borsa Olio 2025:

EVOO Taggiasca Cultivar – DOP Riviera Ligure. Smooth, delicate, with aromas of almond and artichoke. Ideal for enhancing raw dishes and refined cuisine.



PUGLISSIMA

Puglissima is an agri-food company dedicated to organic farming and the promotion of authentic Apulian products. Our olive oils reflect the richness of the land and the strength of tradition, combined with environmentally sustainable choices. The company is committed to preserving biodiversity and offering genuine, high-quality products for health-conscious consumers.

Address: Viale Terminillo 4H, 71042 Cerignola, FG

Email: puglissima@libero.it

Website: www.puglissima.com

Instagram: www.instagram.com/Puglissima

Facebook: www.facebook.com/Puglissima

Olive Oils Presented at Borsa Olio 2025:

Rustico Bio – intensely fruity organic extra virgin olive oil. Slightly bitter and spicy, rich in aromas of green olive and wild herbs.



La Cavallina

La Cavallina is an organic farm located in the Tuscan hills, cultivating olive trees and producing extra virgin olive oil with full respect for the environment. The farm follows the principles of organic farming and manual harvesting, ensuring the highest quality and an authentic expression of the Tuscan territory. The entire production process is carried out in-house.

Address: Via Santa Lucia 245/C, 51036 Larciano, PT

Email: desiderimassimo@gmail.com

Website: www.lacavallina.eu

Production: 2,000 bottles per year

Instagram: www.instagram.com/lacavallina_olio_bio

Facebook: www.facebook.com/OlioLaCavallina

Olive Oils Presented at Borsa Olio 2025:

Villa Laertia – a blend of Leccino and Frantoio olives. Balanced and harmonious, with medium fruitiness, fresh herb aromas, and a pleasant almond finish.



Premiati Oleifici Barbera

Love for Sicily and a passion for olive oil are at the heart of our company. Founded in 1894, Barbera is one of the oldest olive oil producers in Italy. Based in Palermo, we combine traditional knowledge with advanced technology to offer a wide range of extra virgin olive oils, appreciated both in Italy and abroad. Quality, transparency, and innovation guide every step of our work.

Address: Via E. Amari 55/a, 90139 Palermo, PA

Email: barbera@oliobarbera.it

Website: www.oliobarbera.it

Production: 1,000,000 bottles per year

Instagram: https://www.instagram.com/premiati_oleifici_barbera/

Facebook: https://www.facebook.com/oliobarbera?locale=it_IT

Linkedin: <https://www.linkedin.com/company/manfredi-barbera-&-figli-s.p.a./>

Olive Oils Presented at Borsa Olio 2025:

Anniversario, Olià, I.G.P. Sicilia, Lorenzo n°1, Villa Barbera - Nocellara del Belice, Lorenzo n°5, P.G.I. Sicilia Organic, P.D.O. Valli Trapanesi, P.D.O. Val di Mazara, Non Filtrato, Filtrato, Villa Barbera - Biancolilla, Villa Barbera, Kalat. Each oil is a unique product that evokes the colors and flavors of the Sicilian land.



Malenchini

Malenchini

The Malenchini family has been producing wine and extra virgin olive oil in the Florentine hills for over two centuries. Located on the historic Villa Medicea di Lilliano estate, the farm combines a strong agricultural tradition with innovation and sustainability. The olive groves are cultivated using environmentally friendly practices to produce oils that reflect the elegance and harmony of Tuscany.

Address: Via Lilliano e Meoli 82, 50012 Bagno a Ripoli, FI

Email: info@malenchini.it

Website: www.medicivilla.com

Production: 4,000 bottles per year

Instagram: www.instagram.com/malenchiniwinery

Facebook: www.facebook.com/malenchiniwinery

LinkedIn: www.linkedin.com/company/malenchini-winery

Olive Oils Presented at Borsa Olio 2025:

EVOO "Albeggio Malenchini" – delicate and well-balanced, with fruity notes of fresh olive, almond, and artichoke. Ideal for enhancing fish, vegetables, and light dishes.



GERACI – ARMONICO

We are Olivoil Srl, producers of extra virgin olive oil made exclusively from Nocellara del Belice olives grown in the Valle del Belice (Western Sicily). With over 100 years of experience, our company combines tradition and technology to deliver authentic and high-quality oils. Sustainability, traceability, and innovation are the pillars of our approach to olive cultivation and oil production.

Address: Via Pergole, 57, 91028 Partanna, TP

Email: info@oliogeraci.it

Website: www.oliogeraci.it

Production: 150,000 bottles per year

Instagram: www.instagram.com/oliogeraci

Facebook: www.facebook.com/OlioGeraci

LinkedIn: www.linkedin.com/company/olio-geraci

Olive Oils Presented at Borsa Olio 2025:

Geraci Monocultivar Nocellara del Belice – medium fruity extra virgin olive oil with aromas of green tomato, artichoke, and fresh herbs. Balanced and persistent, with a slightly bitter and spicy finish.



Oleifici Masturzo Srl

Masturzo has been producing and marketing extra virgin olive oil for over 60 years. Located in Basilicata, in the heart of southern Italy, the company combines traditional techniques with modern innovation to offer a product of certified quality. Each stage of production is carefully monitored, from the olive harvest to bottling, to ensure freshness, balance, and traceability.

Address: Contrada Le Tuafrelle, 85029 Venosa, PZ

Email: antonietta@oliomasturzo.it

Website: www.oliomasturzo.it

Instagram: www.instagram.com/oliomasturzo

Facebook: www.facebook.com/oliomasturzo

Olive Oils Presented at Borsa Olio 2025:

Olio Masturzo Oro – fresh and harmonious extra virgin olive oil, with green fruit aromas and a balanced bitter and spicy profile. Ideal for enhancing both simple and elaborate dishes.



Frantoio Paolocci

Frantoio Paolocci is an olive oil mill producing 100% Italian extra virgin olive oil in Vetralla, in the province of Viterbo. The company offers a variety of products, including conventional, organic, and single-variety oils. The entire production process is carried out in-house to ensure control, traceability, and respect for traditional methods.

Address: Via Cassia 12, 01019 Vetralla, VT

Email: commerciale@frantoiopaolocci.it

Website: www.frantoiopaolocci.it

Production: 5,000 bottles per year

Olive Oils Presented at Borsa Olio 2025:

Conventional, Monocultivar, and Organic EVOO – each oil is the result of careful olive selection and cold pressing, offering different sensory profiles suitable for various culinary uses.

Email: bruxelles@ice.it

Tel: +32 (0) 2 2291430

LinkedIn: [@itabruxelles](#)

Instagram: [@itabruxelles](#)

Web: www.ice.it/it/mercati/belgio