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Dear customer,
it is a pleasure to present you the extra virgin olive oil Sciannamè, obtained from the single cultivar "Ogliarola Garganica", typical of our Vieste countryside.

The peculiarity of Ogliarola Garganica is its full-bodied taste and the characteristic "pinch" it leaves in your throat.

Below, you can find the offering of the 2023/2024 olive oil campaign.



Italian product

 **Stone free Fruity Filtered € 15,00/lt**

Obtained by cold pressing of pitted olives of unique extraction, **from organic farming**.
(Certified by the Soil and Health Association). To be consumed preferably by **June 2025**.

 **Stone free Fruity Filtered € 11,50/lt**

Obtained by cold pressing of pitted olives of unique extraction.
To be consumed preferably by **June 2025**.

The pressing of pitted olives further enhances the flavor of the olive pulp.

Fruity olive oil means a full-bodied olive oil, with a strong taste, leaving a light pinch in your throat.

Filtered olive oil is clear, it is obtained by seeping the olive oil through multiple layers of cotton so as to avoid the sediment on the bottom of the container.

Shipments, by courier, are made in 5-litre containers, for a minimum of 10 litres.

Transport costs are to be defined each time since they depend on how many litres you ordered.

The delivery is **at home**, with prepayment by bank transfer.

I hope to account you among our most assiduous customers.

Kind regards,

Liberantonio Sciannamè