



LA  
CAPA  
TO  
STA

I DO IT MY WAY.  
I'VE BEEN THAT WAY  
SINCE I WAS LITTLE.  
WHAT I DID AND  
HOW I DID IT  
WAS NOBODY'S  
BUSINESS BUT  
MY OWN.



MY GRANDFATHER  
DID IT HIS WAY.  
ONCE HE GOT AN  
IDEA INTO HIS HEAD,  
THERE WAS NO  
STOPPING HIM.





MY  
GRANDFATHER'S  
GRANDFATHER  
DID IT HIS WAY.  
THE PHRASE  
"IT CAN'T BE DONE"  
HAD NO  
MEANING IN  
HIS BOOK.

# PAYING OFF MY FAMILY'S SACRIFICES


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"I GREW UP IN THE OIL MILL ALWAYS WEARING A BLUE TRACKSUIT AND PLAYING WITH A RED WHEELBARROW. I REALLY ENJOYED RIDING IN AND OUT OF THE MILL, AND THEN RUSHING TO GET MY HANDS DIRTY AMIDST THE HEAPS OF OLIVES. A dogged passion we passed as a burden from one generation to the next, from hot-tempered great-great-grandfather Savino to prudent grandfather Savino and then on to my indulgent dad Vincenzo. One fine day this love, this oil that runs in my blood turned into an innate need to pay off my family's sacrifices and build up a highly regarded quality legacy. ONCE UPON A TIME THE BUSINESS WOULD RUN FOR 60 DAYS A YEAR, NOW THIS NUMBER HAS SOARED TO 365 AND YOU DEFINITELY CAN'T HAVE A NAP ANY LONGER IN THE AFTERNOON. What I really wanted above everything else was to convert those sacrifices into the obsession for quality that is now spreading far and wide in the world as a testimony to Puglia's health and industriousness. Even now that the Muraglia oil is brand ambassador of Fincantieri and can be found in 40 countries, at Dean & DeLuca and in the largest German, American and Russian department stores, I can still remember when I entered the Harrods food hall in London packed with my jars of oil: AT FIRST I CRIED WITH JOY, THEN THEY WANTED TO KICK ME OUT BECAUSE I WAS TAKING PICTURES OF MY PRODUCTS WITHOUT BEING ALLOWED TO".

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SAVINO JR.





"THE OLIVE  
TREE IS  
HARSH, TROUBLED  
AND TENSE, LIKE ALL  
OF US. SO OLIVE OIL  
WAS A  
PERFECT FIT  
FOR US."

"A CENTURY AGO MY  
GRANDFATHER'S  
GRANDFATHER  
BOUGHT  
AN ANCIENT  
OLIVE TREE  
AND STARTED PICKING ITS  
OLIVES. THEY TOLD HIM THAT  
THOSE OLIVES WERE NO WAY  
TO MAKE HIS FORTUNE,  
BUT THOSE WERE  
THE ONES HE  
WANTED."





## A PASSION BORN OF THE COUNTRYSIDE

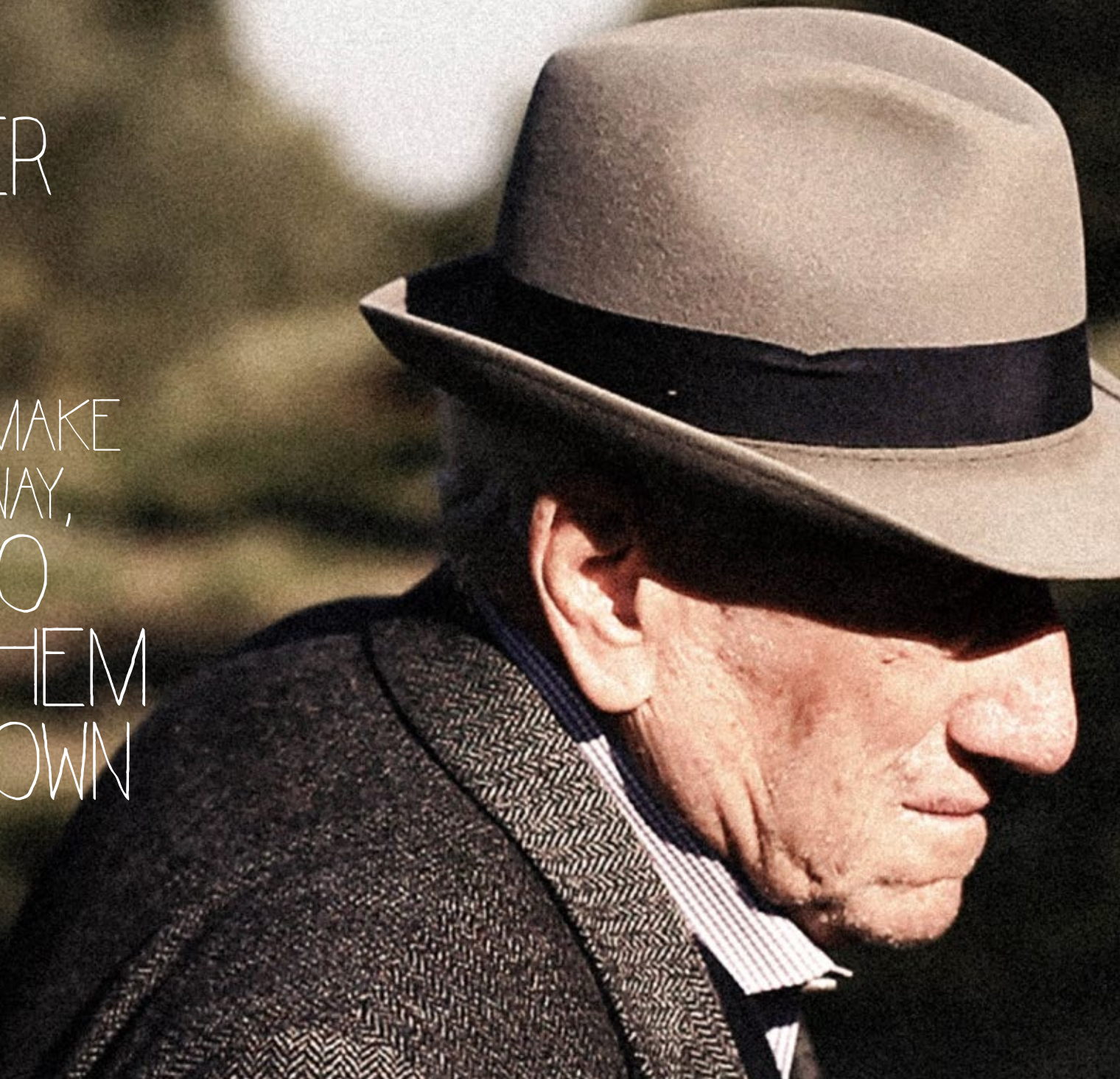


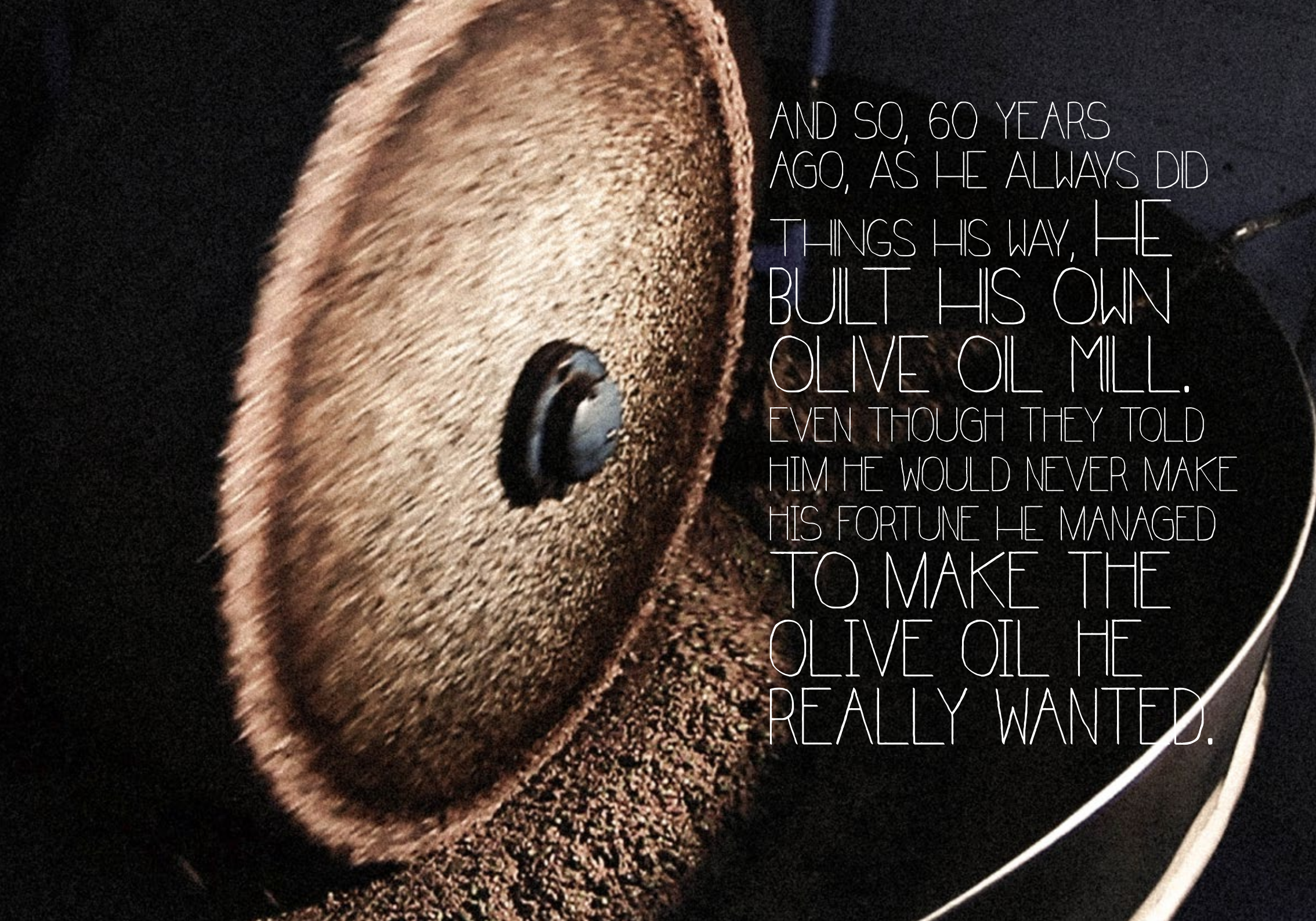
“OIL IS PART OF OUR LOCAL TRADITIONS. YET OIL PRIMARILY MEANS LOVE FOR THIS LAND AND THE WAY WE FARM IT, BECAUSE WE HAVE ALWAYS BELIEVED THAT IF IT WAS GOING TO HAVE OUR NAME ON IT, IT HAD TO BE THE BEST OF OILS. That’s why the olives have always been those from our olive groves, which cover 100 acres of land in the stunning Andria area where restless nature invigorates both my great-great-grandfather’s 450-year-old olive tree and any sapling having hardly produced its first olives. There we grew up running and burning branches after pruning and, when the time was ripe, picking olives from the ground and from the trees. **AND YET, THERE’S STILL A LOT OF RUNNING TODAY IN THE COUNTRYSIDE, AT 5.30 IN THE MORNING TO LIGHT THE FIRE FOR THE WORKERS.** Bread, oil and tomatoes and then off, ready for another day of picking. Look at that view, with the sea on one side, and on the other olive trees stretching as far as the eye can see, with Fredrick II’s castle in the background. This was our starting point and our finish line, since after the pressing work a large table would be laid and good food cooked, namely spaghetti and sausages. **AND MY FATHER WOULD OFTEN SEND ME TO NEARBY TRANI TO BUY FRESHLY CAUGHT FISH FOR ALL OF US.”**

DAD VINCENZO



NOW, MY  
GRANDFATHER  
KNEW ONE  
THING:  
IF YOU WANT TO MAKE  
OLIVE OIL YOUR WAY,  
YOU NEED TO  
SQUEEZE THEM  
WITH YOUR OWN  
HANDS.





AND SO, 60 YEARS  
AGO, AS HE ALWAYS DID  
THINGS HIS WAY, HE  
BUILT HIS OWN  
OLIVE OIL MILL.  
EVEN THOUGH THEY TOLD  
HIM HE WOULD NEVER MAKE  
HIS FORTUNE HE MANAGED  
TO MAKE THE  
OLIVE OIL HE  
REALLY WANTED.


# THE SECRETS OF STATE-OF-THE-ART PRESSING



“I HAVE ALWAYS BEEN AMAZED AT WATCHING THE MAGIC OF OLIVES TURNING INTO OIL. AND KNOWING THAT MY OLIVE OIL IS SO CAREFULLY WATCHED STILL THRILLS ME EVEN NOW THAT I’M OVER 90. Owning your own mill is the secret to success: you can work the drupes immediately, and thus safeguard the integrity of what the experts call aromatic and phenolic components. One day I decided to increase production from 25 to 50 quintals per hour: this way, olives can be pressed within 24 hours of their arrival here at the press. **BUT MY SECRET IS EVEN MORE STRAIGHTFORWARD THAN THAT: HAVING A COVERED OLIVE GROVE, SO THAT OLIVES DON’T GET WET WITH RAIN, WHICH WOULD CAUSE THEM TO FERMENT.** It was here that Andria’s rich landowners used to come and crush their olives, a trusted mill with high quality standards of the ancient olive oil masters. Olive pressing is an art: early pressing certainly lessens the output, but makes the olive oil more fragrant and perfumed. Today new machinery has shortened the pressing cycle, **BUT IN THE 60S AND 70S WE USED TO WORK DAY AND NIGHT FOR TWO OR THREE MONTHS, AND HAD TO WAKE UP AT ALL HOURS TO CLEAN THE OIL SEPARATOR WHICH WOULD GET CLOGGED UP, IT WAS VERY MUCH LIKE THE FIAT FACTORY.**

GRANDFATHER SAVINO



A photograph of a pottery workshop. The background is filled with shelves of various terracotta items. The top three shelves are lined with rows of small, uniform, rounded-necked vessels. The fourth shelf contains larger, more varied vessels, some with handles. The bottom shelves feature larger, shallow bowls with scalloped edges. The lighting is warm and focused, highlighting the textures of the clay. The text is overlaid on the left side of the image in a white, thin, sans-serif font.

OLIVE OIL IS  
A SERIOUS  
BUSINESS FOR ME,  
TOO, YOU CAN'T TAKE  
YOUR EYES OFF IT FOR  
A SECOND, IF YOU WANT  
IT TO GO FAR. THAT'S  
WHY I WENT  
OFF IN SEARCH  
OF SOMETHING  
SPECIAL.



THEY KEPT TELLING  
ME THAT THIS IS NO  
WAY TO MAKE MY  
FORTUNE,  
BUT ALL I  
WANTED WAS  
TO BE HAPPY  
WITH THE OIL  
THAT WENT  
OUT OF THE  
DOOR.

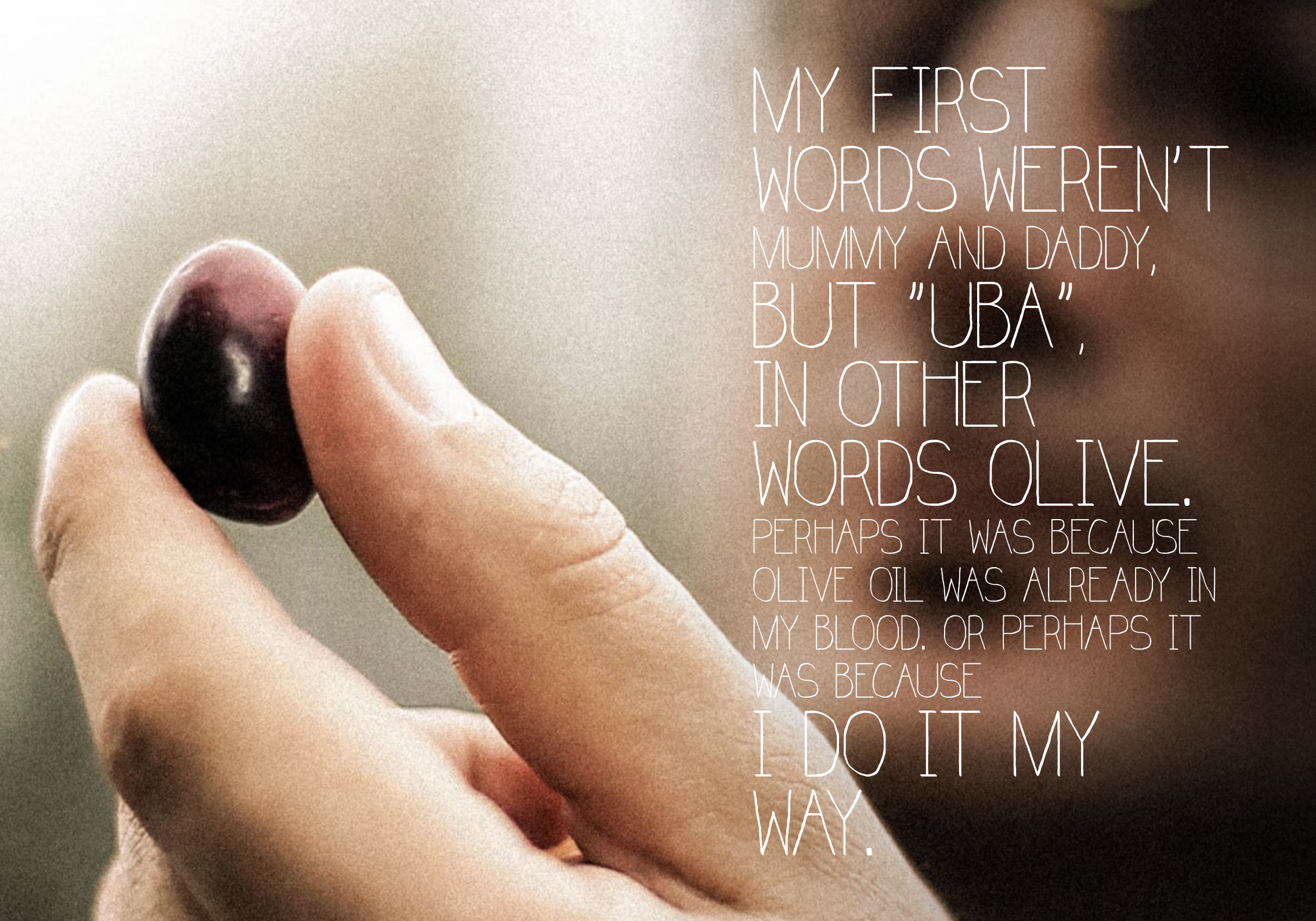


## WHEN OIL BECOMES A COLLECTABLE



“WORKING FOR MURAGLIA ISN’T EASY BUT IT IS ENJOYABLE. THE JARS WE PRODUCE KEEP INCREASING IN NUMBER EVERY YEAR, AND THEY ARE ALL HAND-MOULDED AND DECORATED. The D’Aniello Brothers have been working ceramics in Puglia for five generations. Nowadays these jars account for 80% of the total production. When Savino Muraglia came in search of me I thought he was insane. He had been enchanted by this ancient ceramic container that was used to store oil and wanted to use it to bottle his own oil, because he thought it was great and said that **THE OIL WOULD “BREATHE” BETTER INSIDE IT AND OXIDATION WOULD BE MINIMISED.** And today we’re constantly firing ovens full of rainbow pottery jars and all the other creations we design together. I still can’t believe these ancient pieces of Puglian pottery art have been so successful: Savino has created a must-have, that of having in the kitchen **A COLLECTABLE PIECE OF DESIGN AND AN EXTRAORDINARY OLIVE OIL at one go.** From that day on, not even a week has passed without him coming to see us and talk about some idea of his or keep an eye on the production. **WHENEVER HE IS BACK FROM AN EXHIBITION OR FROM A TRIP ABROAD, HE ALWAYS RUSHES HERE BEFORE GOING TO SEE HIS SON, EVEN JUST TO SMELL THE TERRACOTTA JUST TAKEN OUT OF THE OVEN.”**

FRANCO D’ANIELLO - CRAFTSMAN



MY FIRST  
WORDS WEREN'T  
MUMMY AND DADDY,  
BUT "UBA",  
IN OTHER  
WORDS OLIVE.  
PERHAPS IT WAS BECAUSE  
OLIVE OIL WAS ALREADY IN  
MY BLOOD. OR PERHAPS IT  
WAS BECAUSE  
I DO IT MY  
WAY.



I DON'T KNOW  
IF ANY OF THIS  
MEANS THAT  
WE'VE MADE  
OUR FORTUNE,  
BUT WE WILL CONTINUE  
TO MAKE OUR OLIVE  
OIL AND TAKE IT  
ALL OVER THE  
WORLD.





HUILE  
D'OLIVE  
VIERGE  
EXTRA

FRUITÉE MOYENNE

PRODUIT  
D'ITALIE

MONOCULTIVAR  
PERANZANA



NET WT. 8.5 FL OZ (250 ml)

FU  
MO

OLIO DA CONDIMENTO

100%  
ITALIANO

AFFUMICATO  
CON LEGNO  
NATURALE



OLIO  
EXTRA  
VERGINE  
D'OLIVA

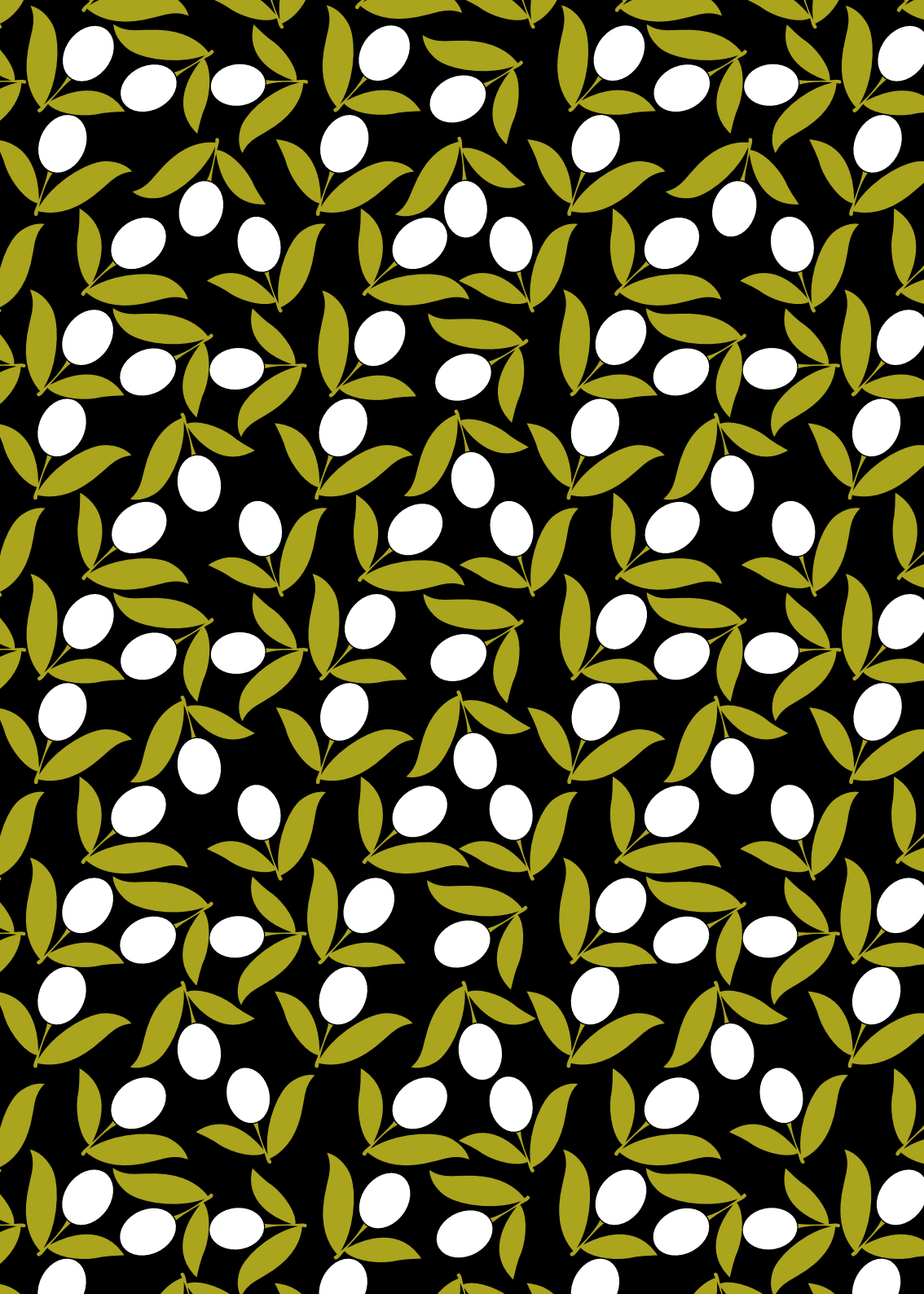
FRUTTATO INTENSO

100%  
ITALIANO

MONOCULTIVAR  
CORATINA



NET WT. 8.5 FL OZ (250 ml)



# INTENSE FRUITY

MONOCULTIVAR CORATINA OLIVE

---

CORATINA IS THE ULTIMATE EXPRESSION OF A LAND OF GREAT OLIVE OILS. POWERFUL. ASTONISHING. DOWN TO EARTH. AUTHENTIC. I'm grateful to Savino Muraglia because he has managed to restore dignity to this cultivar, which reflects so many aspects linked to a people and their land, and which therefore cannot but be spicy with a bitter overtone at the same time.

It is characterised in that it contains three times the antioxidant polyphenols of any other variety of olive oil. **I MUST ADMIT THAT I WOULD FIND IT HARD TO COOK ANYTHING WITHOUT THIS OLIVE OIL IN MY KITCHEN.** When I think of coratina I recall my grandmother's bread served "all'acquasale". Stale bread soaked in cold water, salt and a lot of fresh vegetables. That's when you realise that coratina can introduce modern palates to old dishes. **RAW VEGETABLES AND SALADS ARE PERFECT, BUT LEGUME SOUPS ARE IN A LEAGUE OF THEIR OWN."**

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**LUCIANO MATERA**, OWNER OF "IL TURACCIOLO", FOOD & WINE BAR - ANDRIA



## PERFECT COMBINATIONS

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FAVA BEAN PURÉE WITH WILD HERBS AND BLACK CHICKPEAS  
PASTA WITH TOMATO SAUCE  
DEHYDRATED OLIVES



OLIO  
EXTRA  
VERGINE  
D'OLIVA

FRUTTATO INTENSO

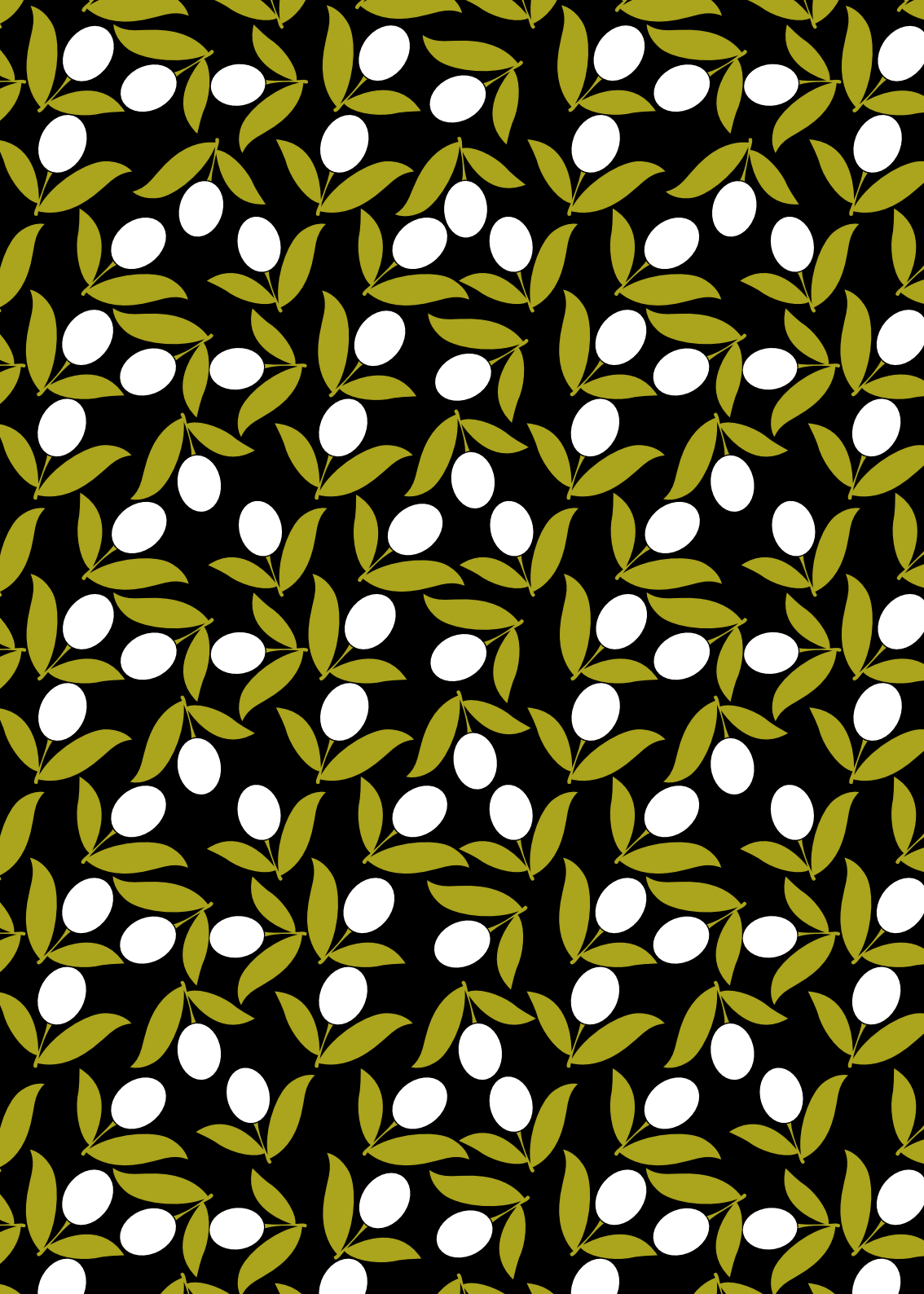
100%  
ITALIANO

MONOCULTIVAR  
CORATINA



MURAGLIA

ANTICO FRANTOIO



# MEDIUM FRUITY

MONOCULTIVAR PERANZANA OLIVE

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“THERE’S CULTURE BEHIND OLIVE OIL, AND I LOVE THAT. OLIVE OIL IS THE IDENTITY OF A TERRITORY AND THAT’S ANOTHER REASON I’M BACK HERE. I was born in Andria, so you could say I know a thing or two about it and I think I can tell the difference between a good olive oil and an excellent one. Peranzana produces **A FINE OLIVE OIL AND BEST COMBINES WITH DELICATE DISHES**, has a very low acidity and a very balanced taste which would best suit fish dishes and shouldn’t be cooked for long. In my case, I find it essential on seafood with cherry tomatoes, because it has a medium structure which doesn’t overpower fish and seafood dishes. This is an oil I couldn’t do without, because in the **MURAGLIA JAR, WHICH IS INDISPUTABLY BEAUTIFUL, I CAN FEEL MORE, ITS SOUL.**”

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**FELICE SGARRA**, RESTAURANT CHEF AT “UMAMI”  
ANDRIA. ONE MICHELIN STAR



## PERFECT COMBINATIONS

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FISH TARTARE  
SPAGHETTI WITH SEA-URCHIN SAUCE  
SALTED SEA BASS



OLIO  
EXTRA  
VERGINE  
D'OLIVA

FRUTTATO MEDIO

100%  
ITALIANO

MONOCULTIVAR  
PIZANTZANA

HU  
DOLCE  
VERGINE  
EXTRA

EXTRA  
VERGINE  
D'OLIVA



# PITTED

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## MONOCULTIVAR CORATINA OLIVE

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I EMBRACED THE MURAGLIA CAUSE WHEN I TASTED SAVINO'S OLIVE OIL MADE FROM PITTED OLIVES. I think it's a gastronomic revelation, which means you can use olive oil made from coratina even if you are not accustomed to stronger oils. The notes are much more delicate, as tannin and stone polyphenols are not present. I FIND THIS OIL PERFECT FOR ON STEAMED FISH AND VEGETABLES, ESPECIALLY BECAUSE IT DOES NOT SPOIL THE DISH AND NO SHADE OF THE OIL IS LOST. You'll certainly understand why I'm not in the least surprised by the awards and the "5 gocce" (5 drops) that Muraglia olive oils regularly receive from FIS, the Italian Sommelier Foundation. Similarly, I'm not surprised that Savino devised a top-grade product where the olive pulp is separated from the stone before the crushing. This oil is a must and no kitchen should be without it. AS FAR AS I'M CONCERNED, I WOULDN'T OBJECT TO MY SON DIPPING HIS BISCUITS IN IT".

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**FELICE SGARRA**, RESTAURANT CHEF AT "UMAMI"  
ANDRIA. ONE MICHELIN STAR



### PERFECT COMBINATIONS

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AMUSE-GUEULE WITH TOMATO ICE-CREAM  
EXTRA VIRGIN OLIVE OIL MILLEFOGLIE  
WITH POTATO MOUSSE AND OIL CREAM



OLIO  
EXTRA  
VERGINE  
D'OLIVA

DENOCCIOLATO

100%  
ITALIANO

MONOCULTIVARE  
CORATINA



MURAGLIA

ANTICO FRANTOIO



BIO

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ORGANIC EXTRA VIRGIN OLIVE OIL

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ONE OF THE MOST FREQUENT QUESTIONS I HEAR IS “WHAT MEMORIES OF PUGLIA LINGER ON FOR YOU?”. The scent of the sea, the mistral wind on your face and the salt that almost scratches when you go home on foot after a day at the sea. And the food, the oil... I remember the ritual that preceded lunch: my sister and I with a pitcher and the ladle would get the right oil to dress the salad, the meat and, sometimes, we would put a bit on the mozzarella. When we opened the reservoir, this almost spicy aroma of this extremely green oil would arrive. My father called it green gold. Today I still have this passion for oil. I consume a significant quantity of oil because, besides what the restaurants need, I use it for the production of our own bread and I am proud to say that the oil used for baking and in the kitchen is the same that I serve in the dining room. For me, oil is sacred and all those who eat our bread say that... they can taste it! Obviously, in selecting oil, my heart leans more often to the south than to the north, and the Savino's oil overwhelmed me. It is the perfect oil for cooking, especially short cooking times, and to be used raw. It is delicate, elegant, is just shy enough and knows how to respect the ingredient in the dish, accompanying it. **BY NOW, FOR ME NO CHICK PEA SOUP (WHICH I LOVE) CAN EXIST WITHOUT THIS FRUITY OLIVE OIL. THANK YOU SAVINO!**

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**CRISTINA BOWERMAN**, RESTAURANT CHEF AT “GLASS HOSTARIA” - ROMA  
ONE MICHELIN STAR



**PERFECT COMBINATIONS**

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BELLY OF PORK WITH KIMCHI  
LINGUINE PASTA COOKED INTO PEPPER WATER, CETARA ANCHOVIES AND FRESH CORIANDER.





BIO  
OLIO  
EXTRA  
VERGINE  
D'OLIVA

DA AGRICOLTURA  
BIOLOGICA

BIO  
OLIO  
EXTRA  
VERGINE  
D'OLIVA

DA AGRICOLTURA  
BIOLOGICA  
ORIGINE ITALIANA

BIO  
EXTRA  
VIRGIN  
OLIVE OIL

ORGANIC

ITALIAN ORIGIN

BIO  
OLIO  
EXTRA  
VERGINE  
D'OLIVA

BIO  
OLIO

BIO  
OLIO  
EXTRA  
VERGINE  
D'OLIVA



# FU MO

## OLIVE OIL COLD SMOKED WITH NATURAL WOODS

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“SOME YEARS AGO I HAPPENED TO ASK SAVINO, ALMOST IN JEST, IF HE HAD EVER CONSIDERED SMOKING OLIVE OIL. I never thought he’d take me seriously and when I was asked to taste it I was left gaping in amazement. Fumo has something which enhances the taste of meat just grilled or griddled and a drop of this olive oil is magical on a small ricotta as well as on fatty fish, without raising doubts about the product’s quality and the cooking method. Since today’s express cookery demands ingredients that are fresh, lively, maybe even rough and ready but quick to prepare, smoked olive oil turns meat into a “magically” grilled and tasty dish. I SERVED IT SOME TIME AGO ON A “VELLUTATA DI MELANZANE” (AUBERGINE CREAM) AND IT WAS GREAT FUN WATCHING THE CUSTOMER TRYING TO UNDERSTAND HOW A “VELLUTATA” COULD BE GRILLED.”

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**LUCIANO MATERA**, OWNER OF “IL TURACCILO”, FOOD & WINE BAR – ANDRIA



### PERFECT COMBINATIONS

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RICOTTINA DI BUFALA (BUFFALO RICOTTA)  
VELLUTATA DI MELANZANE (AUBERGINE CREAM)  
GRILLED BACCALÀ (SALTED COD)



FUMO

OLIO DA CONDIMENTO  
100% ITALIANO  
AFFUMICATO CON LEGNO NATURALE

MURAGLIA

FUMO

FUMO



# AROMATIC OILS

## EXTRA VIRGIN OIL SEASONING

“The extra virgin oil plays a very important role both in my restaurant and my kitchen, this last one needs a suitable accomplice because of its delicacy and Savino Muraglia with his magnificent oils is the perfect example for that.

Being aware of their purity, we offer a tasting of all the best Muraglia’s productions and varieties to those who visit our restaurant and our land.

I’ve never used or appreciated aromatic oils in my courses, I’ve always found them “artificial” until I tasted Muraglia’s oils, produced with authentic ingredients, cold-pressed with olives.

Currently, we have 8 aromatic flavours: celery, ginger, chili pepper, garlic, bergamot, DPO basil, garlic&pepper and IGP lemon.

This last one got my attention: it’s fresh, strong and pungent with a clear taste. I’ve quickly created a course that enhances its fragrances: Har Gao (ravioli) of Santo Spirito red shrimps, nasturtium, IGP lemon aromatic oil (oil is daubed on ravioli before being served), served with a lemon-flavored shrimps broth. Muraglia’s IGP lemon aromatic oil has been a first sight love”.

ANGELO SABATELLI, RESTAURANT “ANGELO SABATELLI” - PUTIGNANO  
ONE MICHELIN STAR



### PERFECT COMBINATIONS

HAR GAO DI GAMBERI ROSSI, NASTURZIO E OLIO AL LIMONE



OLIO  
DA CONDIMENTO  
PEPERONCINO



OLIO  
DA CONDIMENTO  
ZENZERO



OLIO  
DA CONDIMENTO  
SEDANO



OLIO  
DA CONDIMENTO  
LIMONE





# CRU

---

## “TENUTA MACCHIA DI ROSE” GRAND CRU EXTRA VIRGIN OLIVE OIL

---

The first GRAND CRU by Frantoio Muraglia comes from one of the soils with the best pedoclimatic conditions, essential element to obtain a Superior Coratina Olive oil

Its name is Tenuta Macchia di Rose, a plot of land representing a piece of the Apulian life, where our limited edition of just 2.999 bottles with a unique and precious product was born.

This Terroir with its extraordinary pedoclimatic condition originates the best Coratina olives variety with a very high quantity of polyphenols.

Thus, Tenuta Macchia di Rose becomes the golden garden where magnificent olive groves brushing the Apulian sky arise, giving life to a fine extra virgin olive oil with low acidity and unparalleled organoleptic features.

This oil is characterized by enchanting intense green color with golden shades and a fascinating smell, thanks to its overwhelming scents of anise, fennel, artichoke, pepper and hay.

Grand Cru “Tenuta Macchie di Rose” extra virgin olive oil is a balanced Intense Fruity with strong but elegant spicy notes and a peculiarity: a limited production of numbered 500 ml bottles bringing the excellence of our terroir by Frantoio Muraglia.



ENUTA  
MACCHIA  
DI ROSE



CRU  
OLIO  
EXTRA  
VERGINE  
D'OLIVA  
BOTT. N° 0531

MURAGLIA  
ANTICO TRANTOIO



# ESSENZA

INTENSE FRUITY  
MONOCULTIVAR CORATINA OLIVE



250 ml	100% product of Italy	cold pressed	500 ml	100% product of Italy	cold pressed
	item 250 Essen I	8033928641514		item 500 Essen I	8033928641491
	units per box 12	weight per box 6.0 Kg		units per box 12	weight per box 12.0 Kg
	boxes per pallet 135	units per pallet 1620		units per pallet 84	units per pallet 1008

# ESSENZA

MEDIUM FRUITY  
MONOCULTIVAR PERANZANA OLIVE



250 ml	100% product of Italy	cold pressed	500 ml	100% product of Italy	cold pressed
	item 250 Essen M	8033928641538		item 500 Essen M	8033928641484
	units per box 12	weight per box 6.0 Kg		units per box 12	weight per box 12.0 Kg
	boxes per pallet 135	units per pallet 1620		boxes per pallet 84	units per pallet 1008



# ESSENZA

PITTED  
MONOCULTIVAR CORATINA OLIVE



250 ml	100% product of Italy	pitted before pulp alone is pressed	500 ml	100% product of Italy	pitted before pulp alone is pressed
	item 250 Essen Den	8033928641521		item 500 Essen Den	8033928641507
	units per box 12	weight per box 6.0 Kg		units per box 12	weight per box 12.0 Kg
	boxes per pallet 135	units per pallet 1620		boxes per pallet 84	units per pallet 1008

# ESSENZA

ORGANIC  
ORGANIC EXTRA VIRGIN OLIVE OIL



250 ml	100% product of Italy	cold pressed	500 ml	100% product of Italy	cold pressed
	item 250 Essen Bio	8033928641804		item 500 Essen Bio	8033928641811
	units per box 12	weight per box 6.0 Kg		units per box 12	weight per box 12.0 Kg
	boxes per pallet 135	units per pallet 1620		boxes per pallet 84	units per pallet 1008

# AROMATIC OILS

SEASONING OIL  
LEMON - CHILLI - GINGER - CELERY



200 ml	item Lemon	item Pepper	item Ginger	item Celery
	8033928641910	8033928641903	8033928641941	8033928641934
units per box 6 pz.		weight per box 2,8 Kg	box per pallet 315	units per pallet 1890

# AROMATIC OILS

SEASONING OIL  
GARLIC - BERGAMOT - BASIL - GARLIC&PEPPER



200 ml	art. Garlic	art. Bergamot	art. Basil	art. G&P
	8033928642214	8033928642610	8033928642580	8033928643280
units per box 6 pz.		weight per box 2,8 Kg	box per pallet 315	units per pallet 1890

# FU MO

OLIVE OIL COLD SMOKED  
WITH NATURAL WOOD



250 ml	100% product of Italy	oil cold-smoked with natural woods
	item 250 Fumo	8033928641545
	units per box 6	weight per box 3.1 Kg
	boxes per pallet 315	units per pallet 1890

# CRU

“TENUTA MACCHIA DI ROSE”



500 ml	100% product of Italy	cold pressed
	item CRU	8033928642535
	units per box 3 pz.	weight per box 4 Kg
	box per pallet 144	units per pallet 432



# COLLECTION

CERAMIC JAR  
ARCOBALENO - POIS



500 ml	INTENSE FRUITY - CORATINA		MEDIUM FRUITY - PERANZANA	
	100% product of Italy - cold pressed			
	item ORCIO A I	item ORCIO P I	item ORCIO A M	item ORCIO P M
	8033928640241	8033928640258	8033928641040	8033928641170
units per box 6 pz.	weight per box 7,1 Kg		box per pallet 112	units per pallet 672

# POP ART

CERAMIC JAR  
OCTOPUSES - PRICKLY PEAR



500 ml	INTENSE FRUITY - CORATINA		MEDIUM FRUITY - PERANZANA	
	100% product of Italy - cold pressed			
	item Polpo I	item Fico d'India I	item Polpo M	item Fico d'India M
	8033928642023	8033928642047	8033928642030	8033928642054
units per box 6 pz.	weight per box 7,1 Kg		box per pallet 112	units per pallet 672

# POP ART

CERAMIC JAR  
SARDINES - LOBSTER



\* available from JUNE 2021

# COOLORS

GLASS  
SHINING BLUE - TITANIUM - GOLD ROSÉ



500 ml	INTENSE FRUITY - CORATINA		MEDIUM FRUITY - PERANZANA	
	100% product of Italy - cold pressed			
	item Sardine I	item Aragosta I	item Sardine M	item Aragosta M
	8033928642085	8033928642771	8033928642092	8033928642788
units per box 6 pz.		weight per box 7,1 Kg		box per pallet 112
				units per pallet 672

500 ml	INTENSE FRUITY - CORATINA			MEDIUM FRUITY - PERANZANA		
	100% product of Italy - cold pressed					
	item COOL RED I	item COOL TITANI I	item COOL ROSÉ I	item COOL RED M	item COOL TITANI M	item COOL ROSÉ M
	8033928641767	8033928640616	8033928641828	8033928641392	8033928641026	8033928641835
units per box 6 pz.		weight per box 6,9 Kg		box per pallet 112		units per pallet 672



## OIL & DESIGN: A NEW STORY



MOVEMENT, GROWTH AND PERFECTION OF FORMS THAT INTERACT AND CREATE LIFE. A journey through the Apulian “know-how”, art and oil excellence, where stories seemingly distant but symbiotically united by common traits meet. A STORY OF IMAGINATIVE FORMS CREATED BY THE APULIAN DESIGNER PIERPAOLO GABALLO WHO IMPRINTED HIS VIVID, POWERFUL AND GEOMETRICALLY PERFECT SIGN ON THE FIRST FRANTOIO MURAGLIA JARS LIMITED EDITION.

An meeting born in Apulia, the land of the magical Castel del Monte Octagon, where the oil excellence from Frantoio Muraglia wanted to search and imprint a new sign on their jars. A collection where Frantoio Muraglia’s unique and iconographic Design leaves - for the first time - the iridescent colours and gets wrapped by Pierpaolo Gaballo’s black and white features.

Three figures are repeated on the white and shiny surface of ceramic jars and represent the first two figures of a Jars Limited Edition that will be enriched through time.

**PIERPAOLO GABALLO** FOR MURAGLIA

# GABALLO'S COLLECTION

CERAMIC JAR  
KING - MOTHER NATURE - QUEEN



500 ml	INTENSE FRUITY - CORATINA		MEDIUM FRUITY - PERANZANA
	100% product of Italy - cold pressed		
	item RE	item REGINA	item MADRE NATURA
	8033928642542	8033928642764	8033928642559
units per box 6 pz.		weight per box 7,1 Kg	box per pallet 72 units per pallet 432

# GABALLO'S COLLECTION

CERAMIC JAR  
THE MAGICIAN - THE MAN WITH THE HAT



500 ml	INTENSE FRUITY - CORATINA		MEDIUM FRUITY - PERANZANA
	100% product of Italy - cold pressed		
	item UOMO	item MAGO	
	8033928642665	8033928642658	
units per box 6 pz.		weight per box 7,1 Kg	box per pallet 72 units per pallet 432







## THE ROOSTER, APULIAN IDENTITY.



The rooster, symbol of Apulia and its identity, is the inspiration for a new jar that Frantoio Muraglia adds to its collection of objets d'art.

This time it is designer Stella Tasca who has revisited the Apulian icon in a floral key.

The rooster's tail evokes and celebrates the olive tree, another symbol of Puglia to represent life, in flashes of light and colour.

The same light is gathered inside the jar in the Fruttato Intenso oil, with its ancient and unmistakable flavour.

MESSENGER OF THE SUN, SYMBOL OF SPIRITUAL REBIRTH AND THE TRIUMPH OF TRUTH.

The rooster represents our land, our ceramic tradition, our Apulia. The strength of those who are born and reborn every day. It represents our being stubborn and headstrong.

STELLA TASCA PER FRANTOIO MURAGLIA

# THE ROOSTER

CERAMIC JAR



500 ml	INTENSE FRUITY - CORATINA	
	100% product of Italy - cold pressed	
	item GALLO	8033928642795
	units per box 6 pz.	weight per box 7,1 Kg
	box per pallet 112	units per pallet 432

# SPECIAL

CERAMIC JAR  
MAGNUM - JEROBOAM



1500 ml	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA	3000 ml	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA
	100% product of Italy - cold pressed			100% product of Italy - cold pressed	
item MAGNUM I	item MAGNUM M	item JEROBOAM I	item JEROBOAM M		
8033928640722	8033928641569	8033928640715	8033928641576		
units per box 1 pz.	weight per box 3,5 Kg	units per box 1 pz.	weight per box 5,5 Kg		
box per pallet 140	units per pallet 140	box per pallet 96	units per pallet 96		

# COUVETTE

MIGNON  
AROMATICS MIGNON



4 x 50 ml	100% product of Italy	cold pressed	4 x 50 ml	100% product of Italy	cold pressed
	item Set Essenza 50 ml	8033928642382		item Set Aromatici 50 ml	8033928642405
	units per box 5 pz.	weight per box 3,5 Kg		units per box 5 pz.	weight per box 3,5 Kg
	box per pallet 228	units per pallet 1140		box per pallet 228	units per pallet 1140

# CATERING

BAG IN BOX 3L



3000 ml	units per box 2 pz.	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA	PITTED CORATINA	BIO
	box per pallet 120	item BIB 3 I	item BIB 3 M	item BIB 3 DEN	item BIB 3 BIO
	weight per box 6,25 Kg	8033928640517	8033928640876	8033928641729	8033928641842
	units per pallet 240				

# CATERING

BAG IN BOX 5L



5000 ml	units per box 4	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA	PITTED CORATINA	BIO
	boxes per pallet 45				
	weight per box 20.5 Kg	item BIB 5 I	item BIB 5 M	item BIB 5 DEN	item BIB 5 BIO
	units per pallet 180	8033928640210	8033928640869	8033928641712	8033928641781

# CATERING

RAINBOW TIN



250 ml	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA	1000 ml	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA
	100% product of Italy - cold pressed			100% product of Italy - cold pressed	
item TIN 0.25 l	8033928640678	item TIN 0.25 M	8033928642597	item TIN 1 L I	8033928642603
units per box 24 pz.		weight per box 8 Kg	units per box 6 pz.		weight per box 6 Kg
box per pallet 114		units per pallet 2736	box per pallet 135		units per pallet 810

# BONSAI

BONSAI OLIVE TREE



LIMITED EDITION

item <b>BONSAI</b>	8033928641705
units per box <b>1</b>	weight per box <b>3 Kg</b>
boxes per pallet <b>96</b>	units per pallet <b>96</b>

# AWARDS

**NYIOOC**



## WORLD'S BEST OLIVE OIL

- 2022 - Gold Award - Grand Cru
- 2022 - Gold Award - Coratina Pitted
- 2021 - Gold Award - Grand Cru
- 2021 - Gold Award - Coratina Pitted
- 2020 - Gold Medal - Intense Fruity
- 2020 - Gold Medal - Coratina Pitted
- 2019 - Gold Award - Intense Fruity
- 2019 - Best in Class Award - Coratina Pitted
- 2018 - Silver Award - Intense Fruity
- 2018 - Gold Medal - Coratina Pitted
- 2018 - Silver Medal - Intense Fruity
- 2017 - Gold Medal - Bio Evo



## 5 GOCCE

- 2022 (5 gocce) - 2021 (5 gocce)
- 2020 (5 gocce) - 2019 (5 gocce)
- 2018 (5 gocce) - 2017 (5 gocce)
- 2016 (5 gocce) - 2015 (5 gocce)
- 2014 (5 gocce) - 2012 (5 gocce)
- 2011 (5 gocce) - 2010 (5 gocce)
- 2009 (5 gocce) - 2008 (5 gocce)



## OLI D'ITALIA

- 2022 - Grand Cru - 3 Foglie
- 2022 - Coratina Pitted - 2 Foglie
- 2021 - Producer of the Year
- 2021 - Grand Cru - 3 Foglie
- 2020 - Grand Cru - 3 Foglie
- 2019 - Intense Fruity - 2 Foglie
- 2019 - Coratina Pitted - 2 Foglie
- 2018 - Coratina Pitted - 2 Foglie
- 2017 - Medium Fruity
- 2 Foglie EXCELLENT OLIVE OILS
- 2016 - Coratina Pitted
- 2 Foglie EXCELLENT OLIVE OILS



## FONDAZIONE ALTAGAMMA

- 2016 - "Giovani Imprese" award to Frantoio Muraglia



## OSCAR DELL'OLIO

BEST OLIVE OIL FROM HARVEST

- 2015 - 2016 Coratina Pitted
- 2012 - 2013



**Olive Japan**

INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

## OLIVE JAPAN

- 2022 - Gold Medal Award - Pitted
- 2022 - Gold Medal Award - Grand Cru
- 2021 - Gold Medal Award - Pitted
- 2021 - Gold Medal Award - Grand Cru
- 2019 - Gold Medal Award - Pitted
- 2019 - Silver Medal Award - Intense Fruity



## INNOVATION AWARD 2015

For the extravirgin olive oil "FUMO"



## ANUGA 2015

BEST INNOVATION for the product "FUMO"



Presidio Slow Food®

## PRESIDIO SLOW FOOD

- 2022 - Intense Fruity
- 2022 - Coratina Pitted
- 2021 - Intense Fruity
- 2021 - Coratina Pitted
- 2020 - Intense Fruity
- 2020 - Coratina Pitted



**IL MAGNIFICO**

EUROPEAN EXTRA QUALITY OLIVE OIL AWARD FLORENCE

## IL MAGNIFICO

- 2022 - 1 Stella - Grand Cru
- 2021 - 2 Stelle - Intense Fruity and Pitted
- 2020 - 2 Stelle - Intense Fruity and Pitted
- 2019 - 2 Stelle - Intense Fruity and Pitted

Since 1992, Altagamma Foundation gathers High-End Italian Cultural and Creative Companies that better represent the high cultural and creative industry and promote the uniqueness and the Italian lifestyle in the world the excellence.

Transversality is the Altagamma uniqueness, thanks to its associate companies that belong to different fields like fashion, design, jewellery, food, hospitality, motor industries and wellness. The historical Mission of the Foundation is to contribute to the competitiveness increase of the High-End products. This is a key-section for the Italian economy and companies. In the same time this mission contributes to the increase of the whole Italian System. Led by this spirit, Altagamma has created the Emerging Brands Award, won by Frantoio Muraglia in 2016's Food section edition.

**PREMIO  
GIOVANI  
IMPRESE**  
believing  
in the future





**MURAGLIA SAVINO & C.  
SOCIETÀ AGRICOLA SEMPLICE**

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