



**IL BUONO[®]
NEL BELLO**

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



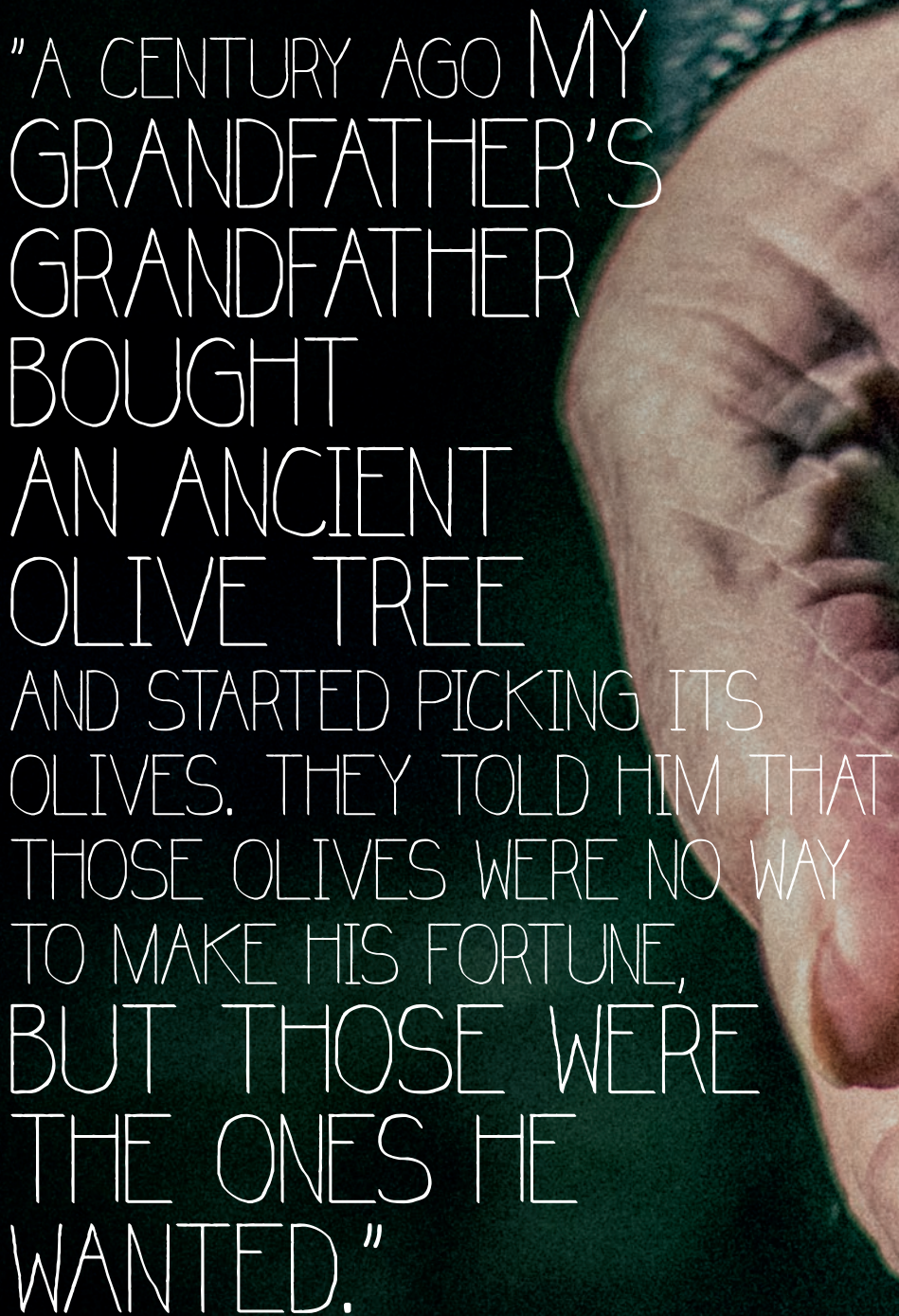
“I GREW UP IN THE OIL MILL ALWAYS WEARING A BLUE TRACK-SUIT AND PLAYING WITH A RED WHEELBARROW. I REALLY ENJOYED RIDING IN AND OUT OF THE MILL, AND THEN RUSHING TO GET MY HANDS DIRTY AMIDST THE HEAPS OF OLIVES. A dogged passion we passed as a burden from one generation to the next, from hot-tempered 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. **Today, Frantoio Muraglia oil can be found in 55 countries around the world, from Williams Sonoma in the United States to Selfridges in London** 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”.**

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



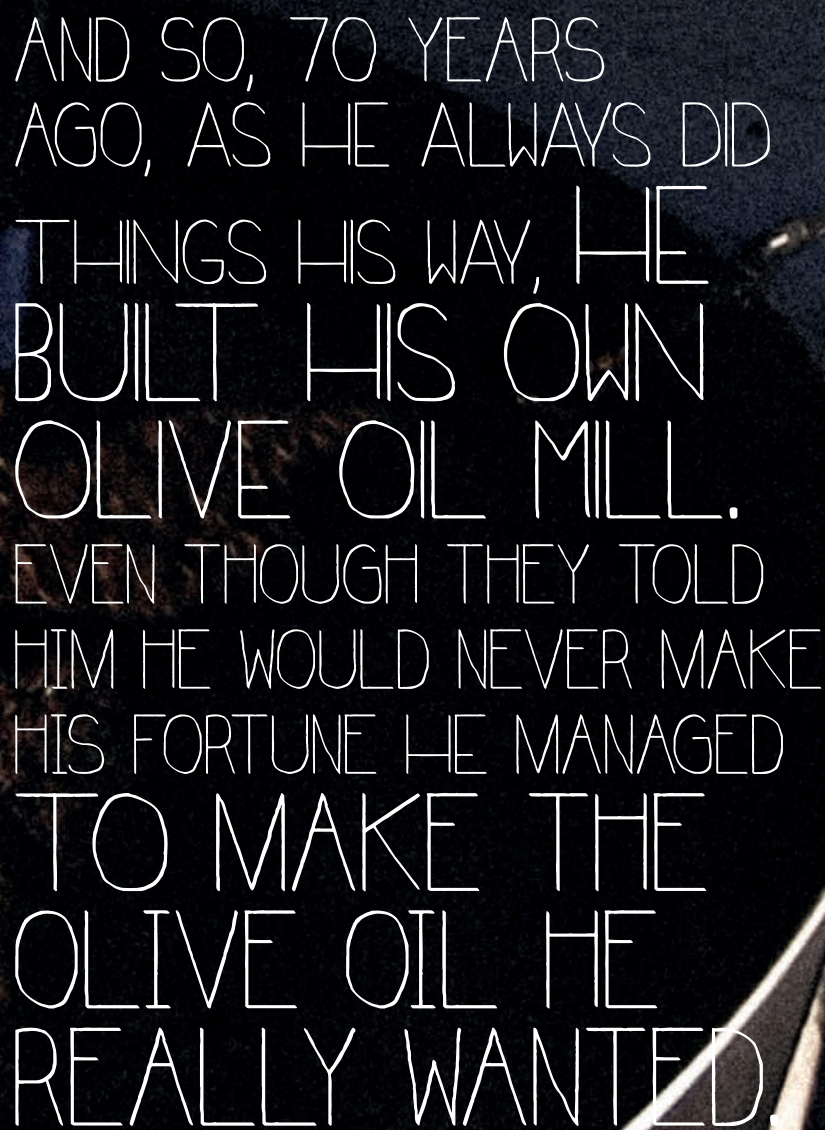
“OIL IS PART OF OUR LOCAL TRADITIONS. YET OIL PRIMARILY MEANS LOVE FOR THIS LAND AND THE WAY WE FARM IT, BECAUSE WE HAVE ALWAYS BELIEVED THAT IF IT WAS GOING TO HAVE OUR NAME ON IT, IT HAD TO BE THE BEST OF OILS. That’s why the olives have always been those from our olive groves, which cover 80 acres 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.



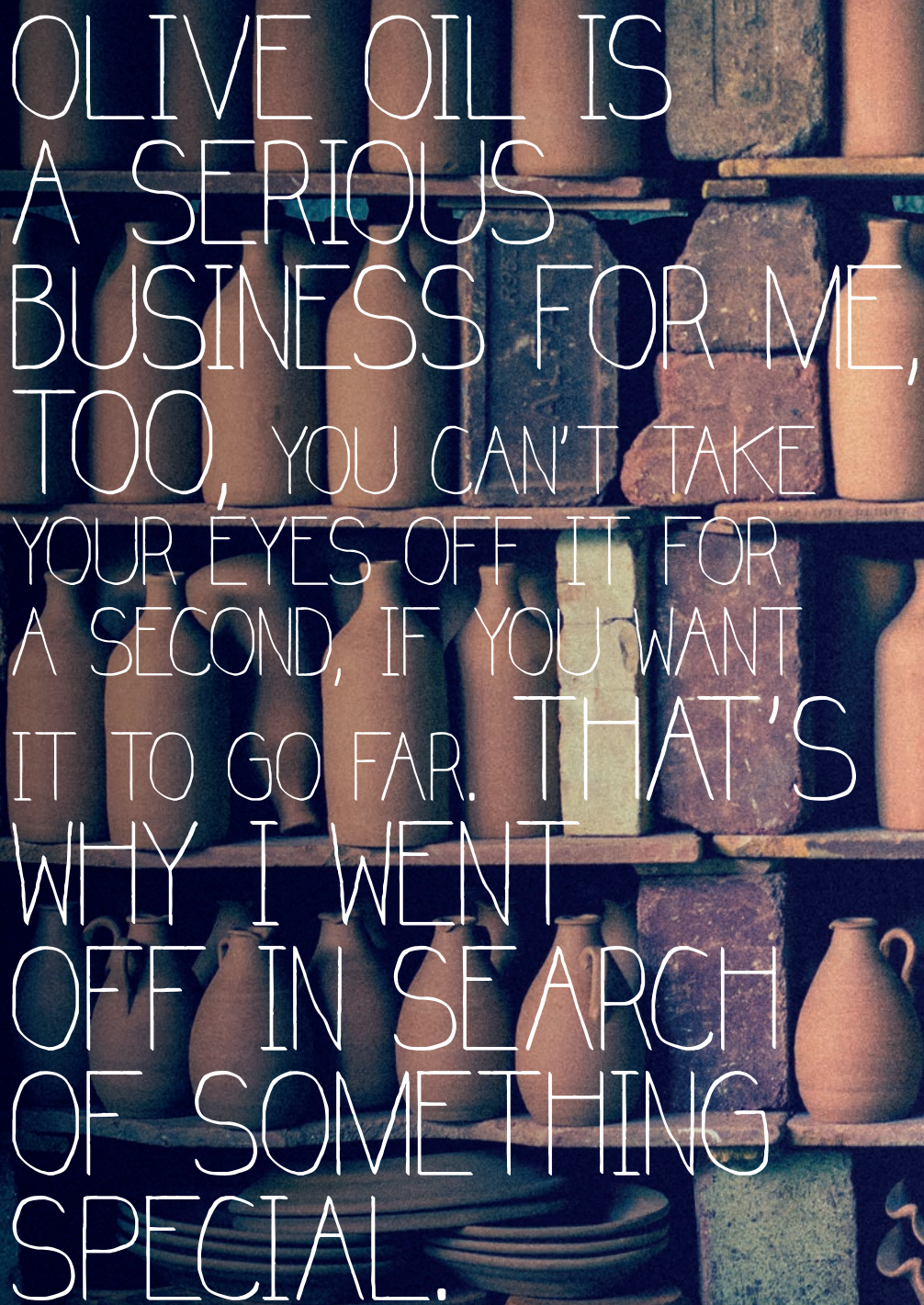


AND SO, 70 YEARS
AGO, AS HE ALWAYS DID
THINGS HIS WAY, HE
BUILT HIS OWN
OLIVE OIL MILL.
EVEN THOUGH THEY TOLD
HIM HE WOULD NEVER MAKE
HIS FORTUNE HE MANAGED
TO MAKE THE
OLIVE OIL HE
REALLY WANTED.

THE SECRETS OF STATE-OF-THE-ART PRESSING



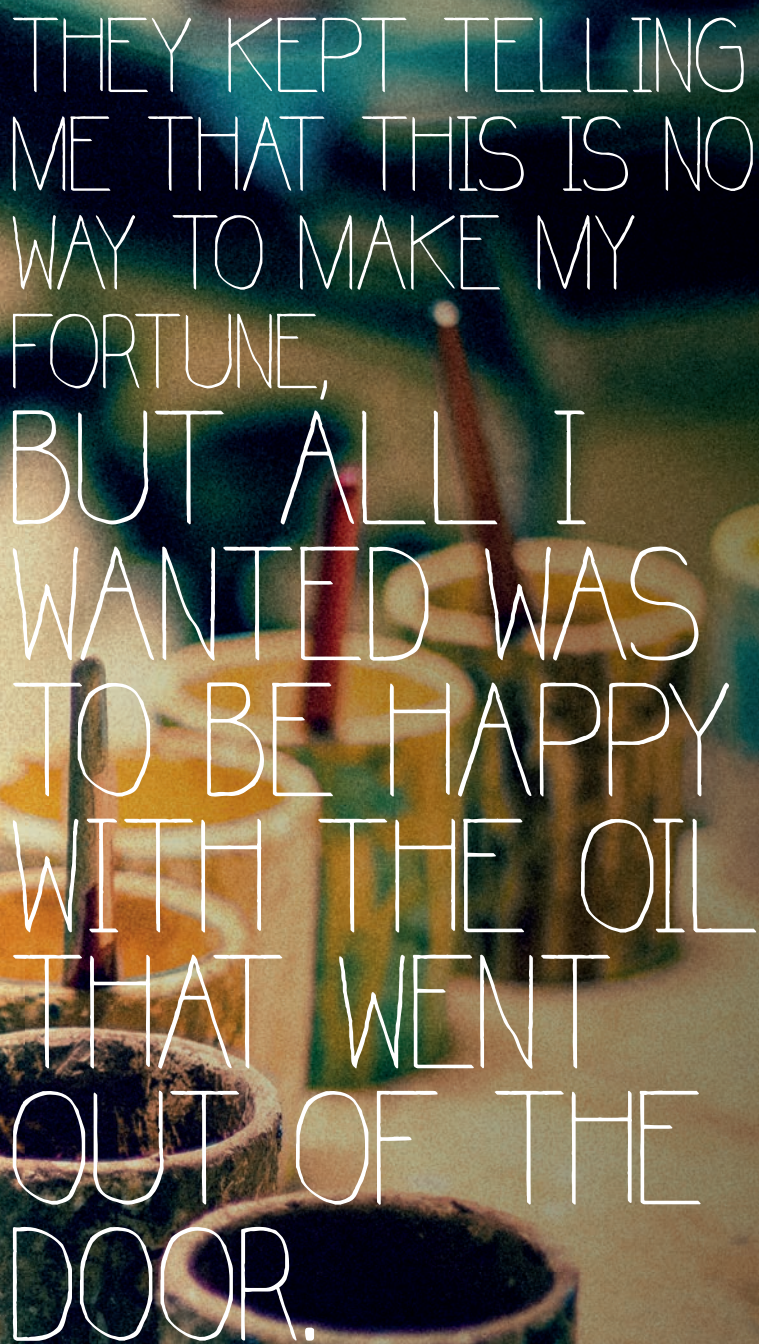
“I HAVE ALWAYS BEEN AMAZED AT WATCHING THE MAGIC OF OLIVES TURNING INTO OIL. AND KNOWING THAT MY OLIVE OIL IS SO CAREFULLY WATCHED STILL THRILLS ME EVEN NOW THAT I’M OVER 90. Owning your own mill is the secret to success: you can work the drupes immediately, and thus safeguard the integrity of what the 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.



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.”**





MANY HAVE
KNOWN US FOR
THE BEAUTY
OF OUR
PRODUCTS,
THEN THEY HAVE
TASTED THEM AND
DISCOVERED
THAT THERE IS
GOODNESS
IN BEAUTY.

OLIO
EXTRA
VERGINE
D'OLIVA

AROMATO INTENSO

CON LICENZA
DIPLOMA SECOLARE

PER UNO
CIBO SANO

MURAGLIA
ITALIA

250ml e

SECULAR NOURISHMENT, DAILY WELL-BEING



An expression that tells what we have always done: producing an oil that nourishes.

In a historical moment in which people are increasingly attentive to what they bring to the table, at Frantoio Muraglia we choose not to limit ourselves to producing a quality product, but we want to talk about its important role in everyday life.

CHOOSING OUR OIL MEANS EMBRACING A PHILOSOPHY OF LIFE THAT SEES FOOD NOT ONLY AS A SOURCE OF ENERGY; IT MEANS NOURISHING THE BODY WITH THE BEST THAT THE EARTH OFFERS US, RESPECTING THE RHYTHMS OF NATURE AND HONORING A TRADITION THAT SPEAKS TO US OF CARE, PATIENCE AND LOVE FOR QUALITY.

In a vision that combines oil tradition and nutrition science, the project developed with Dr. Sara Farnetti was born, in order to transform extra virgin olive oil from a simple condiment to an authentic ally of health and longevity.

A journey that sees its best representative in the Essenza line: four glass bottles to return to the essence of our work, a quality extra virgin olive oil, designed to celebrate taste, well-being and healthy eating.







OLIO
EXTRA
VERGINE
D'OLIVA

FRUTTATO INTENSO

NUTRIMENTO SECOLARE

DA OLIVA CORATINA



100% ITALIANO
500ml e

OLIO
EXTRA
VERGINE
D'OLIVA

FRUTTATO INTENSO

NUTRIMENTO SECOLARE

DA OLIVA CORATINA



100% ITALIANO
250ml e

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."**

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



PERFECT COMBINATIONS

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



OLIO
EXTRA
VERGINE
D'OLIVA

FRUTTATO INTENSO

NUTRIMENTO SECOLARE

DA OLIVA CORATINA



100% ITALIANO
500ml e

EXTRA
VIRGIN
OLIVE OIL

PRODUCT
OF ITALY



200ml e
100% ITALIANO



NUTRIMENTO SECOLARE

MURAGLIA





OLIO
EXTRA
VERGINE
D'OLIVA

FRUTTATO MEDIO

NUTRIMENTO SECOLARE

DA OLIVA PERANZANA



100% ITALIANO
500ml e

OLIO
EXTRA
VERGINE
D'OLIVA

FRUTTATO MEDIO

NUTRIMENTO SECOLARE

DA OLIVA PERANZANA



100% ITALIANO | 250ml e

MEDIUM FRUITY

MONOCULTIVAR PERANZANA OLIVE

“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.**”

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



PERFECT COMBINATIONS

FISH TARTARE
SPAGHETTI WITH SEA-URCHIN SAUCE
SALTED SEA BASS



OLIO
EXTRA
VERGINE
D'OLIVA

FRUTTATO MEDIO

NUTRIMENTO SECOLARE

DA OLIVA PERANZANA

MURAGLIA
ANTICO FRANTOIO

100% ITALIANO

500ml e

OLIO
EXTRA
VERGINE
D'OLIVA

100% ITALIANO

MURAGLIA
ANTICO FRANTOIO





OLIO
EXTRA
VERGINE
D'OLIVA

DENOCCIOLATO

NUTRIMENTO SECOLARE

DA OLIVA CORATINA



100% ITALIANO
500ml e

OLIO
EXTRA
VERGINE
D'OLIVA

DENOCCIOLATO

NUTRIMENTO SECOLARE

DA OLIVA CORATINA



100% ITALIANO
250ml e

PITTED

MONOCULTIVAR CORATINA OLIVE

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".

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



PERFECT COMBINATIONS

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



OLIO
EXTRA
VERGINE
D'OLIVA

DENOCCIOLATO

NUTRIMENTO SECOLARE

DA OLIVA CORATINA



100% ITALIANO

500ml e

OLIO
EXTRA
VERGINE
D'OLIVA

100% ITALIANO







BIO
OILIO
EXTRA
VERGINE
D'OLIVA

NUTRIMENTO SECOLARE

DA AGRICOLTURA
BIOLOGICA

MURAGLIA
ARTICOLO TRADIZIONE

100% ITALIANO
500ml e

BIO
OILIO
EXTRA
VERGINE
D'OLIVA

NUTRIMENTO SECOLARE

DA AGRICOLTURA
BIOLOGICA

MURAGLIA
ARTICOLO TRADIZIONE

100% ITALIANO
250ml e

BIO

ORGANIC EXTRA VIRGIN OLIVE OIL

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!**

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



PERFECT COMBINATIONS

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



BIO

OLIO
EXTRA
VERGINE
D'OLIVA

NUTRIMENTO SECOLARE

DA AGRICOLTURA
BIOLOGICA

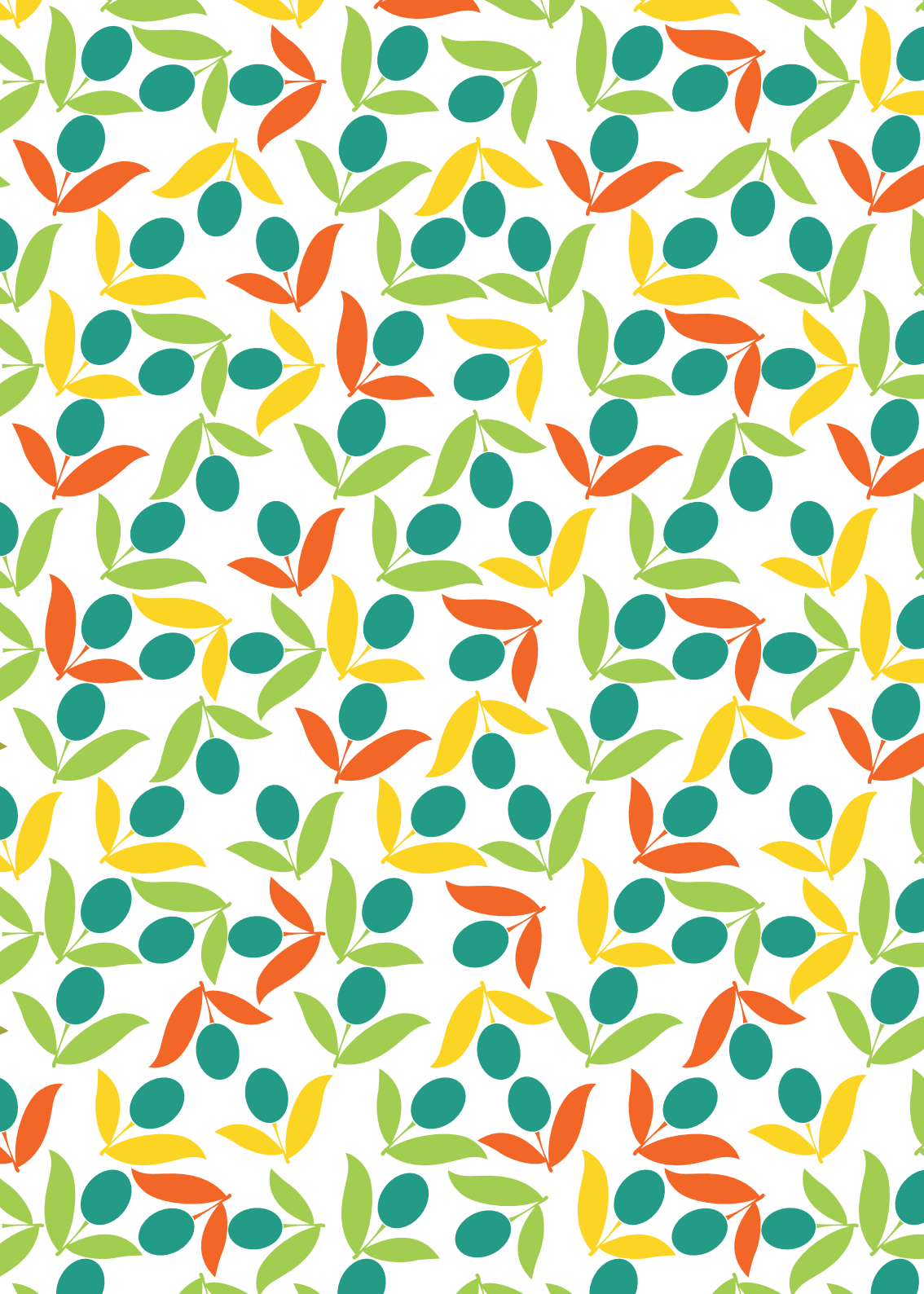
MURAGLIA
ANTICO TRANTOIO

100% ITALIANO
500ml e

OLIO
EXTRA
VERGINE
D'OLIVA

100% ITALIANO

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

©AP

FU MO

OLIO DA CONDIMENTO

100%
ITALIANO

AFFUMICATO
CON LEGNO
NATURALE


MURAGLIA
ANTICO FRANTOIO

FU MO

OLIVE OIL COLD SMOKED WITH NATURAL WOODS

“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.”

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



PERFECT COMBINATIONS

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

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

OLIO
EXTRA
VERGINE
D'OLIVA

BOTT. N° 0531

MURAGLIA
ANTICO FRANTOIO

ANDRIA

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 it is characterized by enchanting intense green color with golden shades and a fascinating smell, thanks to its overwhelming scents of anet, 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.



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





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: CHILI PEPPER, GARLIC, DPO BASIL, 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





AROMATIC OILS

SEASONING OIL
LEMON - CHILLI



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

AROMATIC OILS

SEASONING OIL
GARLIC - BASIL



200 ml	item Garlic	item Basil	units per box 6 pz.	weight per box 2,8 Kg
	8033928642214	8033928642580	box per pallet 315	units per pallet 1890



AROMATICS by APREDA

TWO SOULS, ONE RITUAL OF TASTE



TWENTY-FOUR MONTHS OF TRIALS, RESEARCH AND ERRORS WITH FRANCESCO APREDA, CHEF OF THE IDYLIO BY APREDA RESTAURANT - Michelin star inside The Pantheon Iconic Hotel in Rome - HAVE GIVEN LIFE TO TWO EXTRAORDINARY AROMATIC OILS.

Thus was born an exclusive box set that combines gastronomic creativity, cultural contamination and sensorial innovation. Inside, RED PIKKANTE, with an intense and vibrant character, with chilli pepper, coriander seeds, mace, paprika and pepper; and GOLD INDIA, warm and enveloping, made with turmeric, cumin, cardamom, galangal and cinnamon.

A DANCING FIRE AND A GOLDEN BREATH MEET IN A SINGLE BOX WITH BOTANICAL FEATURES, WHERE THE VISUAL LANGUAGE BECOMES EMOTION AND EACH AROMA TELLS OF A JOURNEY. AN AROMATIC DUEL DESIGNED FOR THOSE WHO LOVE TO DISCOVER, TASTE AND EXPERIMENT.

AROMATICS by APREDA

RED PIKKANTE - GOLD INDIA



2 x 100 ml	item SET APREDA	8033928643532
	units per box 6 pz.	weight per box 3 Kg
	box per pallet 135	units per pallet 810







COLLECTION

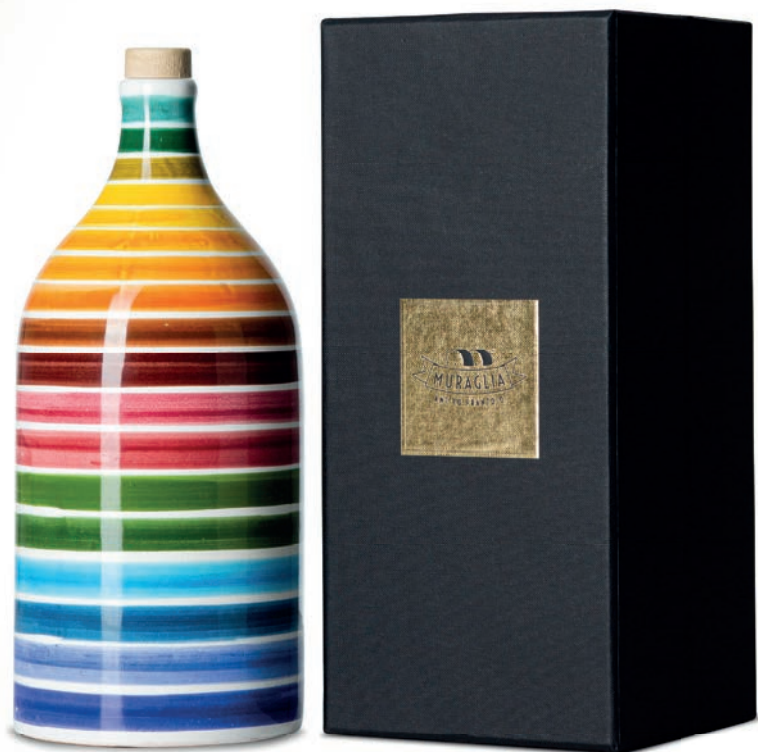
CERAMIC JAR
RAINBOW - SPOTTY



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	

SPECIAL

JEROBAM CERAMIC JAR ARCOBALENO



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

POP ART

CERAMIC JAR
PRICKLY PEAR - LOBSTER



INTENSE FRUITY - CORATINA

100% product of Italy - cold pressed

500 ml

item Fico d'India I

8033928642047

item Aragosta I

8033928642771

units per box 6 pz.

weight per box 7,1 Kg

box per pallet 112

units per pallet 672

POP ART

CERAMIC JAR
OCTOPUSES - SARDINES



MEDIUM FRUITY - PERANZANA

100% product of Italy - cold pressed

500 ml

item Polpo M

item Sardine M

8033928642030

8033928642092

units per box 6 pz.

weight per box 7,1 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



500 ml	INTENSE FRUITY - CORATINA	MEDIUM FRUITY - PERANZANA	
	100% product of Italy - cold pressed		
	item RE	item MADRE NATURA	
	8033928642542	8033928642559	
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 72	units per pallet 432





CAMILLA
FALSINI



UN OMAGGIO ALL'INCONTRO
DI DUE PERSONE, DI DUE DIVERSITÀ,
DUE MONDI CHE SI FONDONO
IN UN ABRACCIATO
E IN UN BACIO "AL CONTRARIO"
CHE RACCHIUDE
LA SEMPLICITÀ DELL'AMORE.

MURAGLIA
ANTICO FRANTOIO



MURAGLIA
ANTICO FRANTOIO

CAMILLA
FALSINI

MURAGLIA
ANTICO FRANTOIO

UN OMAGGIO ALL'INCONTRO
DI DUE PERSONE, DI DUE DIVERSITÀ,
DUE MONDI CHE SI FONDONO
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CHE RACCHIUDE
LA SEMPLICITÀ DELL'AMORE.

THE KISS

CAMILLA FALSINI



A jar signed by the artist and illustrator Camilla Falsini, to preserve our extra virgin olive oil and all the “goodness in beauty”. Stylized shapes, vibrant colors and a universal message contain our idea of feeling: authentic, inclusive, limitless.

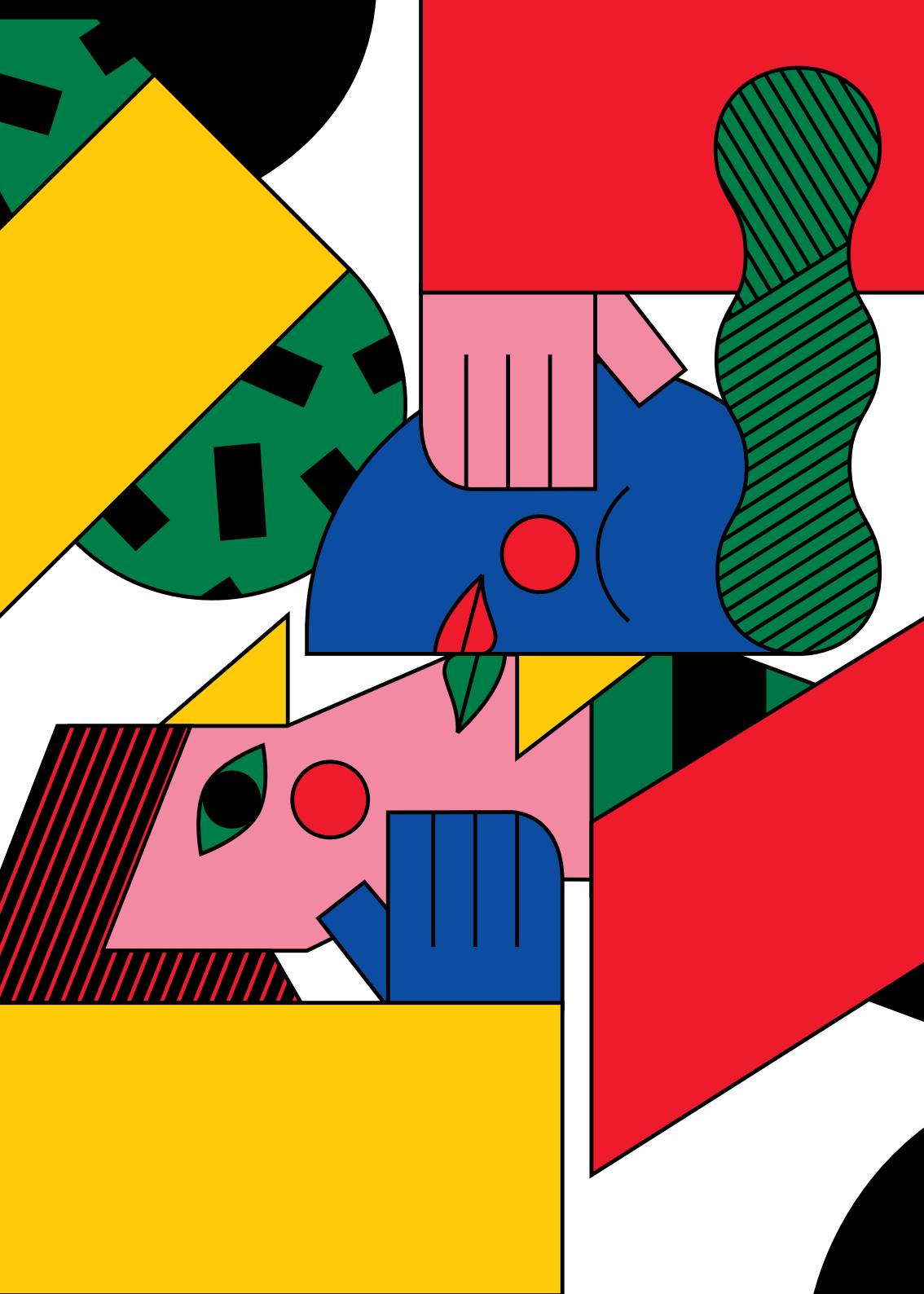
THE KISS SPEAKS AND IN SPEAKING IT CAN SAY EVERYTHING. THE KISS IS OUR TRIBUTE TO THE ENCOUNTER, TO THE UNION BETWEEN TWO WORLDS, BETWEEN DIVERSITIES THAT MERGE INTO A SINGLE ENTITY. Two worlds that merge into a hug and a kiss “on the contrary” that encompasses the simplicity of love.

THE KISS

CERAMIC JAR



	INTENSE FRUITY - CORATINA	
	100% product of Italy - cold pressed	
500 ml	item BACIO FALSINI	8033928643471
	units per box 6 pz.	weight per box 7,1 Kg
	box per pallet 72	units per pallet 432





MURAGLIA
ARTICO FRANTOIO

OLIO
EXTRA
VERGINE
D'OLIVA

EXTRA VIRGIN OLIVE OIL

FRUTTATO MILDIO | INTENSE FRUITY

MONOCULTIVAR PERANZANO

PRODUCT OF ITALY

NET WT. 12 FL. OZ. (500 ml)

MURAGLIA
ARTICO FRANTOIO

OLIO
EXTRA
VERGINE
D'OLIVA

EXTRA VIRGIN OLIVE OIL

FRUTTATO INTENSE | INTENSE FRUITY

MONOCULTIVAR CORATINA

PRODUCT OF ITALY

NET WT. 12 FL. OZ. (500 ml)

THE MEDITERRANEAN LINE



A COLLECTION CONSISTING OF A MATTE JAR AND TWO 500ML TINS - the green one, guardian of Intense Fruity and the light blue one of Medium Fruity - which for the first time are dressed in the same colours, REPRESENTING THE UNION BETWEEN TRADITIONAL CRAFTSMANSHIP AND CONTEMPORARY DESIGN INNOVATION THAT HAS ALWAYS BEEN AT OUR CORE.

Brilliant tones, fruity motifs and released fragrances tell a story of SUN, SEA, EARTH and a life lived in harmony with the environment. OUR ESSENCE. The new Mediterranean line is a tribute to the flavours and colours of our land, a sensory journey through the landscapes and nature that set us apart. We celebrate the richness and vibrancy of the typical fruits of our land: olive, grapefruit, peach, lemon, orange and prickly pear, evocative of the BEAUTY and STRENGTH OF MEDITERRANEAN NATURE.

THE MEDITERRANEAN LINE

CERAMIC JAR



	INTENSE FRUITY - CORATINA	
	100% product of Italy - cold pressed	
500 ml	item ORCIO MED GIALLO I	8033928643457
	pezzi per box 6 pz.	weight per box 7,1 Kg
	box per pallet 112	units per pallet 672

THE MEDITERRANEAN LINE

BLUE - GREEN TIN 500ML



500 ml	MEDIUM FRUITY - PERANZANA	INTENSE FRUITY - CORATINA	
	100% product of Italy - cold pressed		
	item TIN MED 0,50 M	item TIN MED 0,50 I	
	8033928642825	8033928642818	
units per box 12 pz.	weight per box 7 Kg	box per pallet 112	units per pallet 1344



COOLERS

FLOWER FIELD GLASS



	INTENSE FRUITY - CORATINA	
	100% product of Italy - cold pressed	
500 ml	item COOL FIORATO	8033928641361
	units per box 6 pz.	weight per box 6,9 Kg
	box per pallet 112	units per pallet 672

frantoio Muraglia

frantoio

COOLORS

GLASS
SHINING RED - GOLD ROSÈ



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



THE GIFT

CAMILLA FALSINI



There is a precious moment, suspended between waiting and surprise: the one in which a gift is revealed. A renewed collaboration with the artist marked the birth of a new product that combines design and taste.

Our **Coolors “The Gift”**, characterized by the unmistakable traits of the artist, is something that can be given every day: a fusion of design and taste, which transforms the gesture of giving into a daily experience to be lived.

BECAUSE EVERY GIFT IS A TWO-WAY JOURNEY: THE RECIPIENT BRINGS WITH THEM THE JOY OF A SURPRISE, THE GIVER RECEIVES THE HAPPY EXPRESSION ON THE FACES OF OTHERS IN RETURN.

THE GIFT

GLASS



	INTENSE FRUITY - CORATINA	
	100% product of Italy - cold pressed	
500 ml	item COOL IL DONO	8033928643556
	units per box 6 pz.	weight per box 7 Kg
	box per pallet 72	units per pallet 432



COUVETTE



ESSENZA MIGNON



AROMATICS MIGNON



TRIS TIN

5 x 20 ml	100% product of Italy - cold pressed		3 x 250 ml	INTENSE FRUITY - CORATINA MEDIUM FRUITY - PERANZANA	
	item Set 20 ml Essenza	item Set 20 ml Aromatici		100% product of Italy - cold pressed	
	8033928643389	8033928643396		item SET LATTINE 250	
	units per box 8 pz.	weight per box 2,5 Kg		8033928642412	
	box per pallet 315	units per pallet 2520		units per box 3	weight per box 7,2 Kg
			box per pallet 140	units per pallet 420	

CATERING

RAINBOW - PRICKLY PEAR - SPOTTY TIN 250ML



250 ml	units per box 24 pz.	INTENSE FRUITY CORATINA	INTENSE FRUITY CORATINA	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA
	weight per box 8 Kg				
	box per pallet 114	item TIN 0,25 l	item TIN 0,25 POIS l	item TIN 0,25 FICO INDIA l	item TIN 0,25 M
	units per pallet 2736	8033928640678	8033928643402	8033928643419	8033928640883

CATERING

RAINBOW TIN 1000ML



1000 ml	units per box 6 pz.	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA
	weight per box 6 Kg		
	box per pallet 135	item TIN 1 L I	item TIN 1 L M
	units per pallet 810	8033928642597	8033928642603

CATERING

BAG IN BOX 3L / 5L



3000 ml	units per box 2 pz.	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA	PITTED CORATINA	BIO
	box per pallet 120				
	weight per box 6,25 Kg	item BIB 3 I	item BIB 3 M	item BIB 3 DEN	item BIB 3 BIO
	units per pallet 240	8033928640517	8033928640876	8033928641729	8033928641842
5000 ml	units per box 4 pz.	INTENSE FRUITY CORATINA	MEDIUM FRUITY PERANZANA	PITTED CORATINA	BIO
	box per pallet 45				
	weight per box 20,5 Kg	art. BIB 5 I	art. BIB 5 M	art. BIB 5 DEN	art. BIB 5 BIO
	units per pallet 180	8033928640210	8033928640869	8033928641712	8033928641781

BONSAI

BONSAI OLIVE TREE



LIMITED EDITION

item BONSAI	8033928641705
units per box 1	weight per box 3 Kg
boxes per pallet 96	units per pallet 96

AWARDS



WORLD'S BEST OLIVE OIL

- 2025 - Gold Award - Fruttato Intenso
- 2025 - Gold Award - Denocciolato Coratina
- 2024 - Gold Award - Grand Cru
- 2024 - Gold Award - Denocciolato Coratina
- 2023 - Gold Award - Grand Cru
- 2023 - Gold Award - Denocciolato Coratina
- 2022 - Gold Award - Grand Cru
- 2022 - Gold Award - Denocciolato Coratina
- 2021 - Gold Award - Grand Cru
- 2021 - Gold Award - Denocciolato Coratina
- 2020 - Gold Medal - Fruttato Intenso
- 2020 - Gold Medal - Denocciolato Coratina



5 GOCCE

- 2025 (5 gocce) - 2024 (5 gocce)
- 2023 (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

- 2025 - Grand Cru - Tre Foglie
- 2025 - Denocciolato di Coratina - Due Foglie
- 2024 - Grand Cru - Tre Foglie
- 2024 - Denocciolato di Coratina - Due Foglie
- 2023 - Grand Cru - Tre Foglie
- 2022 - Grand Cru - Tre Foglie
- 2022 - Denocciolato di Coratina - Due Foglie
- 2021 - Azienda dell'Anno
- 2021 - Grand Cru - Tre Foglie
- 2020 - Grand Cru - Tre Foglie



Slow Food®
Presidi

Eccellenti & Solidali

SLOW FOOD PRESIDÌ

- 2025 - Fruttato Intenso
- 2025 - Denocciolato di Coratina
- 2024 - Fruttato Intenso
- 2024 - Denocciolato di Coratina
- 2024 - Grand Cru
- 2023 - Fruttato Intenso
- 2023 - Denocciolato di Coratina
- 2022 - Fruttato Intenso
- 2022 - Denocciolato di Coratina
- 2021 - Fruttato Intenso
- 2021 - Denocciolato di Coratina



Olive Japan®
INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

OLIVE JAPAN

- 2025 - Gold Medal Award - Denocciolato
- 2025 - Gold Medal Award - Grand Cru
- 2024 - Gold Medal Award - Denocciolato
- 2024 - Gold Medal Award - Grand Cru
- 2023 - Gold Medal Award - Denocciolato
- 2023 - Gold Medal Award - Grand Cru
- 2022 - Gold Medal Award - Denocciolato
- 2022 - Gold Medal Award - Grand Cru
- 2021 - Gold Medal Award - Denocciolato
- 2021 - Gold Medal Award - Grand Cru



IL MAGNIFICO
EUROPEAN EXTRA QUALITY OLIVE OIL AWARDS
FLORENCE

IL MAGNIFICO

- 2023 - Una Stella - Fruttato Intenso
- 2022 - Una Stella - Fruttato Intenso
- 2021 - Due Stelle - Fruttato Intenso
- 2021 - Due Stelle - Denocciolato
- 2020 - Due Stelle - Fruttato Intenso
- 2020 - Due Stelle - Denocciolato
- 2019 - Due Stelle - Fruttato Intenso
- 2019 - Due Stelle - Denocciolato



OSCAR DELL'OLIO
MIGLIOR OLIO DEL RACCOLTO

- 2015 - 2016
Denocciolato di Coratina
- 2012 - 2013



INNOVATION AWARD 2015
per l'olio "FUMO"



FONDAZIONE ALTAGAMMA
2016 - Premio Giovani Imprese
della FONDAZIONE ALTAGAMMA
al FRANTOIO MURAGLIA



ANUGA 2015
MIGLIOR INNOVAZIONE
per il prodotto "FUMO"



ALTAGAMMA
CREATIVITÀ E CULTURA ITALIANA

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







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