

ITALIAN TASTES AND SHAPES

# LE FERRE

- PUGLIA | APULIA -



CATALOG OF PRODUCTS  
2021/22



ITALIAN TASTES AND SHAPES

# LE FERRE

- PUGLIA | APULIA -



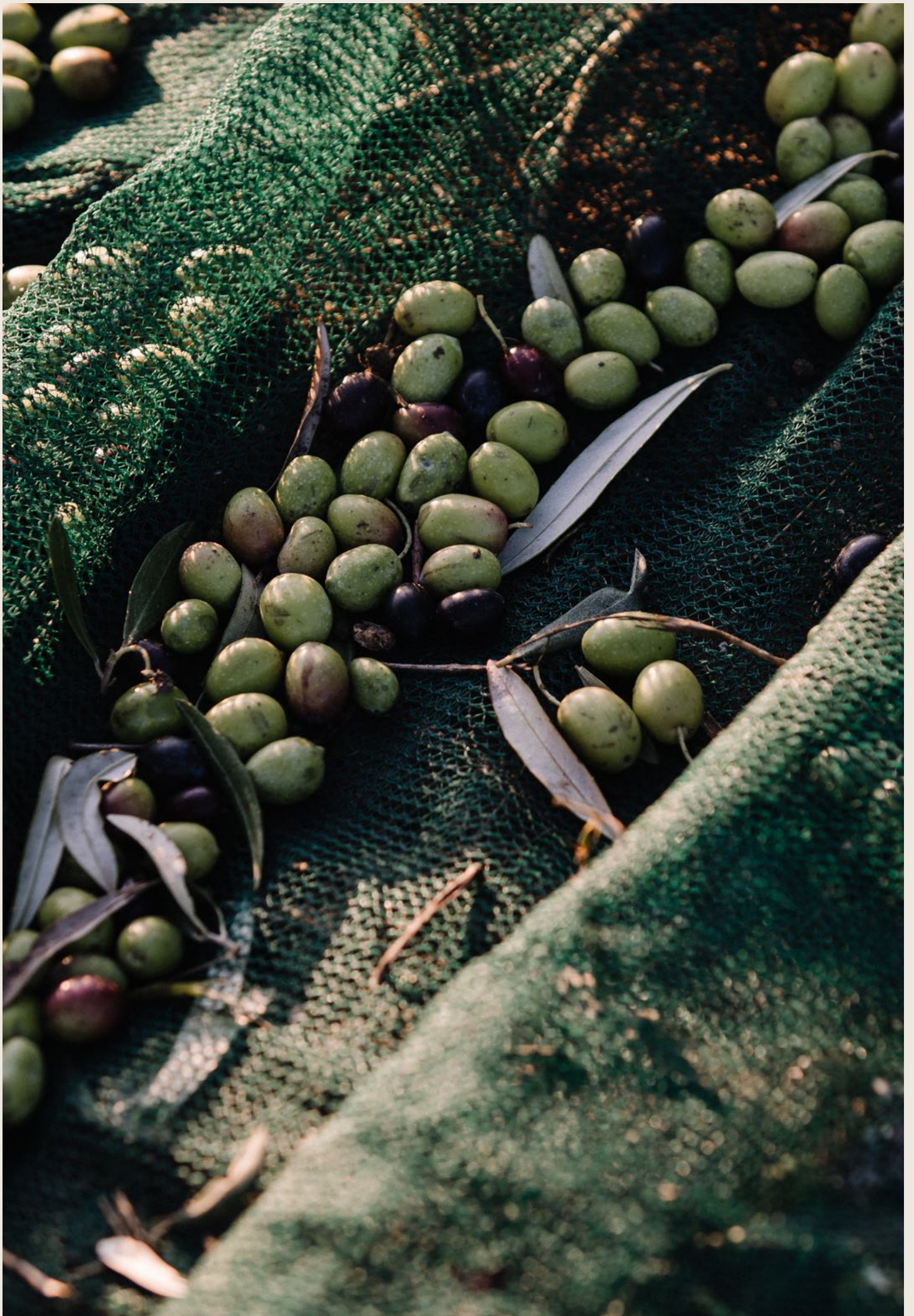


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## THE COMPANY

Le Ferre is an apulian company leader in the production, packaging and marketing of extra virgin olive oils in Italy and worldwide. Dynamism, productive and sensory research, elasticity in process management, characterize our daily work around the product and the customers.

## HISTORY

LE FERRE is the name of a district in the countryside of Castellaneta (Taranto, PUGLIA). A prosperous valley between the sea and the hill where the lands breathe the breeze of the Ionian Sea and the scents of the Mediterranean scrub climbing on Murgia. The century-old olive trees that we cultivate and preserve in LE FERRE represent our solid roots, they are the essence of our work and products, always authentic.

LE FERRE is a valuable oil production, only extra virgin, unique in the Italian panorama of quality olive oils, for its original and varied offer. Everything originates in nature: there are many varieties of olives, each one has its own characteristics of shape, colour and flavour; all these things give different peculiarities to the oil.







**LE FERRE**

# **BLEND**

-  
To create a blend is an art, it requires professionalism and research to put together olive oils from different olives, to find the perfect equilibrium and create unique bouquets.  
-



BLEND  
MULTIVARIETALE®

ORGANOLEPTIC NOTES

Medium fruity, almond scents, lightly bitter and spi- cy notes. Multivarietale is a blend of oils from different olives varieties. It brings out great harmony.

FOR COOKING

It's ideal in many culinary preparations, perfect both for cooking and for dressing on the table, it unleashes taste and unmistakable balance.

Extra virgin olive oil  
100% ITALIAN  
COLD EXTRACTION



MULTIVARIETALE  
Size 100 ml

PROD. CODE	009
PCS PER CART.	24



MULTIVARIETALE  
Size 250 ml

PROD. CODE	0003
PCS PER CART.	12



MULTIVARIETALE  
Size 500 ml

PROD. CODE	0006
PCS PER CART.	12



MULTIVARIETALE  
Size 750 ml

PROD. CODE	0007
PCS PER CART.	12



MULTIVARIETALE  
Size 1 L

PROD. CODE	0180
PCS PER CART.	12



MULTIVARIETALE  
Size 3 L

PROD. CODE	0005
PCS PER CART.	4



MULTIVARIETALE  
Size 5 L

PROD. CODE	0001
PCS PER CART.	4



## BLEND

### MULTIVARIETALE®



Le Ferre Multivarietale takes a new “dress” with charming graphic, in exclusive for Ho.Re.Ca. market.



### MULTIVARIETALE

Size 100 ml

PROD. CODE	1284
PCS PER CART.	24



### MULTIVARIETALE

Size 250 ml

PROD. CODE	1115
PCS PER CART.	12



### MULTIVARIETALE

Size 500 ml

PROD. CODE	1116
PCS PER CART.	12



BLEND  
AUTENTICO

ORGANOLEPTIC NOTES

A large aromatic bouquet and a rich fragrance identify this extra virgin olive oil, intense, pleasantly fruity and embellished with slight herbal notes.

FOR COOKING

Versatile, it's ideal for raw use, it gives pleasant intensity to every dish.

Extra Virgin Olive Oil  
100% ITALIAN  
COLD EXTRACTION



Extra Virgin Olive Oil  
**AUTENTICO**  
Size 250 ml

PROD. CODE	1130
PCS PER CART.	12



Extra Virgin Olive Oil  
**AUTENTICO**  
Size 500 ml

PROD. CODE	1131
PCS PER CART.	12



BOTTLE 2 HOLDER  
in cardboard

PROD. CODE	0,25	0,50
PCS PER CART.	1135	1134

Original bottle holder in cardboard, self-assembling, with an original and innovative design. To bring to the table, with “authentic” liking, Autentico Le Ferre olive oil and dressing with balsamic vinegar. Available for both 0,25L and 0,50L bottles.



## BLEND

### AUTENTICO line



Condiment with Balsamic Vinegar of Modena  
**AUTENTICO**  
Size 250 ml

PROD. CODE	1132
PCS PER CART.	12



Condiment with Balsamic Vinegar of Modena  
**AUTENTICO**  
Size 500 ml

PROD. CODE	1133
CS PER CART.	12

### CONDIMENT WITH BALSAMIC VINEGAR OF MODENA (density 1.07)

Condiment with Balsamic Vinegar of Modena. It has a slightly sweet taste, not much pungent to complete with harmony the flavours on the table.

Condiment with BALSAMIC VINEGAR of MODENA  
100% ITALIAN



### CONDIMENT WITH BALSAMIC VINEGAR OF MODENA (density 1.24)

Condiment with Balsamic Vinegar of Modena with some sweet taste and nice intensity.

Condiment with BALSAMIC VINEGAR of MODENA  
100% ITALIAN



Condiment with Balsamic Vinegar of Modena  
**AUTENTICO "IL DENSO"**  
Size 250 ml

PROD. CODE	1248
PCS PER CART.	12



Condiment with Balsamic Vinegar of Modena  
**AUTENTICO "IL DENSO"**  
Size 500 ml

PROD. CODE	1249
PCS PER CART.	12





M  
V



**LE FERRE**

# MONO VARIET TIES

-  
In nature there are many varieties of olives with different  
fragrances and flavours. Producing different extra virgin olive oils,  
each one with a single olive variety, as for LE FERRE MONOVARIETIES,  
means to exalt the best national olive oil heritage.

And to offer many opportunities of taste,  
from the plant to the table!



MONOVARIETIES

EXTRA VIRGIN OLIVE OILS

Extra Virgin Olive Oil  
100% ITALIAN  
COLD EXTRACTION

\*\*Limited production, available until  
exhaustion of stocks.



Monovariety  
**CAROLEA**

Cultivar origin from Calabria.  
Pleasant aroma, delicate and harmonious taste with subtle  
fruity notes. Ideal for vegetables, salads, foods for weaning, raw  
seafood, frying

SIZE	0,10 L	0,50 L
PROD. CODE	0010	0012
PCS PER CART.	24	12



Monovariety  
**LECCINO**

Cultivar origin from Puglia and Tuscany.  
Mildly fruity aroma, this oil lends balanced taste with elegant  
notes. Good for sweets, bruschetta, childhood's food, pinzimonio.

SIZE	0,10 L	0,50 L
PROD. CODE	0022	0024
PCS PER CART.	24	12



Monovariety  
**OGLIAROLA**

Cultivar origin from Puglia.  
Delicate taste, delicious grassy shades, it unleashes slightly fruity  
notes, faintly bitter and spicy. Perfect for fresh legums, chicken,  
seafoods, pasta, pureed soups.

SIZE	0,10 L	0,50 L
PROD. CODE	0030	0032
PCS PER CART.	24	12



Monovariety  
**FRANTOIO**

Cultivar origin from Tuscany.  
An oil that releases persistent vegetables notes, fresh flavour,  
average intensity with bitter notes and slight spicy aftertaste.  
Good for dried legums, risotto, poultry, vegetables.

SIZE	0,10 L	0,50 L
PROD. CODE	0018	0020
PCS PER CART.	24	12



# MONOVARIETIES



## Monovariety NOCIARA

Cultivar origin from Puglia.  
Sensations of freshly picked green tomatoes with bitter and spicy notes. Ideal on artichoke, mushrooms, aged cheese grains.

SIZE	0,10 L	0,50 L
PROD. CODE	0026	0028
PCS PER CART.	24	12



## Monovariety BIANCOLILLA

Cultivar origin from Sicily.  
Combination of delicate vegetable notes. Sweet on the palate. Spicy and bitter balanced. Ideal for starters, grilled meat, vegetables' corse.

SIZE	0,10 L	0,50 L
PROD. CODE	1282	1233
PCS PER CART.	24	12



## Monovariety NOCELLARA

Cultivar origin from Sicily.  
Intense fruity. Fresh herbal sensation. It releases spicy notes and bitter aftertaste. Good for baked fish, eaged cheeses, sauces.

SIZE	0,10 L	0,50 L
PROD. CODE	1283	1232
PCS PER CART.	24	12



## Monovariety PICHOLINE

Cultivar origin from France.  
Harmonious aroma with green tomatoes sensations, intense flavour with pleasant spicy and bitter notes. Ideal for crustacean, game, sauces.

SIZE	0,10 L	0,50 L
PROD. CODE	0034	0036
PCS PER CART.	24	12



## Monovariety PERANZANA

Cultivar origin from Provence.  
Fruity with strong vegetable note. Balanced taste. Perfect for grilled fish, timbales, risotto, fresh cheese, crab.

SIZE	0,10 L	0,50 L
PROD. CODE	1251	1234
PCS PER CART.	24	12



## Monovariety CORATINA

Cultivar origin from Puglia.  
Intense fruity, vegetables notes, its aroma evokes artichoke. Intense oil with decidedly spicy notes and balanced bitter flavours. Ideal on pizza, red meat, legumes, prawns, baked fish.

SIZE	0,10 L	0,50 L
PROD. CODE	0014	0016
PCS PER CART.	24	12



# FIL L O





**LE FERRE**

# FLAVOURED OILS

LE FERRE Flavoured Oils are condiments based on extra virgin olive oil and Mediterranean plants, spices, dehydrated essences or natural aromas coming from a controlled supply chain. Their infusion into extra virgin olive oil ensures fragrance and persistence to perfume and taste.

We produce 33 Flavoured oils and every year we insert someone new for innovating or to captivate and satisfy customers requests.



# FLAVOURED OILS

## ROBUST



### Flavoured dressing WHITE TRUFFLE

A very precious ingredient, its aroma is unique. A fine, intensely aromatic and persistent olive oil. Ideal for raw dressing on risotto, eggs, meat and carpaccio.

SIZE	0,10 L	0,25 L
PROD. CODE	0952	0585
PCS PER CART.	24	12



### Flavoured dressing PORCINI MUSHROOMS

The most beloved mushrooms. They're intensely aromatic with a decided flavour. Ideal for raw dressing on risotto, fondue, sauce, roast beef.

SIZE	0,10 L	0,25 L
PROD. CODE	0950	0811
PCS PER CART.	24	12



### Flavoured dressing GARLIC

Fruity and pungent, it's essential in the kitchen. This flavoured oil has an intense taste with sweet notes and a strong-smelling aroma. Ideal for raw dressing on sauces, vegetables, and legums, pasta salads and "bruschetta".

SIZE	0,10 L	0,25 L
PROD. CODE	0044	0046
PCS PER CART.	24	12



### Flavoured dressing ONION

Intensely aromatic, sweet shades. Ideal for raw dressing on potatoes, green beans, in harmony with potatoes, green beans, codfish, salads, bruschette.

SIZE	0,25 L
PROD. CODE PCS	1067
PER CART.	12



### Flavoured dressing ANCHOVIES

Anchovies are versatile in the kitchen. Intense flavour, pleasant aroma. Ideal for raw dressing on salads, pizza, bruschette, broccoli, "orecchiette con cime di rapa".

SIZE	0,25 L
PROD. CODE	1010
PCS PER CART.	12



### Flavoured dressing PESTO SAUCE

It comes from the Ligurian tradition, it's a very known condiment over the world. This oil has a lingering aroma with a strong and rich taste. Ideal for raw dressing on pasta, bread, tomatoes, fresh cheeses.

SIZE	0,10 L	0,25 L
PROD. CODE	1082	1069
PCS PER CART.	24	12



### Flavoured dressing SMOKED

The slightly smoky flavour of this dressing is ideal for marinating beef or chicken before the barbecue or for brushing grilled meats, for an original fresh gazpacio; to enrich a seafood risotto or with radicchio; to flavour baked potatoes.

SIZE	0,25 L
PROD. CODE	1468
PCS PER CART.	12



### Flavoured dressing GARLIC AND CHILLI PEPPER

Two ingredients rich in flavour, multiple uses. A pleasant blend, spicy taste in a very fresh and strong condiment. Ideal for raw dressing with beans, couscous spaghetti.

SIZE	0,25 L
PROD. CODE	0956
PCS PER CART.	12



### Flavoured dressing COFFEE

Surprising flavoured oil, so aromatic, intense shades, unmistakable fragrance as in the Italian tradition. Ideal for raw dressing in marinades, sauces for grilled meats, onions.

SIZE	0,25 L
PROD. CODE	1236
PCS PER CART.	12



# FLAVOURED OILS

## FRUITS



Flavoured dressing  
**LEMON**

Mediterranean sun in a sour and fresh taste with a delicate fragrance. Ideal for raw dressing on salads, tartare, grilled fish, meats and vegetables.

SIZE	0,10 L	0,25 L
PROD. CODE	0053	0054
PCS PER CART.	24	12



Flavoured dressing  
**ORANGE**

Refined and persistent fragrance. Delicate taste with lightly sour notes like in the precious fruit, so ancient and healthy. Ideal for raw dressing on tuna tartare, shellfish, salads, chocolate and desserts.

SIZE	0,10 L	0,25 L
PROD. CODE	0951	0882
PCS PER CART.	24	12



Flavoured dressing  
**PISTACHIO**

Intense taste that pervades palate, delicate fragrance with toasted notes. The fruit was born in the Middle-East, now widespread in Italy. Ideal for raw dressing on blue cheeses, salmon, anchovy, shellfish, pies.

SIZE	0,10 L	0,25 L
PROD. CODE	1136	1124
PCS PER CART.	24	12



Flavoured dressing  
**BERGAMOT**

A beautiful bouquet for this precious citrus. A pleasant sweet taste, with slightly bitter shades. Ideal for raw dressing for madeleines, taratelette, swordfish, trout.

SIZE	0,25 L
PROD. CODE	1197
PCS PER CART.	12

## ORIENT



Flavoured dressing  
**SAFFRON**

It's a fine and colourful spice. Floral aroma, precious and unusual flavour. Ideal for raw dressing on risotto, fish soups, shellfish, mild sauces.

SIZE	0,25 L
PROD. CODE	1222
PCS PER CART.	12



Flavoured dressing  
**CURRY**

Lightly spice notes in an intense flavoured olive oil. An exotic mix of different spices, with origins from India. Ideal for raw dressing on white meats, vegetables, shellfish, rice.

SIZE	0,25 L
PROD. CODE	1125
PCS PER CART.	12



Flavoured dressing  
**SHALLOT**

Intense yet delicate tone. Much loved in the kitchen, enveloping flavor. Ideal for raw dressing with fish dishes, vegetables, pureed soup and roasts.

SIZE	0,25 L
PROD. CODE	1068
PCS PER CART.	12



Flavoured dressing  
**GINGER**

Strong aroma, exotic vibes, mildly spicy. From the East, a root rich in healthy virtues. Ideal for raw dressing on broccoli, soy sauce, cocoa, pumpkin and carrots.

SIZE	0,25 L
PROD. CODE	0955
PCS PER CART.	12



# FLAVOURED OILS

## PLANTS



### Flavoured dressing

#### BASIL

Fresh and pleasant aroma. Delicious, savory flavour. Its sweet notes evoke summer. Ideal for raw dressing on pasta, mozzarella, bruschette, white meats and tomatoes.

SIZE	0,10 L	0,25 L
PROD. CODE	0049	0050
PCS PER CART.	24	12



### Flavoured dressing

#### ROSEMARY

Intense fragrance, strong aromatic taste, lightly sour with pungent notes. In Roman and Greek times, it was a holy plant. Typical of Mediterranean area. Ideal for raw dressing on pizza and bread, pork and chicken, chickpeas and potatoes.

SIZE	0,10 L	0,25 L
PROD. CODE	0061	0062
PCS PER CART.	24	12



### Flavoured dressing

#### LAUREL

This oil unleashes a strong scent, pungent taste, with bitter notes. Unmistakable flavour typical of this ancient Mediterranean plant. Ideal for raw dressing with stew, legums, soups and sauces.

SIZE	0,25 L
PROD. CODE	0048
PCS PER CART.	12



### Flavoured dressing

#### OREGAN

Pleasant flavour, bitter notes with sweet shades. Aromatic herb known for ages. Ideal for raw dressing with pizza, tomatoes, salad, chicken and turkey.

SIZE	0,25 L
PROD. CODE	0058
PCS PER CART.	12



### Flavoured dressing

#### MINT

Aromatic herb, multiple uses. Fresh notes, intense flavour, so strong and pleasant aroma. Ideal for raw dressing on courgettes, cucumbers, potatoes, lamb and peas.

SIZE	0,10 L	0,25 L
PROD. CODE	0055	0056
PCS PER CART.	24	12



### Flavoured dressing

#### THYME

Scented and aromatic Mediterranean herb. Intense flavour, mildly spicy, fresh taste. Ideal for raw dressing with chicken, pork, potatoes, bass and mackerel.

SIZE	0,25 L
PROD. CODE	0066
PCS PER CART.	12



## FLAVOURED OILS



Flavoured dressing  
**MARJORAM**

Lightly spice and refined aroma in this flavoured condiment. A delicious Mediterranean plant with small and green leaves. Ideal for raw dressing with chicken, aubergine, fish and salad.

SIZE	0,25 L
PROD. CODE	0531
PCS PER CART.	12



Flavoured dressing  
**BLACK PEPPER**

Spicy oil with intense fragrance, it's an healthy passepartout for cooking uses. Ideal for raw dressing for fish carpaccio, fresh cheese, soups and dips.

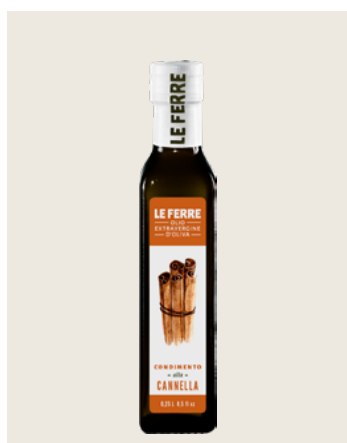
SIZE	0,25 L
PROD. CODE	1011
PCS PER CART.	12



Flavoured dressing  
**CHILLI PEPPER**

Typically spicy, intense and lasting flavor. In the culinary tradition of the whole world, it gives liveliness to the dishes. Ideal for raw uses with legume soups, pasta, pizza, meat and vegetables.

SIZE	0,10 L	0,25 L
PROD. CODE	0059	0060
PCS PER CART.	24	12



Flavoured dressing  
**CINNAMON**

Intense smell, spicy scent, dry and pungent aroma, with sweetish nuances. Ideal for short-breads, muffins, including those based on cocoa and apples. We suggest adding a few drops of this dressing to flavor the béchamel, mashed potatoes, game ragout, meatloaf mixes.

SIZE	0,25 L
PROD. CODE	1467
PCS PER CART.	12



Flavoured dressing  
**SAGE**

Spicy fragrance, it's so used in the kitchen. Lightly pungent aroma, mildly bitter taste. Ideal for raw dressing on aged cheese, risotto, eggs, turkey and calf.

SIZE	0,25 L
PROD. CODE	0064
PCS PER CART.	12



condimento aromatizzato alle  
**MEDITERRANEAN HERBS**

The aromatic bouquets can be different, based on the characteristics of the herbs and the seasonality of the ingredients in the kitchen. Ideal for flavoring soups, stews, sauces or to embellish quiches and quiches, especially based on vegetables, brushed on pasta before composition.

SIZE	0,25 L
PROD. CODE	1383
PCS PER CART.	12



FLAVOURED OILS



Flavoured dressing  
**GRAPEFRUIT**

Characteristic bitter note of the fruit which, among citrus fruits is the least sweet, with a slightly acidic flavor. Ideal dressing for salads with parmesan and rocket, for bresaola or for marinating meat and fish carpaccio with a sweeter note. Excellent on smoked swordfish, king prawns and broccoli.

FTO DISP.	0,25 L
COD. PROD.	1473
PZ. PER CART.	12

Flavoured dressing  
**MANDARINE**

Sweet and fragrant notes, Winter fruit of the citrus family, small and precious apple rich in beneficial virtues. In the kitchen it gives an original citrus note to veal escalopes or baked sea bass, mullet baked in foil; ideal for prawn tartare and to dress a salad enriched with dried fruit. Perfect in chocolate cakes and to flavor shortcrust pastry.

FTO DISP.	0,25 L
COD. PROD.	1472
PZ. PER CART.	12



## FLAVOURED OILS



### Flavoured dressing **VANILLA**

Sweet and delicate aroma, well represents the well-known elegance of the flower and its fruits. Perfect with bitter cocoa and chocolate based cakes and preparations; to try a few drops mixed with ricotta in combination with raspberries. Also ideal for embellishing saffron risotto, red meats and cardoncelli mushrooms, meat pâté and for flavoring bread.

SIZE	0,25 L
PROD. CODE	1390
PCS PER CART.	12



### Flavoured dressing **LICORICE**

Sweetish, slightly smoky and balsamic flavor. Aromatic note ideal to give a special touch to sweet and savory dishes. Perfect with bitter cocoa and chocolate based cakes and preparations; to try a few drops mixed with ricotta in combination with raspberries. Also ideal for embellishing saffron risotto, red meats and cardoncelli mushrooms, meat pâté and for flavoring bread.

SIZE	0,25 L
PROD. CODE	1389
PCS PER CART.	12







**LE FERRE**

# CERTIFIED

Certified supply chains, based on regulations of European Union,  
for products strongly linked to local food traditions and production  
processes that respect the environment and consumer health.



CERTIFIED

PROTECTED GEOGRAPHICAL INDICATION



Extra Virgin Olive Oil

**OLIO DI PUGLIA**

**PROTECTED GEOGRAPHICAL INDICATION**

100% ITALIAN  
COLD EXTRACTION



**ORGANOLEPTIC NOTES**

Very pleasant vegetal notes with bitter and spicy of pleasant intensity but in great harmony.



\*\*Limited production, available until exhaustion of stocks.

SIZE	0,50 L
PROD. CODE	1313
PCS PER CART.	6



# CERTIFIED ORGANIC



Extra Virgin Olive Oil

**BIO**

**ORGANIC Extra Virgin Olive Oil**

100% ITALIAN

COLD EXTRACTION



## ORGANOLEPTIC NOTES

BIO LE FERRE has a rich and wide bouquet of aromas and flavours. It is recommended for seasoning and for cooking foods.



\*\*Limited production, available until exhaustion of stocks.

SIZE	0,50 L
PROD. CODE	1314
PCS PER CART.	6



CERTIFIED  
ORGANIC line



Organic Extra Virgin Olive Oil  
**BIO LE FERRE**  
Size 3 L

PROD. CODE	0824
PCS PER CART.	4



Organic Extra Virgin Olive Oil  
**BIO LE FERRE**  
Size 5 L

PROD. CODE	1155
PCS PER CART.	4

ORGANIC FLAVOURED line

**ORGANIC FLAVOURED OILS**  
Flavoured ORGANIC Extra Virgin  
Olive Oil Dressings

Available by order only; minimum order of 20  
cartons per single type of organic dressing.



Organic Flavoured Oils with  
**OREGANO**  
Size 250 ml

PROD. CODE	1246
PCS PER CART.	12



Organic Flavoured Oils with  
**CHILLI PEPPER**  
Size 250 ml

PROD. CODE	1240
PCS PER CART.	12



Organic Flavoured Oils with  
**ROSEMARY**  
Size 250 ml

PROD. CODE	1247
PCS PER CART.	12



## CERTIFIED

### ORGANIC FLAVOURED *line*



Organic Flavoured Oils with  
**ORANGE**  
Size 250 ml

PROD. CODE	1244
PCS PER CART.	12



Organic Flavoured Oils with  
**BASIL**  
Size 250 ml

PROD. CODE	1241
PCS PER CART.	12



Organic Flavoured Oils with  
**LEMON**  
Size 250 ml

PROD. CODE	1243
PCS PER CART.	12



Organic Flavoured Oils with  
**GARLIC**  
Size 250 ml

PROD. CODE	1245
PCS PER CART.	12



Organic Flavoured Oils with  
**THYME**  
Size 250 ml

PROD. CODE	1380
PCS PER CART.	12



Organic Flavoured Oils with  
**MINT**  
Size 250 ml

PROD. CODE	1381
PCS PER CART.	12







**LE FERRE**

# LUXURY

Exclusive, valued lines for products that reveal all their quality and how they are precious, for content and container. Handcrafted and exclusive designs are at base of each product in Le Ferre Luxury offer.



## LUXURY TRUTTULÀ

Foods and flavours come together with imagination and vivacity, like a light and joyful spinning top.

Table and kitchen are places of harmony, where this joy takes shape.

Truttulà is an original ceramic container with a playful shape, entirely worked and painted by hand, that contains and brings to the table our precious extra virgin olive oil.







*Le Ferre*

## TRUTTULÀ

The food is like a colourful game: you can combine flavours with imagination and joy. Like in the spin of a joyous top.

Truttulà is the ceramic container created exclusively by LE FERRE, entirely made and painted by hand, to bring to the table the unique flavour of LE FERRE extra virgin olive oil.

*contains*  
EXTRA VIRGIN OLIVE OIL  
100% ITALIAN  
COLD EXTRACTION



**PATENTED DESIGN**  
**100% HANDMADE**  
**CERAMIC**





LUXURY  
TRUTTULÀ

SIZE 0,10 L



Le Ferre  
**TRUTTULÀ**  
Green

SIZE	0,10 L
PROD. CODE	16476
PCS PER CART.	



Le Ferre  
**TRUTTULÀ**  
Yellow

SIZE	0,10 L
PROD. CODE	1650
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Blue

SIZE	0,10 L
PROD. CODE	1644
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Orange

SIZE	0,10 L
PROD. CODE	1630
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Yellow/Green

SIZE	0,10 L
PROD. CODE	1444
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Red/Light Blue

SIZE	0,10 L
PROD. CODE	1444
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Yellow/Blue

SIZE	0,10 L
PROD. CODE	1444
PCS PER CART.	6



# LUXURY

## TRUTTULÀ

### SIZE 0,25 L



Le Ferre  
**TRUTTULÀ**  
Green

SIZE	0,25 L
PROD. CODE	1648
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Yellow

SIZE	0,25 L
PROD. CODE	1651
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Blue

SIZE	0,25 L
PROD. CODE	1645
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Orange

SIZE	0,25 L
PROD. CODE	1631
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Yellow/Green

SIZE	0,25 L
PROD. CODE	1298
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Red/Light Blue

SIZE	0,25 L
PROD. CODE	1298
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Yellow/Blue

SIZE	0,25 L
PROD. CODE	1298
PCS PER CART.	6



LUXURY  
TRUTTULÀ

SIZE 0,50 L



Le Ferre  
**TRUTTULÀ**  
Green

SIZE	0,50 L
PROD. CODE	1649
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Yellow

SIZE	0,50 L
PROD. CODE	1652
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Blue

SIZE	0,50 L
PROD. CODE	1646
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Orange

SIZE	0,50 L
PROD. CODE	1632
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Yellow/Green

SIZE	0,50 L
PROD. CODE	1299
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Red/Light Blue

SIZE	0,50 L
PROD. CODE	1299
PCS PER CART.	6



Le Ferre  
**TRUTTULÀ**  
Yellow/Blue

SIZE	0,50 L
PROD. CODE	1299
PCS PER CART.	6



## LUXURY TRUTTULÀ

### CLASSIC TRUTTULÀ IS PACKAGED IN THREE COLOUR VARIANTS

Available size 0,10 L, 0,25 L e 0,50 L

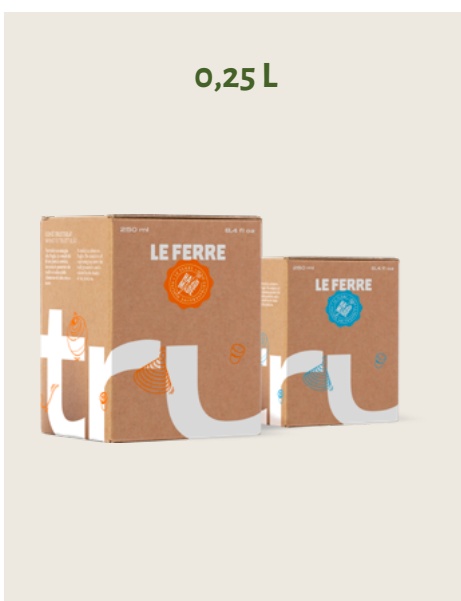


### MONOCHROME TRUTTULÀ IS PACKAGED IN TWO COLOUR VARIANTS

0,10 L



0,25 L



0,50 L





iLUXURY  
SELEZIONE



Extra Virgin Olive Oil  
**SELEZIONE**

Selezione has unique balance of tastes. Intense, ample, enveloping and recognizable olfactory character; soft body on the palate, intensity balanced by elegant harmony.

EXTRA VIRGIN OLIVE OIL  
100% ITALIAN  
COLD EXTRACTION



SIZE	0,50 L
PROD. CODE	1296
PCS PER CART.	6





## iLUXURY

### SELEZIONE line



*Dressing with Balsamic  
vinegar of Modena*

### SELEZIONE

(density 1,24)

Balsamic vinegar with a delicate taste  
and strong barrique notes.

DRESSING WITH BALSAMIC  
VINEGAR OF MODENA  
100% ITALIAN



SIZE	0,50 L
PROD. CODE	1297
PCS PER CART.	6

## CERAMIC LABEL

### CERAMIC LABEL

Bottle with exclusive ceramic label  
Colours: **WHITE/RED/GREEN**

Extra Virgigin Olive Oil  
100% ITALIAN  
COLD EXTRACTION



100% HANDMADE  
**CERAMIC**



Extra Virgin Olive Oil  
**GREEN CERAMIC LABEL**  
Size 500 ml

PROD. CODE	0981
PCS PER CART.	12



Extra Virgin Olive Oil  
**WHITE CERAMIC LABEL**  
Size 500 ml

PROD. CODE	0979
PCS PER CART.	12



Extra Virgin Olive Oil  
**RED CERAMIC LABEL**  
Size 500 ml

PROD. CODE	0980
PCS PER CART.	12





PIÙ



**LE FERRE**

# THE ITEMS

Le Ferre offer is completed by products and services that enrich the olive oil proposal.

We know the needs of our customers, in particular of Ho.Re. Ca. market, so we have combined our olive oils and condiments with refined and innovative solutions, on taste and design without giving up practicality and efficiency.

  
**INDEX**



OTHER ITEMS

FOOD SERVICE



Extra Virgin Olive Oil

MEDITERRANEO

Mediterranean is the cradle of the best extra virgin olive oils, selected with care by Le Ferre to compose this balanced and harmonious blend.

**SENSORY NOTES**  
Aromatic notes and medium intensity for a versatile extra virgin olive oil to use for raw foods or for cooking, able to meet different tastes.

SIZE	0,50 L	5 L
PROD. CODE	1272	1110
PCS PER CART.	12	4



## OTHER ITEMS



Condiment with Balsamic Vinegar of Modena  
**GOCCIA VINEGAR**  
 density 1.06

SIZE	0,25 L	0,50 L
PROD. CODE	1159	1160
PCS PER CART.	12	12



**2 BOTTLES HOLDER**  
 in cardboard

It can be supplied with Le Ferre reference products.

SIZE	0,25 L	0,50 L
PROD. CODE	1135	1134



**4 BOTTLES HOLDER**  
 in cardboard

It can be supplied with Le Ferre reference products.

SIZE	0,25 L
PROD. CODE	1231



**2 BOTTLES HOLDER**  
 stainless still

SIZE	0,25 L	0,50 L
PROD. CODE	80014	80409



**TRANSPARENT PLASTIC BOX** 4 bott. 100 ml

SIZE	0,10 L
PROD. CODE	SCA01



**GIFT BOX**  
 Autentico box

SIZE	0,25 L	0,50 L
PROD. CODE	SCA00	SCA00



OTHER ITEMS

GIFT BOX LARGE



GIFT BOX  
BOX L  
2 Bottles of 0,50L

Bottle type: Marasca

CUSTOMIZATION  
Customizable band with dedicated graphics  
Minimum order 30 pieces

AVAILABLE PRODUCTS



Monovarieties Line    ● ● ●



Multivarietale Line



"Goccia" Balsamic Vinegar







OTHER ITEMS

GIFT BOX MEDIUM



**GIFT BOX**  
**BOX M**  
2 Bottles of 0,50L or  
3 Bottles of 0,25L

Bottle type: Marasca and Cylindrical

**CUSTOMIZATION**  
Customizable band with dedicated graphics  
Minimum order 30 pieces

AVAILABLE PRODUCTS



Certified Line



Flavoured Line



Multivarietale Line







# LE FERRE

OLIO  
EXTRAVERGINE  
D'OLIVA

PUGLIA | Italia

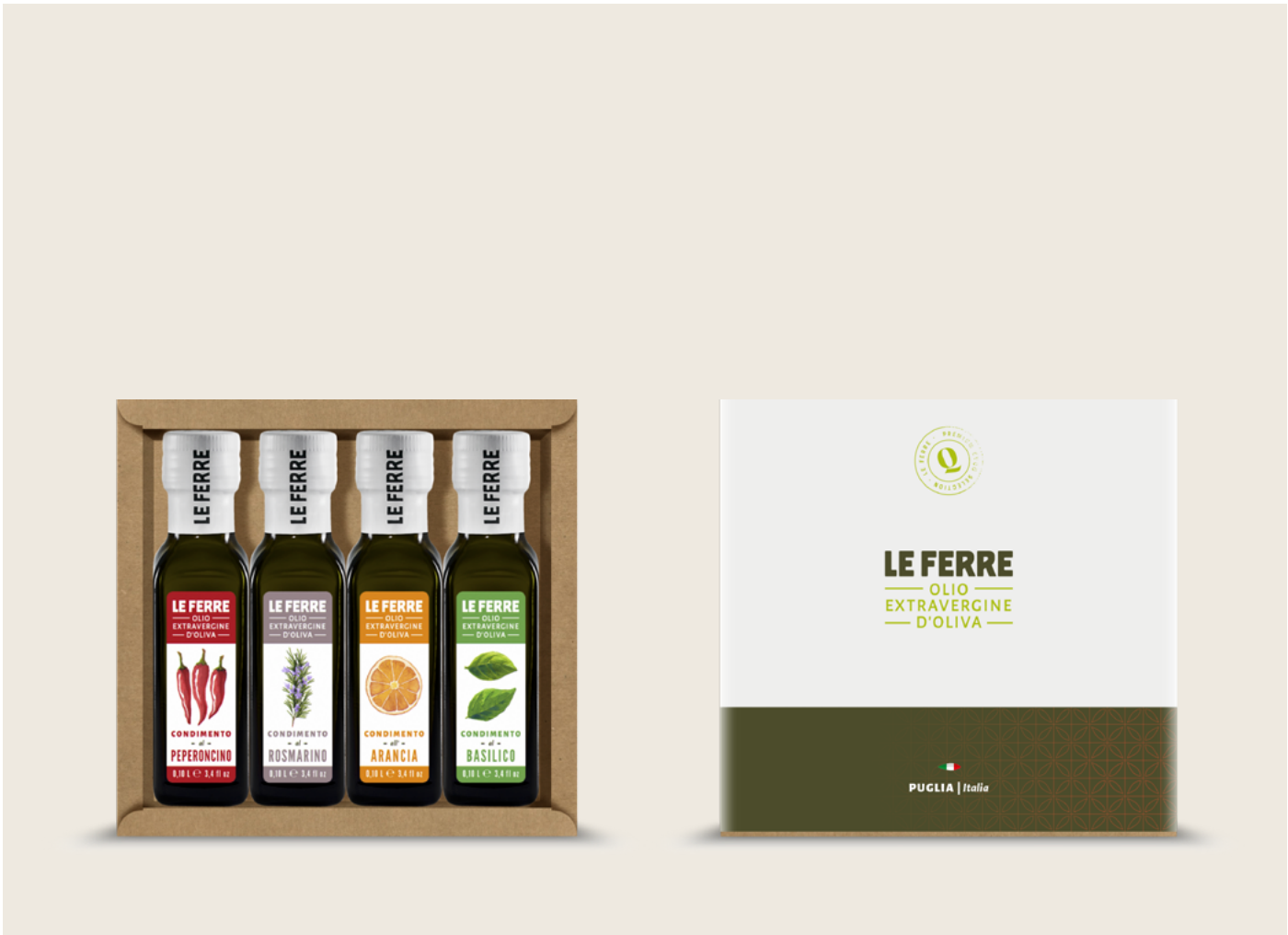
Customizable band





OTHER ITEMS

GIFT BOX SMALL



GIFT BOX  
BOXS  
4 Bottles of 0,10L

Bottle type: Marasca

CUSTOMIZATION  
Customizable band with dedicated graphics  
Minimum order 30 pieces

AVAILABLE PRODUCTS

Flavoured Line

...

Monovarieties Line

...

Multivarietale Line





Customizable band





OTHER ITEMS

GIFT BOX



GIFT BOX  
Le Ferre box

PROD. DETAILS	5 bott. 100 ml Oil and/or Flavours



GIFT BOX  
Le Ferre box

PROD. DETAILS	3 bott. 250 ml Oil and/or Flavours e/o Vinegar



GIFT BOX  
Le Ferre box

PROD. DETAILS	2 bott. 500 ml Lines: Multivarietale, Ceramic, Monovariety, Bio, Goccia Vinegar



GIFT BOX  
Le Ferre box

PROD. DETAILS	1 bott. 500 ml Lines: Multivarietale, Ceramic, Monovariety, Bio



GIFT BOX  
Le Ferre box

PROD. DETAILS	1 bott. 750 ml Lines: Multivarietale



GIFT BOX  
Le Ferre box

PROD. DETAILS	2 bott. 250 ml Line: Autentico oil and/or Vinegar



GIFT BOX  
Le Ferre box

PROD. DETAILS	2 bott. 500 ml Line: Autentico oil and/or Vinegar



## OTHER ITEMS

## PRIVATE LABELS

Each restaurant, gastronomy, gourmet has its uniqueness and desire to express itself in every element of its activity. For this we can customize our products with labels made exclusively for the Client with its image and visual identity.



**LE FE**

**AWA**





**ERRE**

**ARDS**



## AWARDS

GAMBERO ROSSO®

la Repubblica

  
Slow Food®

  
TIRSO MEDIA

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oliofficina

BIBENDA

GDOWEEK  
MARK UP

Il Sole  
24 ORE

A&F  
la Repubblica







ITALIAN TASTES AND SHAPES

# LE FERRE

- PUGLIA | APULIA -









# LE FERRE

— OLIO —  
EXTRAVERGINE  
— D'OLIVA —

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