

LE FERRE

PUGLIA - ITALY



CATALOG OF PRODUCTS
2026

ITALIAN TASTES AND SHAPES

LE FERRE

- PUGLIA | APULIA -



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BLEND
MONOVARIETIES
CERTIFIED
FLAVOURED OILS
CERAMIC
GIFT BOX



LE FERRE

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 spicy 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 0,10 L

COD. PROD.	0009
PZ. PER CART.	24



MULTIVARIETALE
Size 0,25 L

COD. PROD.	0003
PZ. PER CART.	12



MULTIVARIETALE
Size 0,50 L

COD. PROD.	0006
PZ. PER CART.	12



MULTIVARIETALE
Size 0,75 L

COD. PROD.	007
PZ. PER CART.	12



MULTIVARIETALE
Size 1 L

COD. PROD.	0180
PZ. PER CART.	12



MULTIVARIETALE
Bag in Box size 10 L

COD. PROD.	1797
PZ. PER CART.	1

BLEND

MULTIVARIETALE®



MULTIVARIETALE
Size 0,10 L

COD. PROD.	1379
PZ. PER CART.	

MULTIVARIETALE
Size 0,25 L

COD. PROD.	1940
PZ. PER CART.	

MULTIVARIETALE
Size 1 L

COD. PROD.	1788
PZ. PER CART.	10

MULTIVARIETALE
Size 3 L

COD. PROD.	0005
PZ. PER CART.	4

MULTIVARIETALE
Size 5 L

COD. PROD.	0001
PZ. PER CART.	4

HO.RE.CA.

MULTIVARIETALE®

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



MULTIVARIETALE
Size 0,10 L

COD. PROD.	1284
PZ. PER CART.	24



MULTIVARIETALE
Size 0,25 L

COD. PROD.	1115
PZ. PER CART.	12



MULTIVARIETALE
Size 0,50 L

COD. PROD.	1116
PZ. PER CART.	12

BLEND

AUTENTICO OIL

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 0,25 L

COD. PROD.	1130
PZ. PER CART.	12



Extra Virgin Olive Oil
AUTENTICO
Size 0,50 L

COD. PROD.	1131
PZ. PER CART.	12

AUTENTICO LINE

AUTENTICO VINEGAR



Condiment with Balsamic Vinegar of Modena
AUTENTICO
Size 0,25 L

COD. PROD.	1132
PZ. PER CART.	12



Condiment with Balsamic Vinegar of Modena
AUTENTICO
Size 0,50 L

COD. PROD.	1133
PZ. 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



BOTTLE 2 HOLDER in cardboard

FTO DISP.	0,25	0,50
PZ. 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.

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 0,25 L

COD. PROD.	1248
PZ. PER CART.	12



Condiment with Balsamic Vinegar of Modena
AUTENTICO "IL DENSO"
Size 0,50 L

COD. PROD.	1249
PZ. PER CART.	12

BLEND

SELEZIONE OIL

BEST BLEND OF ITALY



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



FTO DISP.	0,50 L
COD. PROD.	1296
PZ. PER CART.	6

Among the best oils in Italy for:



SELEZIONE LINE

SELEZIONE



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



FTO DISP.	0,50 L
COD. PROD.	1297
PZ. PER CART.	6



LE FERRE



i MONO

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!



What a guy this oils!

**EXTRA VIRGIN OLIVE OILS
MONOVARIETALI LE FERRE!**



A ogni extravergine la sua oliva di produzione,
una diversa intensità, note sensoriali caratteristiche
e identità spiccata raccontata in uno sguardo
o sorriso diverso.

MONOVARIETIES



LE FERRE



EXTRA VIRGIN OLIVE OILS

Extra Virgin Olive Oil
100% ITALIAN
COLD EXTRACTION

**Limited production,
available until exhaustion
of stocks.



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

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	0010	1875	1755	0528
PZ. PER CART.	24	12	4	4



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

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	0026	1878	1757	0526
PZ. PER CART.	24	12	4	4



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

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	1282	1883	1761	1762
PZ. PER CART.	24	12	4	4



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

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	1283	1884	1763	1764
PZ. PER CART.	24	12	4	4



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.

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	0022	1876	0478	0472
PZ. PER CART.	24	12	4	4



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.

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	0030	1877	1756	0527
PZ. PER CART.	24	12	4	4



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.

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	0018	1879	1758	0525
PZ. PER CART.	24	12	4	4



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

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	0034	1880	1759	0529
PZ. PER CART.	24	12	4	4



PERANZANA
Cultivar origin from Provence.
Fruity with strong vegetable note. Balan-
ced taste. Perfect for grilled fish, timba-
les, risotto, fresh cheese, crab.

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	1251	1881	1760	1276
PZ. PER CART.	24	12	4	4



CORATINA
Cultivar origin from Puglia.
Intense fruity, vegetables notes, its ara-
ma evokes artichoke. Intense oil with
decidedly spicy notes and balanced bitter
flavours. Ideal on pizza, red meat, legu-
mes, prawns, baked fish.

FTO DISP.	0,10 L	0,50 L	3 L	5 L
COD. PROD.	0014	1882	0479	0428
PZ. PER CART.	24	12	4	4

LE FERRE

i CERTIFICATI

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.

FTO DISP.	0,50 L
COD. PROD.	1313
PZ. PER CART.	6

CERTIFIED

ORGANIC



Extra Virgin Olive Oil
BIO ORGANIC EXTRA VIRGIN OLIVE OIL
 100% ITALIAN COLD EXTRACTION

NOTE ORGANOLETTICHE:

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.

FTO DISP.	0,50 L
COD. PROD.	1314
PZ. PER CART.	6



Organic Extra Virgin Olive Oil
BIO LE FERRE
 Size 3 L

COD. PROD.	0824
PZ. PER CART.	4



Organic Extra Virgin Olive Oil
BIO LE FERRE
 Size 5 L

COD. PROD.	1155
PZ. PER CART.	4

CERTIFIED

PROTECTED DESIGNATION of ORIGIN



Extra Virgin Olive Oil
**TERRA DI BARI
 CASTEL DEL MONTE
 PROTECTED DESIGNATION
 OF ORIGIN**
 100% ITALIAN
 COLD EXTRACTION

ORGANOLEPTIC NOTES
 Extra virgin olive oil with an intense fruity. It has slight bitter notes to the palate and a spicy tickle in aftertaste.



**Limited production, available until exhaustion of stocks.

FTO DISP.	0,50 L
COD. PROD.	1864
PZ. PER CART.	6

I CERTIFICATI

D.O.P. Terre Tarentine



Extra Virgin Olive Oil
**TERRE TARENTINE
 PROTECTED DESIGNATION
 OF ORIGIN**
 100% ITALIANO
 ESTRATTO A FREDDO

ORGANOLEPTIC NOTES
 Extra virgin olive oil with a harmonious and highly recognizable flavor and taste, with medium bitterness and light spicy notes.



COMING SOON

FTO DISP.	0,50 L
COD. PROD.	-
PZ. PER CART.	6

LE FERRE

FLAVOU- RED oils

Le Ferre Flavored Oils are condiments based on extra virgin olive oil and Mediterranean herbs, dried spices, essences, or flavorings from a controlled supply chain. Their infusion in extra virgin olive oil ensures fragrance and a lasting aroma and flavor.

We produce approximately 40 condiments across two different packaging and distribution lines, aiming to innovate, inspire, and satisfy each customer's needs.

LINE POP

LINE CLASSIC



LE FERRE

POP LINE NEWS 2026

12 flavored oils divided into four families ready to taste:
Garden, the scents and flavors of the garden; Tartare, perfect
for raw fish and meat; BBQ, notes of the embers; Pepper,
various spicinesses from around the world.



THE FLAVOURED



TARTARE



Dressing based on Extra Virgin Olive Oil flavoured with **ORANGE**
Size 0,25 L

COD. PROD.	1887
PZ. PER CART.	12



Dressing based on Extra Virgin Olive Oil flavoured with **LEMON**
Size 0,25 L

COD. PROD.	1886
PZ. PER CART.	12



Dressing based on Extra Virgin Olive Oil flavoured with **GRAPEFRUIT**
Size 0,25 L

COD. PROD.	1885
PZ. PER CART.	12

THE FLAVOURED

GARDEN



Condimento a base di Olio Extravergine d'Oliva aromatizzato all' **BASIL**
Size 0,25 L

COD. PROD.	1888
PZ. PER CART.	12



Condimento a base di Olio Extravergine d'Oliva aromatizzato al **BLACK GARLIC**
Size 0,25 L

COD. PROD.	1889
PZ. PER CART.	12



Condimento a base di Olio Extravergine d'Oliva aromatizzato al **CELERY**
Size 0,25 L

COD. PROD.	1890
PZ. PER CART.	12

PEPPERS



Dressing based on Extra Virgin Olive Oil flavoured with **CHILLI PEPPER**
Size 0,25 L

COD. PROD.	1892
PZ. PER CART.	12



Dressing based on Extra Virgin Olive Oil flavoured with **JALAPENO**
Size 0,25 L

COD. PROD.	1893
PZ. PER CART.	12



Dressing based on Extra Virgin Olive Oil flavoured with **HABANERO**
Size 0,25 L

COD. PROD.	1891
PZ. PER CART.	12

BARBECUE



Dressing based on Extra Virgin Olive Oil flavoured with **SMOKED**
Size 0,25 L

COD. PROD.	1894
PZ. PER CART.	12



Dressing based on Extra Virgin Olive Oil flavoured with **TRUFFLE**
Size 0,25 L

COD. PROD.	1895
PZ. PER CART.	12



Dressing based on Extra Virgin Olive Oil flavoured with **SAUCE BBQ**
Size 0,25 L

COD. PROD.	1896
PZ. PER CART.	12

LE FERRE

FLAVOU- RED 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



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".

FTO DISP.	0,25 L
COD. PROD.	1010
PZ. PER CART.	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.

FTO DISP.	0,25 L
COD. PROD.	1468
PZ. PER CART.	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".

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0044	0046
PZ. PER CART.	24	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.

FTO DISP.	0,25 L
COD. PROD.	0956
PZ. PER CART.	12



Flavoured dressing LAUREL

A vigorous and pungent aroma. On the palate, it releases an intense, fresh flavor with pleasantly bitter undertones. The flavor of this ancient Mediterranean plant, once considered sacred, is unmistakable. Ideal raw with legumes and stews, game, sauces, and soups.

FTO DISP.	0,25 L
COD. PROD.	0048
PZ. PER CART.	24

FLAVOURED OILS



Flavoured dressing ONION

Lively fragrance and intense flavor, with pleasant sweet notes. Onion is an essential ingredient in cuisines around the world. Ideal raw with potatoes, green beans, broad beans, cod, salads, and bruschetta.

FTO DISP.	0,25 L
COD. PROD.	1067
PZ. PER CART.	12



Flavoured dressing CURRY

Slightly spicy nuances for an oil with intense and spicy sensory notes. An exotic blend of spices and aromatic herbs originating from India. Ideal used raw with white meats, shellfish, vegetables, and rice.

FTO DISP.	0,25 L
COD. PROD.	1125
PZ. PER CART.	12



Flavoured dressing 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 flavouring soups, stews, sauces or to embellish quiches and quiches, especially based on vegetables, brushed on pasta before composition.

FTO DISP.	0,25 L
COD. PROD.	1383
PZ. PER CART.	12



Flavoured dressing PORCINI MUSHROOM

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

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0950	0811
PZ. PER CART.	24	12



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.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0053	0054
PZ. PER CART.	24	12



Flavoured dressing ORANGE

The lingering aroma blends with a delicate flavor, featuring the pleasantly tangy notes of citrus. A precious fruit with ancient origins and rich in virtues. Ideal used raw with shellfish, tuna tartare, salads, desserts, and chocolate.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0951	0882
PZ. PER CART.	24	12



Flavoured dressing BASIL

Fresh and pleasant aroma. Delicious flavor, gently savory. An ancient plant whose sweet, fragrant notes evoke summer. Ideal used raw with pasta, mozzarella, bruschetta, white meat, and tomatoes.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0049	0050
PZ. 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.

FTO DISP.	0,25 L
COD. PROD.	1197
PZ. 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.

FTO DISP.	0,25 L
COD. PROD.	1236
PZ. PER CART.	12



Flavoured dressing CINNAMON

Intense scent, spicy fragrance, dry and pungent aroma with sweetish undertones. Ideal for shortbread, muffins (including those with a cocoa or apple base). Add a few drops of this seasoning to flavor béchamel sauce, mashed potatoes, game ragù, or meatloaf mixtures.

FTO DISP.	0,25 L
COD. PROD.	1467
PZ. PER CART.	12



Flavoured dressing LIQUORICE

Sweetish flavor, slightly smoky and balsamic. Perfect for cakes and preparations based on bitter cocoa and chocolate. Also ideal for enhancing saffron risotto, red meats and cardoncello mushrooms, meat pâtés, and for flavoring bread.

FTO DISP.	0,25 L
COD. PROD.	1389
PZ. PER CART.	12



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.

FTO DISP.	0,25 L
COD. PROD.	0531
PZ. PER CART.	12



Flavoured dressing MANDARINE

Note dolci e profumate. Frutto invernale della famiglia degli agrumi, piccolo e prezioso pomo ricco di benefiche virtù. In cucina dona una nota agrumata originale alle scaloppine di vitello o al branzino al forno, alle triglie al cartoccio; ideale per la tartare di gamberi e per condire una insalata arricchita con frutta secca. Perfetto in torte al cioccolato e per profumare la pasta frolla.

FTO DISP.	0,25 L
COD. PROD.	1468
PZ. PER CART.	24



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.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0055	0050
PZ. PER CART.	24	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.

FTO DISP.	0,25 L
COD. PROD.	0058
PZ. PER CART.	12

FLAVOURED OILS



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.

FTO DISP.	0,25 L
COD. PROD.	1011
PZ. 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.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0059	0060
PZ. PER CART.	24	12
CART.		



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.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	1082	1069
PZ. PER CART.	24	12
CART.		



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.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	1136	1124
PZ. PER CART.	24	12
CART.		



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.	1468
PZ. PER CART.	12

FLAVOURED OILS



Flavoured dressing
VANILLA

Vanilla is a fundamental ingredient in pastry making, widely used to fragrance desserts, cakes, and custards. Ideal for biscuits, tarts, leavened doughs, and for flavoring white meat dishes.

FTO DISP.	0,25 L
COD. PROD.	1390
PZ. PER CART.	12



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.

FTO DISP.	0,25 L
COD. PROD.	1222
PZ. 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.

FTO DISP.	0,25 L
COD. PROD.	0955
PZ. PER CART.	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.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0061	0062
PZ. PER CART.	24	12
CART.		



Flavoured dressing
SAGE

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

FTO DISP.	0,25 L
COD. PROD.	0064
PZ. 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.

FTO DISP.	0,25 L
COD. PROD.	1068
PZ. PER CART.	12



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.

FTO DISP.	0,10 L	0,25 L
COD. PROD.	0952	0585
PZ. PER CART.	24	12
CART.		



Flavoured dressing
TIME

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

FTO DISP.	0,25 L
COD. PROD.	0066
PZ. PER CART.	12

LE FERRE

CERAMIC

Captivating lines, refined productions. Exclusive products and containers for Le Ferre extra virgin olive oil, the range of Le Ferre Ceramics reveals the true value of the best Apulian craftsmanship, made up of wise traditions and professions which know how to innovate.

Handcraft and exclusive design in the service of good taste, for the most demanding and careful consumers.

CERAMIC

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



**100% CERAMICA
HANDMADE**

Patented design

CERAMIC

TRUTTULÀ - SIZE 0,10 L, 0,25 L, 0,50 L



Le Ferre
TRUTTULÀ
Yellow/Green

FTO DISP.	0,10 L
COD. PROD.	1746
PZ. PER CART.	6



Le Ferre
TRUTTULÀ
Yellow/Green

FTO DISP.	0,25 L
COD. PROD.	1748
PZ. PER CART.	6



Le Ferre
TRUTTULÀ
Yellow/Green

FTO DISP.	0,50 L
COD. PROD.	1750
PZ. PER CART.	6



Le Ferre
TRUTTULÀ
Yellow/Blue

FTO DISP.	0,10 L
COD. PROD.	1747
PZ. PER CART.	6



Le Ferre
TRUTTULÀ
Yellow/Blue

FTO DISP.	0,25 L
COD. PROD.	1749
PZ. PER CART.	6



Le Ferre
TRUTTULÀ
Yellow/Blue

FTO DISP.	0,50 L
COD. PROD.	1751
PZ. PER CART.	6



Le Ferre
TRUTTULÀ
Red/Light Blue

FTO DISP.	0,10 L
COD. PROD.	1444
PZ. PER CART.	6



Le Ferre
TRUTTULÀ
Red/Light Blue

FTO DISP.	0,25 L
COD. PROD.	1298
PZ. PER CART.	6



Le Ferre
TRUTTULÀ
Red/Light Blue

FTO DISP.	0,50 L
COD. PROD.	1299
PZ. PER CART.	6

CERAMIC

TRUTTULÀ

SIZE DA 0,10 L



SIZE DA 0,25 L



SIZE DA 0,50L



CERAMIC

CERAMIC LABEL


From the combination of two ancient arts, to olives and that of terracotta, "ceramica su olio" by le ferre is born: a ceramic label entirely handmade by skilled apulian artisans, which dresses with unusual elegance and originality Le Ferre Multivarietale extra virgin olive oil.



CERAMIC

CERAMIC LABEL

CERAMICA SU OLIO
Bottle with exclusive ceramic
label
Colours: WHITE/RED/GREEN

Extra Virgigin Olive Oil
100% ITALIAN
COLD EXTRACTION




100% CERAMIC
HANDMADE



Extra Virgin Olive Oil
GREEN CERAMIC LABEL
Size 0,50 L

COD. PROD.	0981
PZ. PER CART.	12



Extra Virgin Olive Oil
WHITE CERAMIC LABEL
Size 0,50 L

COD. PROD.	0979
PZ. PER CART.	12



Extra Virgin Olive Oil
RES CERAMIC LABEL
Size 0,50 L

COD. PROD.	0980
PZ. PER CART.	12

LE FERRE

GIFT BOX

and OTHER PRODUCTS

Le Ferre offer is completed with products and services that enrich the olive oil offer and the way to present it, thanks to modular gift boxes and original and practical bottle carriers.

We know the needs of our customers, so we have combined our products with various refined and innovative solutions, in taste and design, to improve practicality and efficiency, in support of sector ho.re.ca. and travelers.

GIFT BOX

PUGLIA BOX



Gift Box
MELPIGNANO

Size 0,10 L

n. 3 by 0.10L Le Ferre flavoured condiments

COD. PROD.	MELPIGNANO
PZ. PER CART.	



Gift Box
TRANI

Size 0,10 L

n. 4 by 0.10L Le Ferre flavoured condiments

COD. PROD.	TRANI
PZ. PER CART.	



Gift Box
OSTUNI

Size 0,25 L

n. 3 by 0.25L Le Ferre flavoured condiments

COD. PROD.	OSTUNI
PZ. PER CART.	

SCATOLE REGALO

GIFT BOX

PUGLIA BOX



Gift Box
MONOPOLI

Size 0,50 L

n. 2 by 0.50L Le Ferre IGP and/or BIO extra virgin olive oils or

n. 2 by 0.50L Le Ferre Autentico Extra virgin olive oil

COD. PROD.	PUGLIA 050
PZ. PER CART.	

COD. PROD.	1824
PZ. PER CART.	



Gift Box
VIESTE

Size 0,25 L

n° 6 by 0,25L Le Ferre flavoured condiments

COD. PROD.	PUGLIA 025
PZ. PER CART.	



Gift Box
TRULLI

Size 0,10 L

n. 5 by 0.10L Le Ferre flavoured condiments or n° 4 extra virgin olive oils and tasting glasses

COD. PROD.	PUGLIA 010
PZ. PER CART.	

GIFT BOX
AUTENTICO-ON



AUTENTICO-ON

1 bottle of Extra Virgin Olive Oil
Le Ferre Authentic

1 Le Ferre Autentico-On bottle/lamp

Dimmable light with 3 intensities
Inside the box: cable USB powered

COD. PROD.	AUTENTICO ON
PZ. PER CART.	

GIFT BOX
AUTENTICO-ON



AUTENTICO-ON
WHITE



AUTENTICO-ON
BLACK

GIFT BOX

POCHETTE LF



POCHETTE LF AVANA/GREEN

5 Bottles of 0,10L

Bottle type: Marasca



AVAILABLE PRODUCTS



Flavoured Line
(11 products)



Multivarietale Line



GIFT BOX SCATOLE REGALO

POCHETTE LF



POCHETTE LF BLU/AVANA

5 bottiglie da 0,10 L

Bottle type: Marasca



AVAILABLE PRODUCTS



Flavoured Line
(11 products)



Multivarietale Line



GIFT BOX

DAMA LE FERRE



DAMA LE FERRE AVANA/GREEN

2 bottles of 0,50 L in three different combinations

Decorated cardboard box containing Checkers game (including pawns).

AVAILABLE COMBINATIONS



1 bott. of Extra Virgin Olive Oil Selezione



1 bott. of Condiment with Balsamic Vinegar of Modena Selezione



1 bott. of Extra Virgin Olive Oil From Organic Agriculture BIO

1 bott. of Extra Virgin Olive Oil From Protected Geographical Indication OLIO di PUGLIA



1 bott. of Extra Virgin Olive Oil Autentico

1 bott. of Condiment with Balsamic Vinegar of Modena® Autentico

GIFT BOX

DAMA LE FERRE



DAMA LE FERRE VIOLET/AVANA

2 bottles of 0,50 L in three different combinations

Decorated cardboard box containing Checkers game (including pawns).

AVAILABLE COMBINATIONS



1 bott. of Extra Virgin Olive Oil Selezione



1 bott. of Condiment with Balsamic Vinegar of Modena Selezione



1 bott. of Extra Virgin Olive Oil From Organic Agriculture BIO

1 bott. of Extra Virgin Olive Oil From Protected Geographical Indication OLIO di PUGLIA

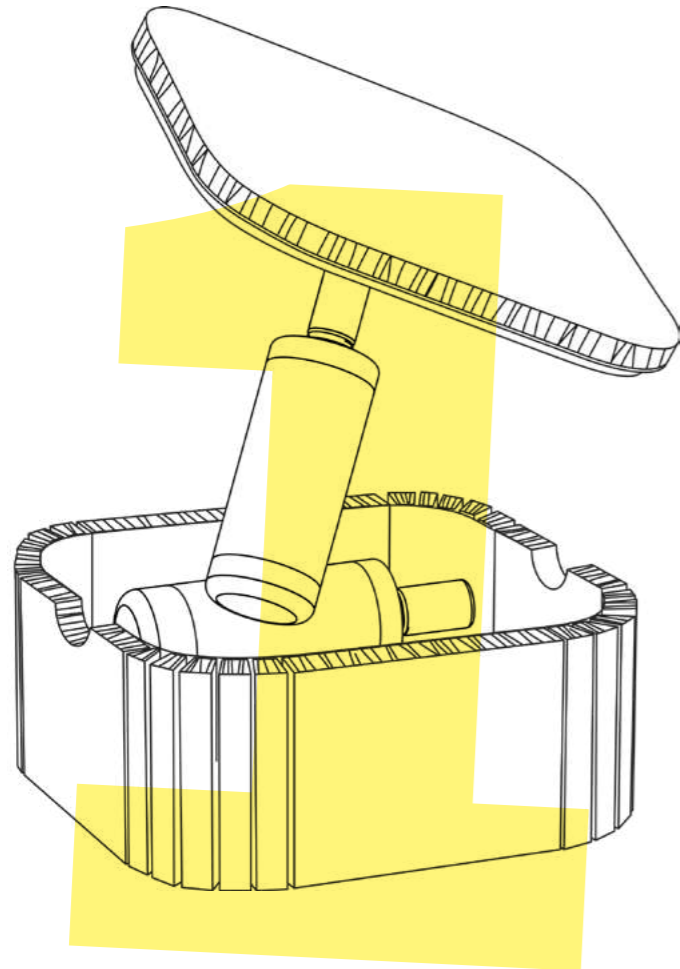


1 bott. of Extra Virgin Olive Oil Autentico

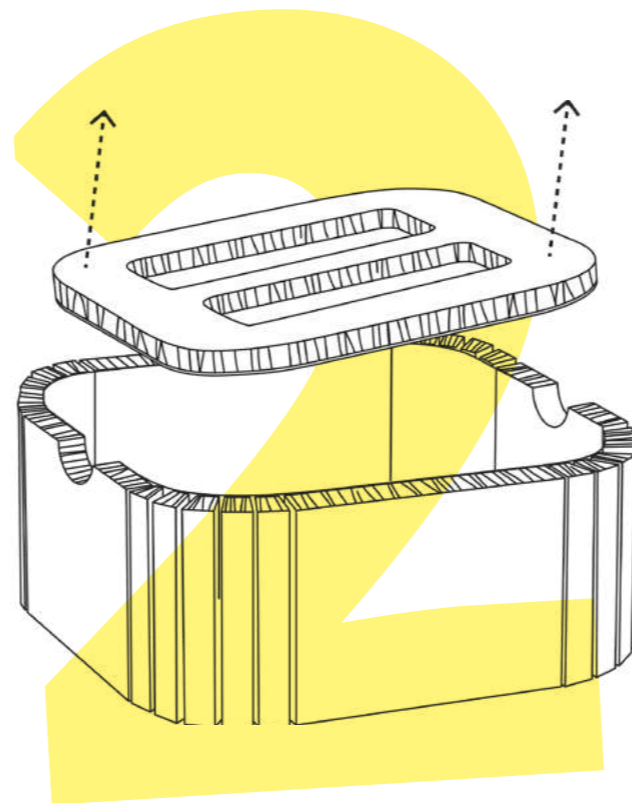
1 bott. of Condiment with Balsamic Vinegar of Modena® Autentico

LA DAMA

LE FERRE



**First, lift the bottles
and taste Le Ferre.**



**Then, remove the
inner case.**



and....surprise!

**Choose who to play Draughts with.
Relax and enjoy the delights enclosed
for You in this box.**

GIFT BOX

GIFT BOX "L"



Gift Box BOX L

n. 2 by 0.50L Le Ferre extra virgin olive oil, Monovarieties or Balsamic Vinegar

COD. PROD.	1635
PZ. PER CART.	



Gift Box BOX L HARVESTING

n. 2 by 0.50L Le Ferre extra virgin olive oil, Monovarieties or Balsamic Vinegar

COD. PROD.	1852
PZ. PER CART.	



Customizable band

CUSTOMIZATION

Customizable band with dedicated graphics

MINIMUM ORDER 30 PIECES

AVAILABLE PRODUCTS



Multivarietale Line



"Goccia" Balsamic Vinegar

GIFT BOX

GIFT BOX "M"



Gift Box BOX M

Certified Line
n. 2 by 0.50L Le Ferre IGP and Le Ferre BIO or D.O.P.

COD. PROD.	1636
PZ. PER CART.	

Classic Line
n. 3 by 0,25L Flavoured Oils or Multivarietale

COD. PROD.	1634
PZ. PER CART.	



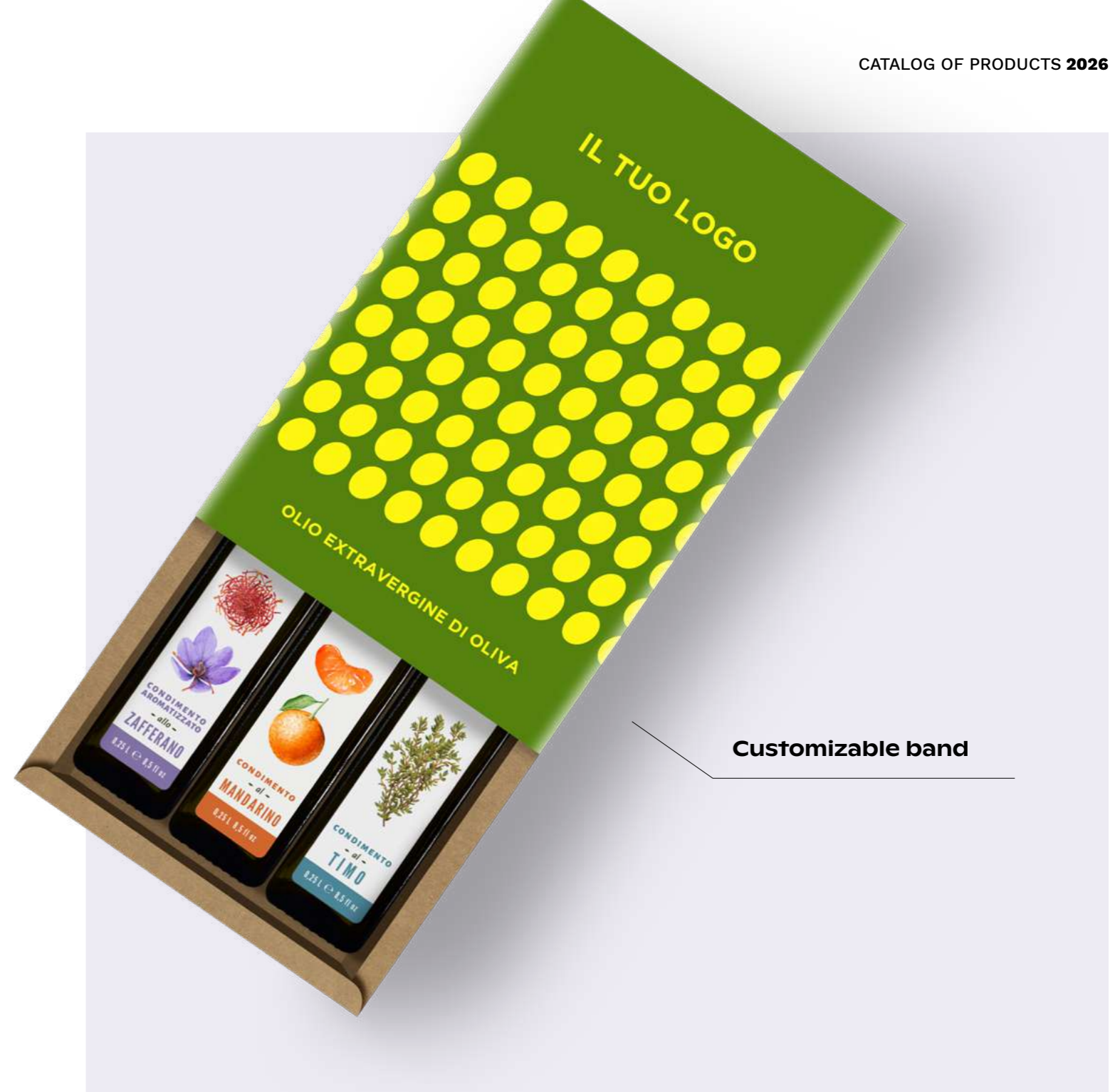
Gift Box BOX M Harvesting

Certified Line
n. 2 by 0.50L Le Ferre IGP and Le Ferre BIO or D.O.P.

COD. PROD.	1851
PZ. PER CART.	

Classic Line
n. 3 by 0,25L Flavoured Oils or Multivarietale

COD. PROD.	1850
PZ. PER CART.	



Customizable band

CUSTOMIZATION

Customizable band with dedicated graphics

MINIMUM ORDER 30 PIECES

AVAILABLE PRODUCTS



Certified Line



Flavoured Line
(33 products)



Multivarietale line



GIFT BOX

GIFT BOX "S"



Gift Box BOX S

n. 4 by 0.10L Le Ferre extra virgin olive oil Monovarieties, Multivarietale

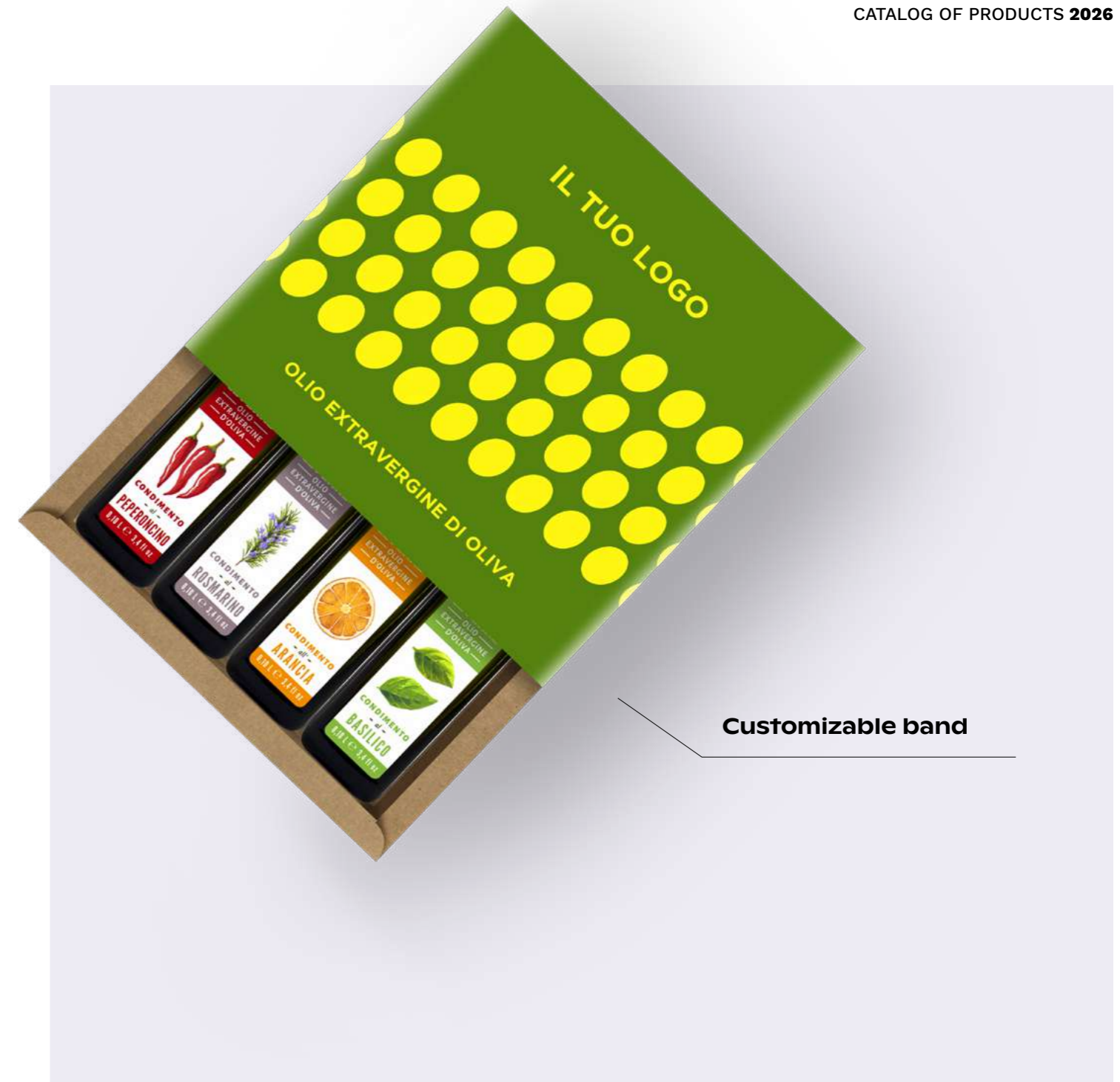
COD. PROD.	1633
PZ. PER CART.	



Gift Box BOX S HARVESTING

n. 4 by 0.10L Le Ferre extra virgin olive oil Monovarieties, Multivarietale

COD. PROD.	1849
PZ. PER CART.	



Customizable band

CUSTOMIZATION

Customizable band with dedicated graphics

MINIMUM ORDER 30 PIECES

AVAILABLE PRODUCTS



Flavoured Line
(11 products)



Linea Multivarietale

GIFT BOX

GIFT BOX "XS"



Gift Box BOX XS

n. 4 by 0.10L Le Ferre extra virgin olive oil Monovarieties, Multivarietale

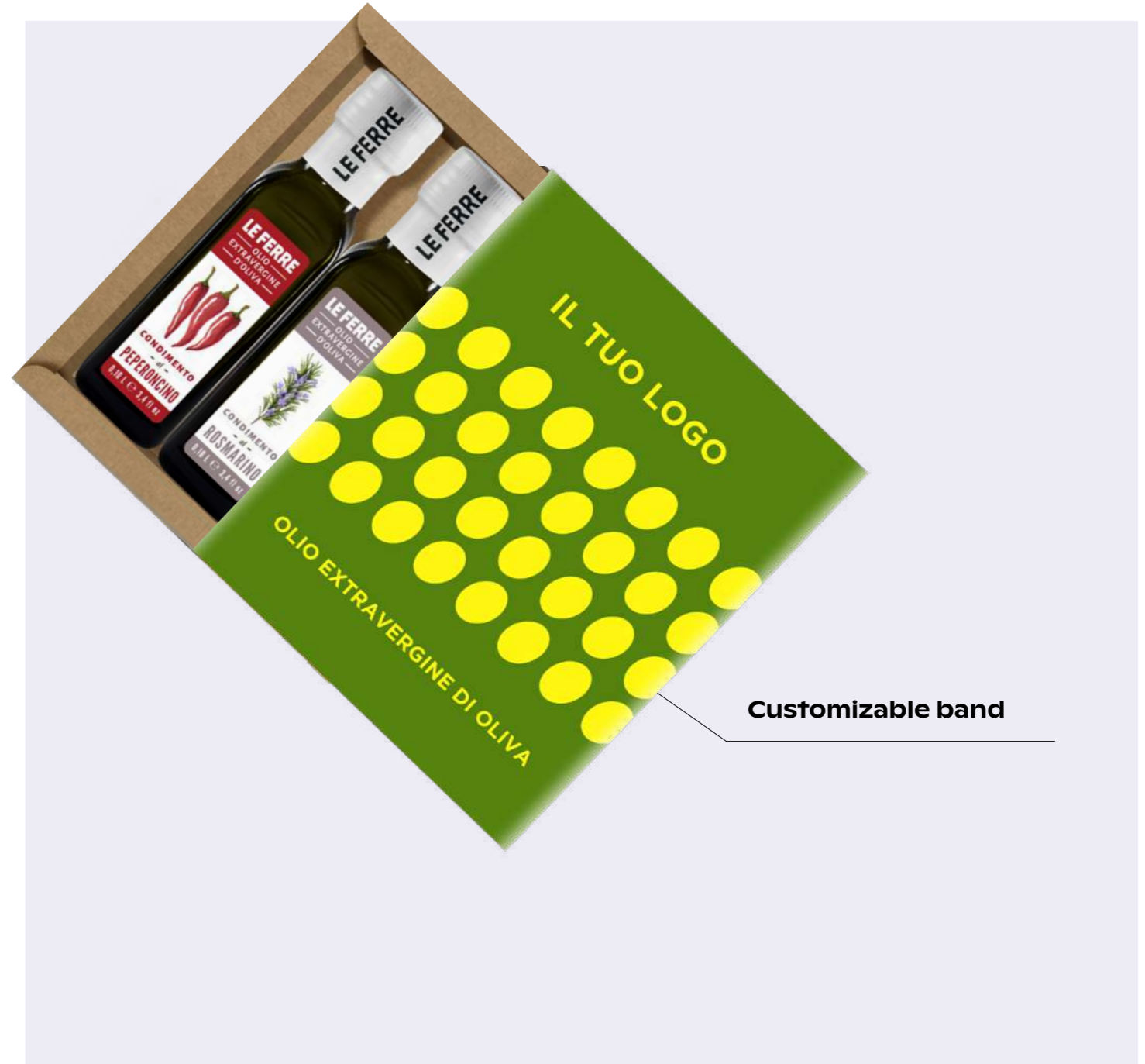
COD. PROD.	1847
PZ. PER CART.	



Gift Box BOX XS HARVESTING

n. 4 by 0.10L Le Ferre extra virgin olive oil Monovarieties, Multivarietale

COD. PROD.	1848
PZ. PER CART.	



CUSTOMIZATION

Customizable band with dedicated graphics

MINIMUM ORDER 30 PIECES

AVAILABLE PRODUCTS



Flavoured Line
(11 products)



linea Multivarietale



OTHER ITEMS

GIFT BOX



GIFT BOX

Autentico BOX

FTO DISP.	0,50 L	0,25 L
COD. PROD.	SCA00	SCA00

OTHER ITEMS

BOTTLE HOLDER



2 BOTTLES HOLDER

in cardboard

For corresponding bottles

FTO DISP.	0,25 L	0,50 L
COD. PROD.	1135	1134



4 BOTTLES HOLDER

in cardboard

For corresponding bottles

FTO DISP.	0,25 L
COD. PROD.	1231



2 BOTTLES HOLDER

stainless still

FTO DISP.	0,25 L	0,50 L
COD. PROD.	80014	80409

OTHER ITEMS

FOOD SERVICE



Condiment with Balsamic
Vinegar of Modena
GOCCIA VINEGAR
density 1,07

FTO DISP.	0,25 L	0,50 L
COD. PROD.	1159	1160
PZ. PER CART.	12	12



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.

FTO DISP.	0,50 L	5 L
COD. PROD.	1272	1110
PZ. PER CART.	12	4

"Tailored"

RESEARCH

— and —

PRODUCTION

We are able to study and process new products for the needs of customers or Countries of products destination.
Some examples:



Flavoured
ExtraVirgin
Olive Oil
Condiment
**Roasted
Garlic**



**Organic White
Truffle**
Flavoured Extra
Virgin Olive Oil



Flavoured
ExtraVirgin
Olive Oil
Condiment
Butter



Flavoured
ExtraVirgin
Olive Oil
Condiment
Jalapeno



Fig
Flavoured
Balsamic Vinegar

"Project" DESIGN — and — PACK- AGING

We can create "customized" graphic projects for the products, in line with graphic look of the Client.



**Private labels
in exclusivity**



**Labels with
finishings**



**Private labels
in co-branding**



**Complete
project:
bottle, design,
top, Gift box**

LE FERRE

AWARD

AWARDS



ITALIAN TASTES AND SHAPES

LE FERRE

- PUGLIA -



LE FERRE

— OLIO —
EXTRAVERGINE
— D'OLIVA —

C.da Catalano S.S. 7 km 610+125 | 74011 Castellaneta | PUGLIA, ITALIA
T +39 099 849 32 07 | info@leferre.it
olioleferre.com

