



Venturino

FRANTOIO DAL 1946

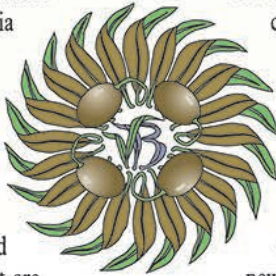
Eccellenze Liguri

DIANO SAN PIETRO • IMPERIA • ITALIA



Frantoio Venturino Bartolomeo

Since 1946 Venturino family have been producing extra virgin olive oil. The factory was born and still operates in the wonderful Dianese valley, in the western part of Liguria Region also known as Riviera of flowers. Its microclimate has helped to make the western part of Liguria a land rich of very high-quality gastronomic products, beginning from Taggiasca quality olive and Genoese basil PDO (Protected Designation of Origin), ingredients that are the bases of Frantoio Venturino's offer. Manufacture of Ligurian alimentary specialty and main partner



of the modern and traditional trade, in Italy and abroad, Frantoio Venturino operates on an area of 23.000 square meters of which 3.200 covered, through the oil mill, 3 bottling lines and 2 preserves production lines (olives, pesto, pasta sauces, Ligurian traditional sauces, pate...) all supported by 60 hectares of olive trees grove of family Venturino's sole property. Venturino Family, by now at the third generation, enriches with new passion their history with a constant process of modernisation of the firm structure without losing sight of their own original traditions.



The new production line of the Preserves with a capacity of 10.000 jars/hours

Taggiasca Olives of Liguria Region

The "Taggiasca" Olive is a typical variety of olive cultivated in the Western part of Liguria Region (Italy) and in particular in the Imperia's hinterland. This variety is one of the most famous for olive oil production and one of the best table olives thanks to a very tasty fruit, rich in oil, despite its small dimension. This fruit is the basis of our commercial offer which consists of 5 product lines:

EXTRA VIRGIN OLIVE OIL PDO

RIVIERA LIGURE - RIVIERA DEI FIORI

The PDO (Protected Designation of Origin) extra virgin olive oil represents the best expression of Venturino quality within the extra virgin olive oil sector. It comes to life from the "Cultivar Taggiasca" olive groves, owned by the Venturino family and a small Group of farmer friends, situated at an altitude of between 300 and 800 metres. Delicate olive oil, well balanced and lightly fruity with a characteristic artichoke and almond after taste. Ideal for raw fish, boiled fish and oil dip dishes.

CULTIVAR TAGGIASCA EXTRA VIRGIN OLIVE OIL

It comes to life from the "Cultivar Taggiasca" secular olive groves. An oil with a fresh fruity and almond flavour with a medium spicy taste. Ideally served raw with salads, pasta, rice, grilled vegetables and on top of a bruschetta.

TAGGIASCA OLIVES PÂTÉ

It is obtained through a process which separates the oil from the stone and subsequent homogenization of the pulp. Ideal as appetizer, it is normally spread on bruschetta or used for pasta, alone or in combination with cherry tomatoes and pesto alla Genovese.

TAGGIASCA OLIVES IN BRINES AND IN EXTRA VIRGIN OLIVE OIL, WHOLE AND PITTED.

Very tasty fruit, rich in oil, despite its small dimension. With a changing color (shades of black, brown, green, yellow and purple), the product is available in brine (a mix of water and salt) and pitted in extra virgin olive oil. Ideal as appetizer, to dress salads, with fish and for a nice Ligurian Sauce (tomatoes, Basilico Genovese PDO and Taggiasca Olives).

"DOLCE ULIVO"

EXTRA VIRGIN OLIVE OIL

A range of 100% Italian extra virgin olive oil made to satisfy the restaurant and hotel channel with quality and taste. The unique and distinctive flavor of the Taggiasca cultivar, well balanced with 2 other well-known Italian cultivars, Ogliarola and Coratina, gives life to 3 different oils, able to embellish any dish.



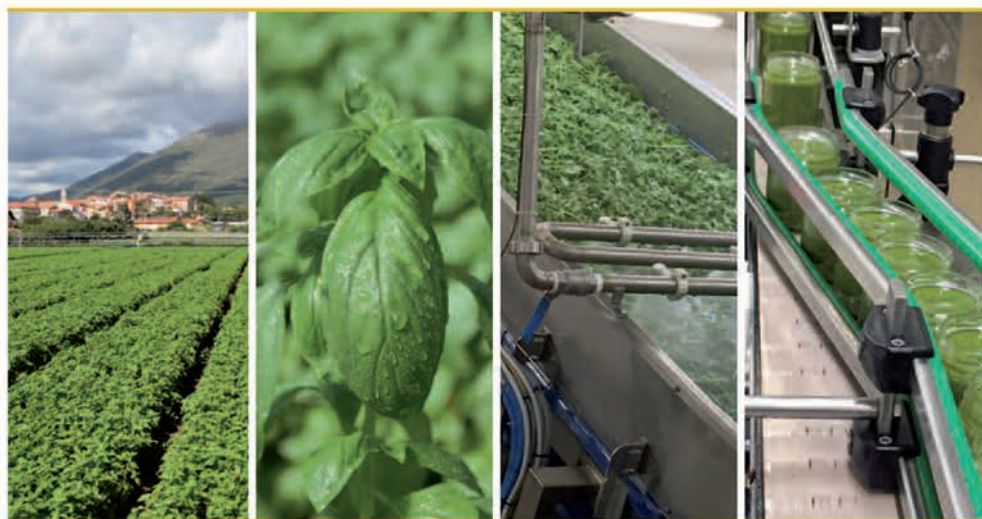
Pesto *with Genoese basil PDO*

Pesto is a typical Ligurian sauce, traditionally used to season pasta. It's an uncooked sauce that is a compound in which all the ingredients are cold-blended, not cooked.

The key ingredients are basil, oil, pine nuts, garlic and Grana Padano. *Pesto* under Venturino brand is done with only top quality ingredients; the oil is just extra virgin and basil is just Genovese PDO (Protected Designation of Origin), bought by friends suppliers who have their fields just a few km from our factor.

To safeguard the freshness and the organoleptic characteristics of the raw materials, and to have full control of the production chain, Frantoio Venturino has implemented a fresh basil production line by which in the Summer season produces in-house a semi-finished product (a mixture of basil, oil and salt) using fresh Basilico Genovese PDO .

The semi-finished product could be immediately destined to the *pesto* production or placed in the cold stores to be used in productions outsides of the Summer season.



Olives and Extra Virgin Olive Oil Italian Origin

The experience and skills gained by Venturino's family in the management of local raw materials have allowed the Company to expand its commercial offer to 2 lines of product collateral to the core business which are becoming more and more strategic:

EXTRA VIRGIN OLIVE OIL 100% ITALIAN

It comes to life thanks to a careful selection of cold pressed extra virgin oils. An Olive Oil with a fresh fruity taste, round, delicate and a mild spicy flavour.

BLACK RIVIERA OLIVES CULTIVAR LECCINO - 100% ITALIAN

With medium/little caliber, they are characterized by shades of colour from yellow to black with a strong flavour and a light bitter aftertaste. Available in brine (a mix of water and salt) and pitted in extra virgin olive oil. Ideal raw, as appetizer or in salad, to flavour ready meals like rabbit or Ligurian Stockfish.



Sauces and Pâtés of Ligurian Regional Tradition

A range of traditional Ligurian sauces, ideal to season both pasta and pizza or as a spread on croutons and bruschettas.



Organic Specialties

Bio

Organic farming is a production system that applies more respectful techniques both for the environment and for the human being: lower environmental impact and lower use of pesticides and chemical fertilizers.

Venturino's Organic extra virgin olive oil is obtained and pressed just from 100% Italian olives.

The olives are "Cultivar Leccino", 100% Italians, available pitted or unpitted, in brine and in organic Extra Virgin Olive Oil.

The smaller sizes of the organic Riviera olives are normally used for the production of the Riviera olive pâté.

Together with oil, olives and pâté, the range includes an organic Pesto alla Genovese.

All Venturino organic products are Bioagricert certified.



your Brand



The partnership between Frantoio Venturino and the large retailers also includes private label projects. Our most representatively products have been selected by Italian and International retailers so as to be able to offer to the end consumer, with their own brand, the best expression of Italian regional tradition.

The management of a private label project requires appropriate skills in terms of :
Product organoleptic properties • Food safety innovation • Efficiency and production flexibility
Planning • Logistics • Certifications • Product availability • Respect of delivery time
Knowledge of the category management logics and the needs of the modern distribution.



Food Service/HoReCa

The production also includes a specific range of professional use able to facilitate the job of the operators of the Food Service sector and allowing the final consumers to enjoy about Venturino quality during away from home consumption.





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ENGLISH VERSION

