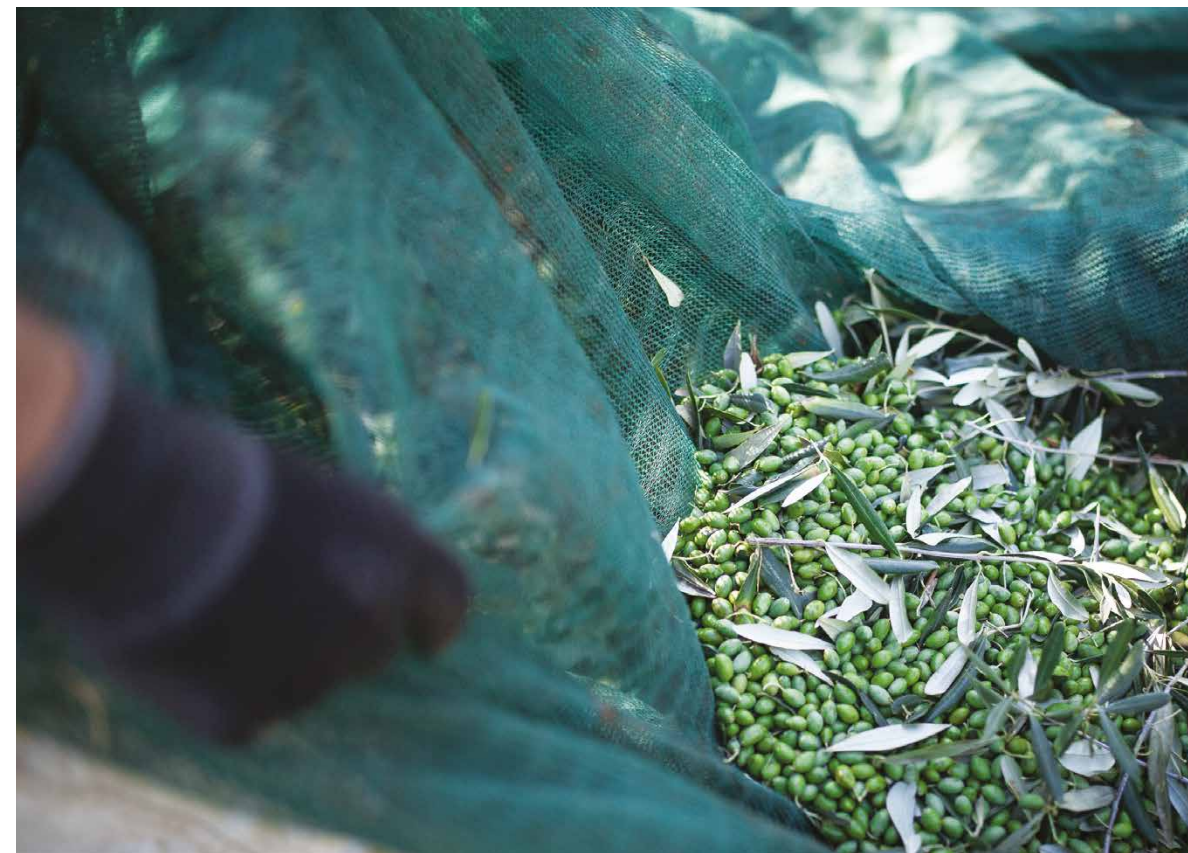


*Intini*

100%  
Italian Extra Virgin  
Olive Oil

—  
Extra, not ordinary.

*Intini*





**THE EXPERIENCE OF FOUR GENERATIONS  
OF INTINI OIL-MILLERS COMBINED WITH  
THE MOST MODERN TECHNIQUES AND  
INNOVATION, A RIGOROUS SELECTION OF  
OLIVES AND AN AVID DESIRE FOR QUALITY:  
THE RESULT IS ONE OF THE BEST  
EXTRA-VIRGIN OLIVE OIL IN THE WORLD.**

**One of the most important family run  
businesses to visit in Puglia stated by  
*The New York Times***

**“Pietro Intini has built a real monument  
to the extra virgin olive oil from southern  
Italy.”**

Best company *Gambero Rosso* 2014

**“Today Olio Intini is one of the jewels  
in the crown of olive oil production in Puglia  
with respect to processing techniques.”**

*Il Sole 24 Ore - Agrisole*



**—  
Extra, not ordinary.**

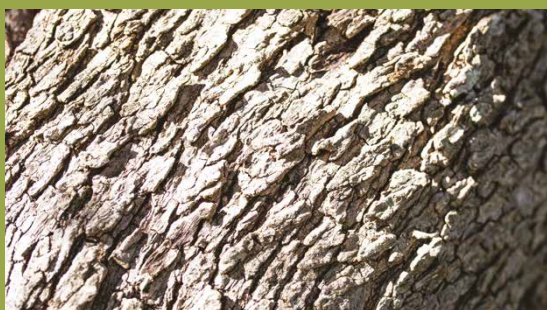


## CULTURAL LEGACY



20 acres of olive trees between Alberobello and Valle d'Itria, one of the most prosperous and fascinating areas of Puglia. This is where Olio Intini is produced.

Here the perfect temperature range and a rich soil allow the production of an extraordinary oil with a remarkable level of phenolic compounds. This is a land where the Intini family created a fantastic variety of cultivar, 8 in total, each with its own signature. One in particular, Cima di Mola, has awarded the family business the prestigious Slow Food Presidia for the preservation of the cultural heritage and the legacy with these beautiful lands.



## INNOVATION



Intini extra virgin olive oil is the result of modern extraction techniques that allow the production of oil without the use of oxygen, thanks to a very unique process. Intini is one of the few manufactures in Italy to implement 4 different systems of oil milling and grinding, based on the harvesting year, cultivar and ripening methods.

This is followed by the filtering process and conservation in steel containers at selected temperatures. Finally the sophisticated method of bottling through the addition of small quantities of inert gas to guarantee an intact flavour and prevent the oxidation of the product.



## BLEND **DENOCCIOLATO**

It is obtained by blending Ogliarola and Frantoio varieties, typical of the Murgia area. It showcases the unique production methods adopted by Intini. By disposing of the olive stone during the pressing process, the oil is solely extracted from the olive paste and is therefore excellent for those who long for a more delicate, pure taste. Longest-lived amongst our oils, it is the ideal nectar for children.

### *aroma*

Light-to-medium fruitiness, it is marked by green scents which recall almonds and freshly-cut grass.

### *taste*

It is delicate and balanced with very slight spicy sensations.

### *MATCHINGS*

Ideal for medium-structured dishes. Starters and seafood salads, first course.



## BLEND **AFFIORATO**

Obtained by blending Coratina and Provenzale olives, which are hand-picked on the hills of Alberobello and Capitanata, this oil comes from the old, rural traditions of manually gathering the oil which would naturally float on the freshly milled olive paste.

### *aroma*

Medium-to-intense fruitiness, marked by green scents which recall of chicory, tomato leaves and freshly-cut grass.

### *taste*

Full-body and energetic, with clear, bitter tones, it releases stimulating, spicy sensations.

### *MATCHINGS*

Ideal for dishes with a medium to robust taste such as barbecued, red meats, grilled vegetables and tomato-topped bruschette.



## MONOCULTIVAR OLIVASTRA

It is a native variety growing around Alberobello, Locorotondo and part of Valle d'Itria (400 metres above sea level); it has a medium-sized fruit with a bitter and spicy flavour and it is ripe when it turns red – reason why it gets the nick-name of 'Red Olive'.

### aroma

Fairly fruity, it immediately releases sensations of green apples, freshly-cut grass, oregano and almonds.

### taste

Initially spicy, it leaves room to tones of bitterness reminiscent of grass and almonds, then slowly leads to a well -balanced), unique taste.

### MATCHINGS

It happily accompanies white meats, cooked greens but also green and caprese salads and vinaigrettes.



## MONOCULTIVAR CIMA DI MOLA

Slow Food Presidia

Our signature product, Cima di Mola oil is obtained from the variety which shares its name and it is typical of Alberobello area. A story of struggle lies behind its production, motivated by our passion to preserve a nearly extinct variety, which was unjustly overlooked because of the high harvesting and manufacturing costs.

The Intini family are committed to reintroduce and support the unique and typical character of Cima di Mola oil, facing the difficulties along the process: from sourcing to harvesting the olives to taking into account the low yield therefore the higher costs. The result is an excellent product, thanks to its history as well as its sensory and nutritional traits. It is a powerful and bitter oil which stands out, thanks to its elevated polyphenol content.

### aroma

Intense and complex, it offers scents of fresh hazelnut, rocket, radicchio and tomato leaf.

### taste

It shows all its complexity and persistence through its enveloping, clear, bitter tones.

### MATCHINGS

Ideal for dishes with a robust taste, such as soups with pulses, minestrone, barbecued red meats and, perfect, on the typical fava beans and chicory.



## MONOCULTIVAR CORATINA

It is a typical variety of the region: an olive that is picked up and milled straight away with a distinctive green and vibrant flavour to the palate. An intense fruity oil that surprises with its elegant bitterness.

### aroma

Intensely fruity with a great complexity, it releases aromas of winter grass, artichoke, almond and rocket.

### taste

Smooth and complex, with a distinctive bitterness which develops into flavours of rocket and chicory, balanced by an ongoing spicy taste.

### MATCHINGS

It perfectly matches important main courses: first dishes, minestrone soups, red meat, grilled fish and of course, bruschette.



## MONOCULTIVAR ORGANIC BIO

It is made with 100%, hand-picked Coratina olives from organic farming, widely considered to be the queen amongst the region varieties, at their best in the month of November. The result is an oil with a medium-to-intense fruitiness, marked by green scents with a lasting impression on the palate.

### aroma

Medium-to-intense fruitiness of great complexity, with hints of cardoon, artichokes and fresh green olives.

### taste

Quite intense and persistent, it releases bitter sensations that give way to a pleasant spicy note.

### MATCHINGS

Ideal for medium to robust tasting dishes such as pastas with vegetable-based sauces, white meats, tuna and swordfish carpaccio, grilled fish and vegetables.





## TRADITIONAL CLASSICO

Classico oil is an extra virgin oil made by blending three different varieties: Frantoio, Leccino and Ogliarola, harvested in November and December. It is a versatile and pleasant oil which meets everyone's taste.

### aroma

Lightly fruity, marked by ripe olive scents which recall yellow apples and almonds.

### taste

Velvety and delicate, not as persistent as the other oils.

### MATCHINGS

Ideal for cooking most dishes including delicious fried mixed.



## TRADITIONAL FRUTTATO

The traditional extra-virgin oils are made by blending 3 different varieties: Olivastra, Picholine and Coratina for a more fruity result and a very versatile oil: the right compromise between a practical but still refined product within a budget.

### aroma

Light-medium fruitiness with a distinctive flavour of freshly-cut grass, apple, chicory and almond.

### taste

Well balanced, delicate bitter and spicy taste.

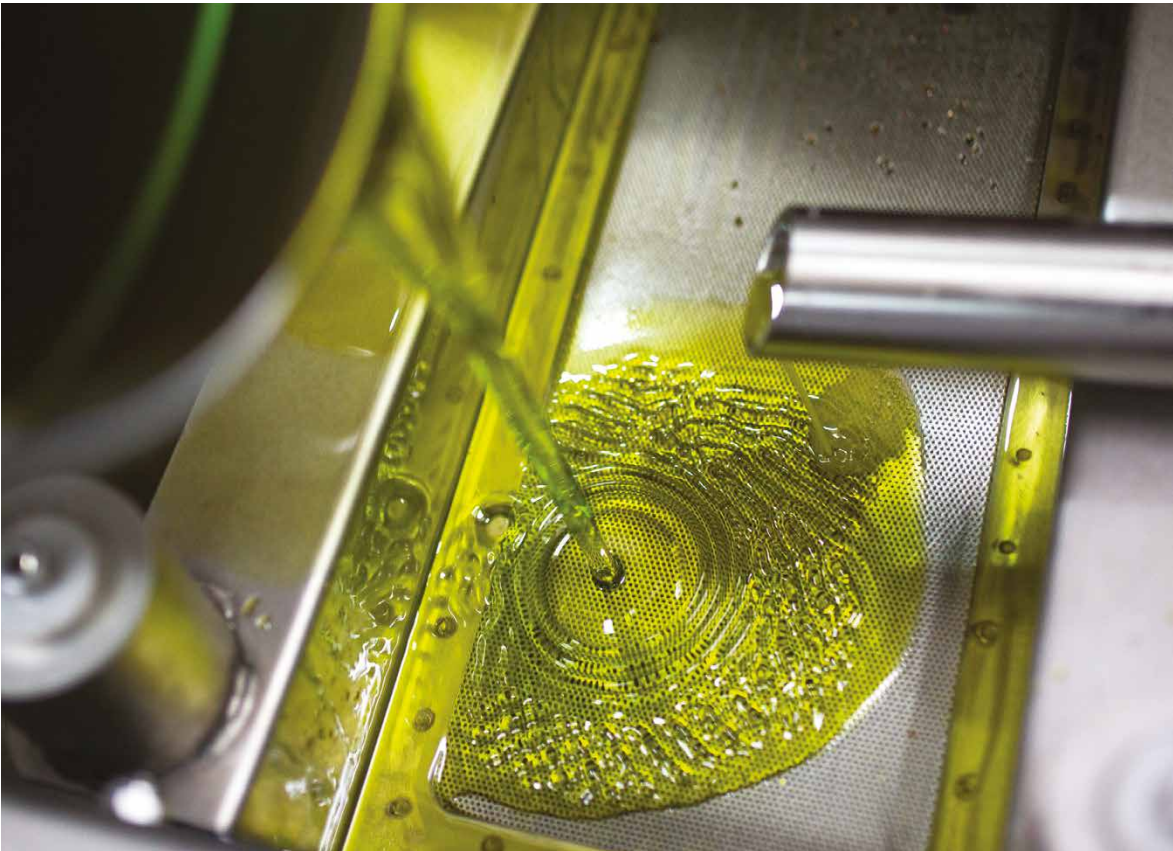
### MATCHINGS

It happily accompanies full-bodied dishes such as: red meats and barbecued fish, soups using pulses, grilled vegetables or typical Apulian bruschette.



RANGES  
AND SIZES

	BOTTLE 0,50 L	BOTTLE 0,25 L	BOTTLE 0,10 L	TIN 5 L
Denocciolato	●	●	●	
Affiorato	●	●	●	
Olivastra	●	●	●	
Cima di Mola	●	●	●	
Coratina	●	●	●	
Bio	●	●	●	
Classico	●			●
Fruttato	●			●
Aromatic Lemon		●	●	
Aromatic Pepper		●	●	



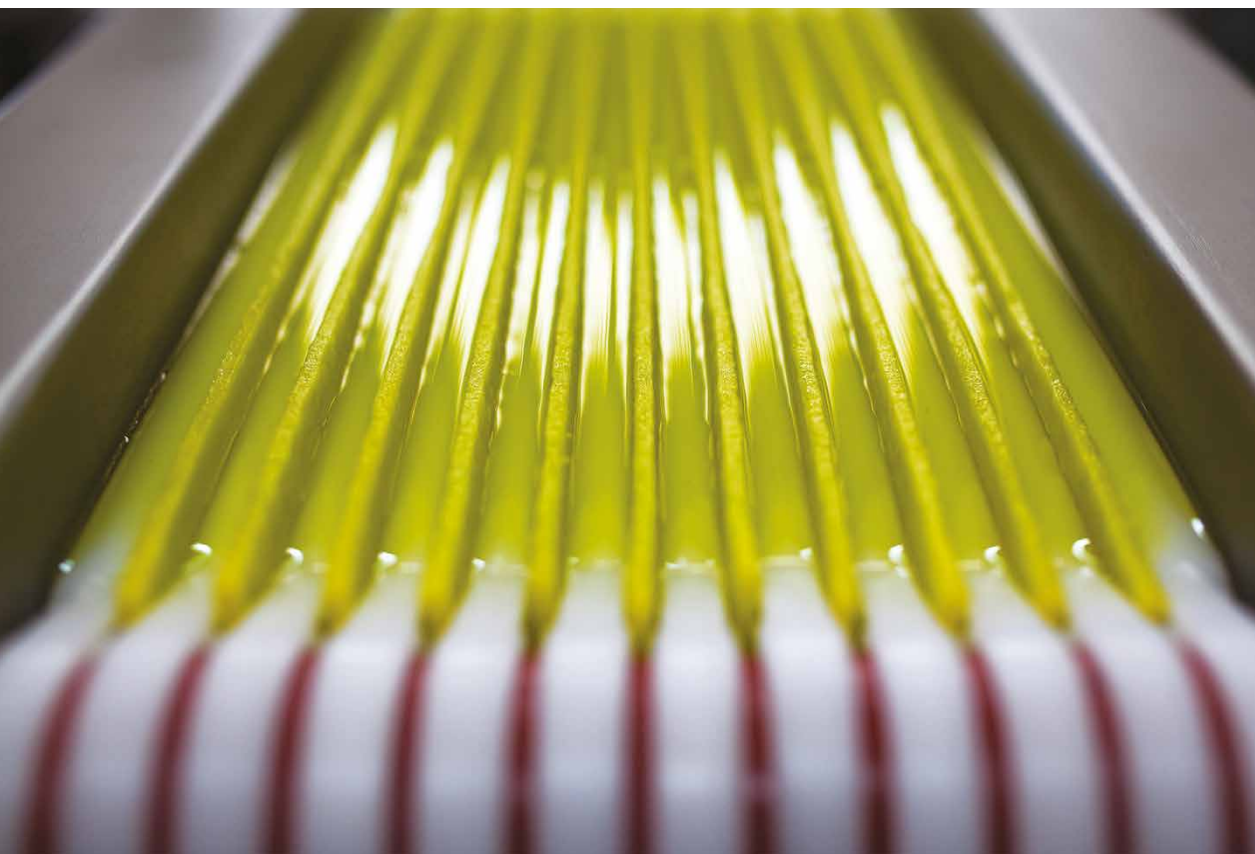


### *shop*

via Monte Sabotino, 119  
70011 - Alberobello (BA)  
[near the old town]

### *mill*

C.da Popoleto, N.C.  
70011 - Alberobello (BA)



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