

It is certainly not necessary to describe beauty, history, cities of art, traditions and eno-gastronomic specialities characteristic for Umbrian territory in order to agree that Umbria is undoubtedly one of the most beautiful and interesting Italian regions. Among wild valleys and sweet hills, quiet lakes and spectacular waterfalls, olive trees dominate the Umbrian territory.

Family tradition organic farm Iannarilli Ferruccio was founded at the beginning of the 20th century. The antique passion for genuineness prompted Iannarilli Ferruccio to create this company by applying modern agronomic techniques and paying careful attention to quality.

Our values are respect for nature and environmental impact. For this reason we have followed organic farming method certified by IMC. Moreover, as we believed that we could do even better, we realized 50 kW solar plant for production of electrical energy necessary for the plants and we used olive mill wastewater for olive grove fertirrigation.

At last we can boast of having every phase of production process, from plant to bottle, within the company.

The same attention and passion has been put to our new products that have been added, in the course of time, to our historical production:

- legumes from our territory such as lentils and chickpeas
- spelt: typical cereal par excellence
- two types of pasta: penne and fettuccine; this bronze drawn pasta is dried at low temperatures and made only from stone ground spelt flour



From plant to your table
Organic farm Iannarilli Ferruccio

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Iannarilli Ferruccio
Certified Organic Farm

*Olive growing, oil mill and packaging
From plant to your table*

Umbria, the Green Heart of Italy

Special Mention
2009 International Olive Oil Competition
"ARMONIA" ALMA Trophy

OIL CHART

Novis 250 e 500ml

Extracted by cold pressing exclusively from our mainly green olives. Organic certification. P.D.O. Umbria “Assisi Spoleto Hills”. Advised, uncooked, with bruschette, soups, grilled vegetables and meat as well as boiled vegetables and legumes.

Concordia 250, 500, 750 ml / 5 l

Extracted by cold pressing exclusively from our semi-ripe olives. Organic certification. P.D.O. Umbria “Assisi Spoleto Hills”. Ideal for meat, grilled vegetables and boiled meat.

Saggio 250, 500, 750 ml / 5 l

Extracted by cold pressing exclusively from our fully ripe olives. Organic certification. Ideal for delicate dishes with precious food such as truffles, grilled or steamed fish and first dishes. It is suggested also as cooking oil.

Fruit and herb dressings

Obtained exclusively from ground and squeezed olives, fruit and herbs. No flavourings added.

Available in the following varieties:

Lemon dressing

Ideal for seasoning roast chicken, lamb, risottos and grilled fish...

Rosemary dressing

Ideal for seasoning grilled meat, legumes, white pizzas...

Mandarin dressing

Ideal for seasoning fish, salads, risottos, desserts...

Sage dressing

Ideal for seasoning veal escalopes, tortellini and ravioli...

LEGUMES AND CEREALS

Local legumes produced and packed in UMBRIA.

Legumes represent, thanks to their high nutritional value, one of the seven basic food groups.

They are considered important food mainly because rich in fibers and low in fat. Endowed with phosphor, calcium and iron. They can be consumed three-four times per week and for those who lead a sedentary lifestyle they are suggested on a daily basis. You can dress them with NOVIS extra-virgin olive oil or with “Olives and Rosemary” dressing. Legumes were once nicknamed “the meat of the poor” thanks to low cost proteins and affordable to all social classes and they thus represent today a resource for the future: simple to cook, containing less nitrogen waste and no saturated fats present in meat.

Semi-pearled Umbrian Spelt

Cereal rich in nutritional values and perfectly digestible. There are many good recipes in which spelt can be cooked like rice. Excellent to be used as a basis for fish, cold salads and soups. From a nutritional point of view it is advised to be combined with legumes as they bring Lysine (essential amino acid) missing.

Umbrian Chickpeas

The "cecie", as it is called by Umbrian people, was once grown in marginal and little productive lands. There has never been lack of chickpeas together with beans and “cicerchie” in the family supply. Rich in proteins, about 20%, in addition to calcium, phosphor and magnesium. Excellent with our “Olives and Rosemary” dressing.

Umbrian Lentils

Lentils are the most ancient cultivated legumes. The dietologists advise consumption of lentils because besides being very digestible they are free from fats and cholesterol. Lentils contain about 25% of proteins, 53% of carbohydrates, phosphor and iron. They also contain isoflavones, substances that depurate the organism.

Quick Soup

Quick soup contains all the strength of the peasant tradition, able to best meet the needs of man. The ancient cereals-legumes combination is valid also nowadays because cereal proteins are completed by legume proteins in a unique dish rich in iron that substitutes animal proteins.

POLENTA AND PASTA

Polenta

Is an antique corn flour based dish. It is known also in various other versions nearly in the whole Italy and it is considered to be basic diet food in many North Italian regions where it is popular up to now. Our company uses selected and precooked corn flour to guarantee a quick preparation, maintaining, however, its characteristic aroma and flavour.

Available in the following varieties:

Classic Polenta

White Truffle Polenta

Polenta With Porcini Mushrooms

Spelt Pasta

Represents the most ancient typology of cultivated wheat, utilized by man as nourishment since Neolithic age.

For centuries, spelt has been a basic food of the Roman legions departing to conquer the world. It used to be used especially for preparation of bread, white pizzas (libum) and polenta (puls). Our bronze drawn pasta is dried at low temperatures and made only from stone ground spelt flour.

Available in the following varieties:

Spelt Penne

Spelt Fettuccine

