



*One hectare,
an ambitious dream,
and the courage to believe in it.*

CERICOLA

OLIVE OIL HERITAGE

In Borgo Incoronata, just outside Foggia, *Oleificio Cericola* Emilia was founded thanks to the vision of *Pietro Leone*, who, after 25 years of experience in the olive oil sector, decided to turn his expertise into a project of his own.

With *passion, dedication*, and deep respect for *tradition*, he founded the olive mill with a clear objective: to produce high-quality extra virgin olive oil, bringing to the production process the knowledge gained through years of experience.

Pietro Leone
— PIETRO LEONE
MASTER OLIVE OIL MAKER



Choosing *Emilia*, the name of Pietro's wife as the company name, means turning an agricultural business into a place that tells a family story. It means remembering that behind every bottle there is a *bond*, behind every innovation there is *encouragement* and behind every step forward there is a presence that has brought balance and strength.

Emilia is more than a name: it is the *story* that lives on. It is the *heart* of the company.



Over the years, the company has experienced steady growth, driven by a forward-looking vision and a deeply innovative approach.

Alongside traditional olive groves, Pietro has introduced, with a pioneering spirit, *high-density* olive plants that represent one of the most advanced developments in modern olive cultivation.

Today, Cericola cultivates around *130 hectares*, all managed according to organic farming principles. The olive groves are located on land adjacent to the olive mill, allowing *rapid* harvesting and olives to be processed within the shortest possible time.



The heart of “Cericola’s” innovation is *de-stoned* milling, achieved through the Moliden-Leone, a *patented system* developed by Pietro Leone together with his sons Luigi and Michele.

Before crushing, the olive pit is separated from the pulp: a technical choice that *radically* changes the oil’s profile.



The result is a more elegant and *harmonious* extra virgin olive oil, with a smooth fruity profile but free from harsh notes, with a greater stability over time and a high concentration of *natural antioxidants*.

The olive mill's circular economy is not just about technology: it is *culture*. It is Pietro's will to building a company that respects the land, supports the territory and transforms every "waste" product into a new *opportunity*.

The olive pits, recovered during the *de-stoning* process, are transformed into fuel for heating, becoming a *renewable energy resource* that reduces the environmental impact of the entire production chain.

The *two-phase olive pomace* produced by Oleificio Cericola Emilia is not waste: it is a resource. After oil extraction, this moist fraction, rich in organic matter, is delivered to a biomethane plant, where it is converted into renewable energy.

Olive leaves, separated during the milling process, are not considered waste: they are a valuable part of the production chain, an element that continues to generate value even after oil extraction. Many farms use them as a natural supplement for sheep and goats, which readily consume them.



A model built on *responsibility*

SHORT SUPPLY CHAIN —

Technology, research, and craftsmanship come together in a modern olive mill equipped with two-phase continuous processing lines and cold extraction technology. Every step, from the olive tree to the bottle, takes place within the company, ensuring a short, controlled and fully traceable supply chain.

OLIVE OIL HERITAGE

Every *drop* of our oil
reaches your table
as if it had just
been freshly pressed.

A fully internal production chain allows Oleificio Cericola to maintain complete control over quality, from the olive tree to the bottle, creating a *de-stoned* extra virgin olive oil that combines the *authenticity* of the land with the precision of the most innovative techniques.

This commitment to quality is not only technical: it has its roots in *Olive Oil Heritage*, the cultural, agricultural, and identity-based legacy connected to extra virgin olive oil and its thousand-year history.



One hectar, an ambitious
dream and the courage
to believe in it.

PIETRO LEONE, MASTER OLIVE OIL MAKER —



Oleificio Cericola's innovation is not limited to production, but also extends to the creation of a *strong* and *distinctive* company identity that takes shape within its renovated headquarters: an olive mill designed with careful attention to aesthetics and functionality, alongside modern offices and a dedicated area for tasting and training, where passing down of the love for oil becomes a true mission.

This attention to detail is equally evident in the *design* of the bottles, conceived to deliver a product that is not only exceptional in quality but also instantly recognizable and perfectly aligned with the style of the contemporary table. An aesthetic born from the desire to make Cericola olive oil an everyday experience of quality, beauty, and identity.

Everything that has been created is the realization of a dream that Veronica Leone transformed into reality. With vision and sensitivity, she guided every decision, bringing to life a space that expresses the *essence* of the company while celebrating its continuous evolution.

MONOCULTIVAR

The Cericola *Monocultivar* line was created from the desire to enhance the most distinctive identity of each olive variety. *Peranzana* and *Coratina* are processed separately to preserve their character, aromas and unique personality.

Two apulian, authentic and recognizable souls enclosed in oils that tell the story of the land without filters.



Monocultivar Peranzana



Balanced

Peranzana is a local cultivar from the Alto Tavoliere Dauno area, considered one of the most elegant expressions of Apulian olive growing. A balanced, refined and distinctive extra virgin olive oil, ideal for those seeking quality and harmony.

Sensory profile

Medium-fruity, with fresh green notes. Aromas of tomato, almond, artichoke, and freshly cut grass. A harmonious bitterness and pungency, never overpowering.

Production characteristics

Harvesting: October–November
Extraction: two-phase continuous cycle, de-stoned and cold extracted below 27°C
Milling within 12 hours
Storage in stainless steel silos at controlled temperature

Recommended pairings

Perfect on Bruschetta and warm bread. Salads, raw vegetables, and pinzimonio. White meats and grilled fish. Soups, legumes and traditional Mediterranean dishes.

Available formats

500 ml glass bottles
1, 3 e 5 L Bag-in-Box
5 L tin
Customisable gift packages



Monocultivar Coratina



Intense

Coratina is one of the most prized cultivars in Italy, a symbol of Apulia and recognised for its rich aromatic profile and high polyphenol content. An intense, bold and structured extra virgin olive oil, ideal for those seeking an extra virgin olive oil with distinctive character and superior quality.

Sensory profile

Intense, green, and complex fruitiness. Notes of artichoke, almond, tomato leaf, fresh grass and thistle. Pronounced yet balanced bitterness and pungency. A persistent aftertaste, with an elegant and clean finish. An oil that tells the strength of its land and the purity of its cultivar.

Production characteristics

Harvesting: October–November, at the beginning of veraison.
Extraction: two-phase continuous cycle, de-stoned and cold extracted below 27°C.
Milling within 12 hours.
Storage: in stainless steel silos at controlled temperature.

Recommended pairings

Perfect for those who love bold and authentic flavours Bruschetta, warm bread, focaccia. Grilled vegetables, salads, pinzimonio. Red meats, roasts, game. Soups, legumes, and rustic dishes. Aged cheeses.

Available formats

500 ml glass bottles
1, 3 e 5 L Bag-in-Box
5 L tin
Customisable gift packages



Inside is
the *olive oil*.
Outside is
our *story*.

There are choices that cannot be measured in hectares, but in courage. In 2009, when *high-density* olive cultivation was still a distant idea in our territory, Pietro planted the first hectare, driven by the determination of someone who knows that innovation is not a risk, but a promise.

That first hectare was not just a field: it was a *vision*. Everything began with that intuition.

The family believed in his vision, invested in it, acquired new land, and planted more olive trees. Hectare after hectare, season after season, high-density olive cultivation became part of the Cericola identity: not just a technique, but a way of looking ahead, growing and building.

The bottle dedicated to high-density olive cultivation was created for this very reason: *to tell the story of a pioneering gesture*, of a man who paved the way, of a family that transformed an idea into a project, a project into reality, and a reality into a *legacy*, not only for Oleificio Cericola, but for the territory of Foggia and its province.

High-density olive cultivation, for us, is not a technique: it is a chapter of our family story.

Eredità therefore becomes the ideal name for the bottle that celebrates:

The 2009 first hectare.
The trust in the future.
The strength of the land.
Pietro's vision.
The story that continues.

The *Monocultivar Eredità* line represents the most modern vision of Cericola olive cultivation.

From high-density olive groves come *Arbequina*, *Oliana*, *Coriana*, and *Koroneiki*: selected varieties created to offer fresh and contemporary oils.

The contemporary signature
of Cericola olive growing,
where vision becomes land.



Arbequina

Year of planting: 2009



Balanced

Arbequina is a cultivar appreciated worldwide for its sweet, delicate and harmonious profile. A smooth, refined, and versatile extra virgin olive oil, ideal for those seeking a gentler and rounder taste compared to the more intense Mediterranean cultivars.

Sensory profile

Light–medium fruity, elegant, and clean. Sweet notes of almond, apple, banana, and fresh grass. Almost absent bitterness. Very mild, barely perceptible pungency. A smooth and velvety finish, with a sweet fruity aftertaste. A perfect oil for those who appreciate delicacy and round profile.

Production characteristics

Harvesting: October–November.
Extraction: two-phase continuous cycle, de-stoned and cold extracted below 27°C.
Milling within 2 hours.
Storage: in stainless steel silos at controlled temperature.

Recommended pairings

Perfect for raw fish, carpaccio, and tartare. Delicate salads and steamed vegetables. Light sauces and emulsions. Desserts, biscuits, creams, and gourmet preparations. Dishes for children and sensitive palates. Its natural sweetness makes it an extremely versatile oil.

Available formats

500 ml glass bottles
1, 3 e 5 L Bag-in-Box
5 L tin
Customisable gift packages



Oliana

Year of planting: 2015



Delicate

Oliana is a modern cultivar, born from the cross between Arbequina and Arbosana, created to offer a sweet, balanced and stable oil. A smooth, refined, and contemporary extra virgin olive oil, ideal for those seeking a delicate taste with greater structure compared to Arbequina.

Sensory profile

Light–medium fruity, clean, and harmonious. Notes of sweet almond, apple, banana, and fresh grass. Very delicate bitterness. Light, elegant, and non-invasive pungency. A velvety finish, with a sweet fruity and almond aftertaste. An oil that captivates with its round profile and versatility.

Production characteristics

Harvesting: October–November.
Extraction: two-phase continuous cycle, de-stoned and cold extracted below 27°C.
Milling within 2 hours.
Storage: in stainless steel silos at controlled temperature.

Recommended pairings

Perfect for raw fish, carpaccio, and tartare. Delicate salads and steamed vegetables. Light sauces, mayonnaise, and emulsions. Desserts, biscuits, creams, and gourmet preparations. Dishes for children and for those who prefer less intense oils.

Available formats

500 ml glass bottles
1, 3 e 5 L Bag-in-Box
5 L tin
Customisable gift packages



Coriana

Year of planting: 2018



Balanced



Coriana is a modern cultivar, born from the cross between Arbosana and Koroneiki, selected to obtain a balanced, stable, and pleasantly aromatic oil. A refined, versatile, and contemporary extra virgin olive oil, ideal for those seeking a harmonious taste suitable for a wide range of preparations.

Sensory profile

Medium fruity, fresh, and clean. Notes of almond, green apple, fresh grass, and artichoke. Light and elegant bitterness. Medium-light pungency, pleasantly persistent. A balanced finish, with a vegetal and almond aftertaste. An oil that combines delicacy and structure, perfect for modern cuisine.

Production characteristics

Harvesting: October–November.
Extraction: two-phase continuous cycle, de-stoned and cold extracted below 27°C.
Milling within 2 hours.
Storage: in stainless steel silos at controlled temperature.

Recommended pairings

Perfect for salads, raw and cooked vegetables. Grilled fish and white meats. Light sauces, mayonnaise, and emulsions. Vegetarian dishes and fusion cuisine. Gourmet preparations requiring balance.

Available formats

500 ml glass bottles
1, 3 e 5 L Bag-in-Box
5 L tin
Customisable gift packages

Koroneiki

Year of planting: 2013



Balanced



Koroneiki is a cultivar appreciated internationally for its intense, aromatic profile and high polyphenol content. A vibrant, fresh, and structured extra virgin olive oil, ideal for those seeking a bold yet elegant taste.

Sensory profile

Medium-intense fruity, green and lively. Notes of fresh grass, artichoke, almond, and tomato leaf. Medium bitterness, fine and clean. Medium-high pungency, persistent and pleasantly lively. An aromatic finish, with a vegetal and almond aftertaste. An oil that combines character and freshness, perfect for modern and Mediterranean cuisine.

Production characteristics

Harvesting: October–November.
Extraction: two-phase continuous cycle, de-stoned and cold extracted below 27°C.
Milling within 2 hours.
Storage: in stainless steel silos at controlled temperature.

Recommended pairings

Perfect for bruschetta, warm bread, focaccia. Grilled vegetables, salads, pinzimonio. Red meats, roasts, game. Grilled fish and flavourful dishes. Soups, legumes, authentic Mediterranean cuisine.

Available formats

500 ml glass bottles
1, 3 e 5 L Bag-in-Box
5 L tin
Customisable gift packages

AROMATIZZATI

Aromatizzati Cericola, our flavoured olive oils, are versatile and contemporary condiments, created for those who love to enhance their dishes with a simple an instant gesture.

Cericola Basil condiment



Delicate

Cericola *basil condiment* is created by combining extra virgin olive oil with natural basil flavouring, carefully selected to ensure an authentic aroma and an intense, harmonious green note.

A condiment designed to bring the freshness of freshly picked basil to every dish, with the convenience of a ready-to-use oil.

Mediterranean and aromatic, it is perfect for caprese, bruschetta, and sauces.

Recommended pairings

Perfect for Caprese and fresh salads.

Bruschetta, focaccia and pizza.

Pasta, light sauces and risotto.

Grilled or steamed vegetables.

Mediterranean dishes and creative cuisine.

Available formats

200 ml glass bottles

Gift packages

Cericola Lemon condiment



Balanced



Cericola *lemon condiment* is obtained through the simultaneous milling of fresh olives and whole lemons. This technique captures all the aromas of the lemon zest and the fragrance of the juice, creating a natural, vibrant, and perfectly harmonious condiment.

Recommended pairings

Perfect for raw fish, carpaccio, tartare, peppered mussels.
Salads and fresh vegetables.
Grilled fish and white meats.
Marinades and light sauces.
Desserts, biscuits and creative preparations.
Summer dishes and Mediterranean cuisine.

Available formats

200 ml glass bottles
Gift packages

Cericola Chili pepper condiment



Intense



Cericola chilli pepper condiment is created by combining extra virgin olive oil with natural chilli pepper flavouring, carefully selected to ensure a clean, balanced and stable aromatic profile over time.

A condiment designed for those who love to enhance their dishes with an immediate and harmonious spicy touch.

Recommended pairings

Perfect for pizza, focaccia and bruschetta.
Pasta, sauces, risotto.
White and red meats
Grilled vegetables.
Legumes, soups, and rustic dishes.
Mediterranean and creative cuisine.

Available formats

200 ml glass bottles
Gift packages

BAG-IN-BOX

Cericola bag-in-box are designed for those who desire an oil that is always fresh, practical, and protected from light and air.

Available in 1, 3, and 5 L formats, they preserve the organoleptic characteristics of extra virgin olive oil, ensuring consistent quality over time.

A functional and sustainable solution, ideal for everyday use and for those seeking excellence, practicality, and authenticity.



Bag-in-Box

Multiple varieties

1, 3 and 5 L

- *Peranzana*
- *Coratina*
- *Arbequina*
- *Coriana*
- *Koroneiki*
- *Oliana*
- *Biologico*



Each variety tells the story of a different soul of our land and the Mediterranean: *Peranzana*, balanced and elegant; *Coratina*, bold and intense; *Arbequina*, delicate and harmonious; *Coriana* and *Oliana*, authentic expressions of distinctive aromas and unique nuances; *Koroneiki*, rich in intensity and aromatic character; and finally, our *Organic* selection, embodying respect for the land and absolute purity.



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