



HURTICINUM

FRANTOIO

AGOSTINI

OLIO  
EXTRAVERGINE  
DI OLIVA

★  
100% ITALIANO

500 ml



SUBLIMIS



FRANTOIO

AGOSTINI

OLIO  
EXTRAVERGINE  
D'OLIVA

★  
100% ITALIANO

250 ml



## MARCHE

OUR OLIVE GROVES ARE LOCATED AT THE BASE OF THE ASO VALLEY, BETWEEN THE SIBILLINI MOUNTAINS AND THE ADRIATIC SEA, WHERE THE AIR IS FRESH AND PURE AND THE CLIMATE IS IDEAL FOR THE CULTIVATION OF OLIVES.

THE INTENSE GREEN OF THE HILLS AND THE BLUE OF THE SEA ARE THE PREDOMINANT COLORS OF THIS BEAUTIFUL LANDSCAPE IN WHICH THE OIL-PRODUCING TRADITION OF FRANTOIO AGOSTINI ORIGINATED.

THE ART OF PRODUCING OIL WAS DEVELOPED SINCE THE ROMAN AGE, AND IN 1945 ALFREDO AGOSTINI BEGAN TO PRODUCE HIS OWN OIL, STARTING WITH A SMALL OIL MILL. SINCE THEN, IT HAS BEEN HANDED DOWN TO THE FAMILY FOR GENERATIONS. CURRENTLY, HIS SON GAETANO, TOGETHER WITH HIS SONS MARCO AND ELIA, AND HIS BROTHER MAURIZIO MANAGE THE COMPANY.

## THE AGOSTINI FAMILY

OUR REVERENT BOND WITH AGRICULTURE HAS LASTED FOR OVER A CENTURY. WE KNOW THE DIFFICULTIES OF THE JOB AND THIS IS WHY WE HAVE A DEEP RESPECT FOR OUR TERRITORY AND ITS PRECIOUS FRUITS SUCH AS THE OIL THAT WE HAVE CHOSEN AND THAT HAS CHOSEN US. OUR PASSION HAS GROWN OVER THE YEARS PRESERVING THE PRINCIPLES OF QUALITY, SUSTAINABILITY AND INNOVATION, WHILE ACHIEVING OVER THE YEARS THE QUALITY OF OBJECTIVES THAT WE SET FOR OURSELVES WITHOUT OVERLOOKING ECONOMIC SUSTAINABILITY.

OUR HISTORY IS SIMPLE AND HAS BEEN ABOUT EXTRA VIRGIN OLIVE OIL FOR 3 GENERATIONS.

OUR PHILOSOPHY IS CLEAR: EVERY AGOSTINI PRODUCT MUST BE IMPECCABLE.

SHARING OUR LOVE AND PASSION FOR THE EVOO THROUGH THE ART OF PRODUCING THE EVOO FROM THE BEGINNING TO END - FROM OUR OWN HIGHLY SUPERVISED GROVES TO THE HAND SELECTION OF OLIVES PRODUCED IN OUR FAMILY MILL.



BIOLOGICO



FRANTOIO

AGOSTINI

OLIO EXTRAVERGINE DI OLIVA



100% ITALIANO

500 ml



ASCOLANA TENERA

FRANTOIO

AGOSTINI

OLIO  
EXTRAVERGINE  
DI OLIVA

★  
100% ITALIANO

500 ml



# ASCOLANA TENERA

EXTRA VIRGIN OLIVE OIL - 100% ITALIAN



The colour is a beautiful, intense golden yellow with delicate green nuances, limpid.



The aroma opens with strong and enveloping scent, rich in aromatic hints of officinal herbs, with clear notes of mint and basil.



Complex and elegant on the palate, it displays a wide fruity component, with notes of medium ripe tomato, apple and unripe banana, enriched by tones of lettuce and celery. Bitterness and spiciness are present and well expressed.



It is excellent for spelt and wheat appetizers, steamed beans, tomato salads, jacket potatoes, pureed legumes, risotto (rice) with artichokes, shellfish au gratin, salmon tartare, roasted rabbit, oven-cooked poultry, curded cheese.



AVAILABLE  
FORMATS

500ML





HURTICINUM

FRANTOIO

AGOSTINI

OLIO  
EXTRAVERGINE  
DI OLIVA

★  
100% ITALIANO

500 ml





# HURTICINUM

**DELICATE**

EXTRA VIRGIN OLIVE OIL - 100% ITALIAN



The colour is a beautiful, intense golden yellow with intense green hues, limpid and clear.



The aroma is broad and enveloping, rich in vegetal hints of artichoke and wild chicory, sustained by aromatic notes of mint and rosemary.



Elegant and complex on the palate, it has tones of field lettuce and a clear aftertaste of black pepper and almond. Balanced in bitterness and spiciness.

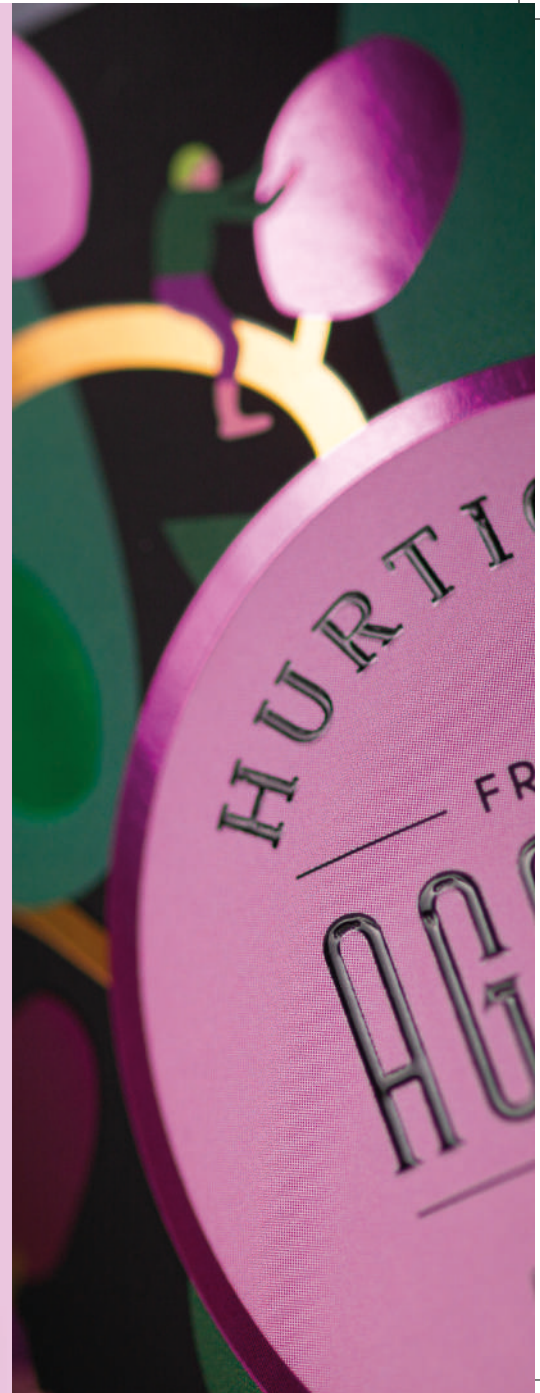


It combines well with octopus carpaccio, swordfish salads, tomatoes au gratin, baked radicchio, artichoke soups, pasta with meat sauce, grilled tuna, roasted fowl or game meat, hard cheeses.



AVAILABLE  
FORMATS

250ML-500ML-750ML-3L





SUBLIMIS  
FRANTOIO  
AGOSTINI  
OLIO  
EXTRAVERGINE  
DI OLIVA  
100% ITALIANO

500 ml



# SUBLIMIS

## INTENSE

EXTRA VIRGIN OLIVE OIL - 100% ITALIAN



The colour is an intense golden yellow with streaks of light green, limpid and clear.



The aroma is clean and present, rich in mint, rosemary, and balsamic hints, sustained by spicy nuances of black pepper and a hint of almond.



Delicate and tempered on the palate, with vegetal tones of artichoke, chicory and lettuce. Distinctly bitter and spicy.



Ideal on toasted bread with vegetables, barley salads, marinated amberjack, tomatoes with rice, chickpea soups, pasta with salmon, stewed shrimp, char-grilled cuttlefish, grilled red or game meat, medium aged cheeses.



AVAILABLE  
FORMATS

250ML-500ML-750ML-3L





CLASSICO

DAL 1945

FRANTOIO

AGOSTINI

OLIO  
EXTRAVERGINE  
DI OLIVA

100%  
ITALIANO




ESTRATTO A FREDDO

500 ML



# CLASSIC

EXTRA VIRGIN OLIVE OIL - 100% ITALIAN

-  Mainly yellow with green glares.
-  It presents notes of bitterness and piquancy, with delicate herbaceous hints, including fresh cut grass and cardoon.
-  “Classico” is our most versatile product. It is excellent for any dish of Italian cuisine.



From the preparation of traditional sauces (ragout, etc.) to the raw use, drizzled on white flesh, salads and fish.



AVAILABLE  
FORMATS

500ML-750ML-1L-3L-5L





BIOLOGICO

FRANTOIO

AGOSTINI

OLIO EXTRAVERGINE DI OLIVA



100% ITALIANO

500 ml



# TERRA DI MARCA

## ORGANIC FARMING

EXTRA VIRGIN OLIVE OIL - 100% ITALIAN



A beautiful intense golden yellow colour with delicate green hues, limpid.



The aroma is strong and enveloping, rich in notes of aromatic herbs, with hints of mint and rosemary, sustained by hints of freshly mown grass and almond.



Complex and vegetal on the palate, with tones of artichoke, chicory and lettuce. Bitter, distinctly spicy, and well balanced.



Excellent with lentil appetizers, char-grilled porcini mushrooms, tuna salads, grilled radicchio, bean soups, pasta with sausage, boiled octopus, roasted rabbit, grilled poultry, spun cheese.



AVAILABLE  
FORMATS

500ML-3L  
TIN 100ML  
SINGLE PACKET 10ML





100% ITALIANO  
FRANTOIO  
**AGOSTINI**  
OLIO EXTRAVERGINE DI OLIVA  
MARCHE IGP

500 ml





# TERRA DI MARCA

MARCHE IGP

PROTECTED GEOGRAPHICAL IDENTIFICATION  
EXTRA VIRGIN OLIVE OIL - 100% ITALIAN



The colour is a beautiful, intense golden yellow with subtle whispers of green, limpid.



The aroma is clean and enveloping, rich in balsamic hints of mint and basil, sustained by notes of unripe banana and apple.



On the palate it is delicate and tempered, with hints of medium ripe tomato, celery and lettuce. Distinctly bitter and spicy.



Ideal on toasted bread with vegetables, barley salads, marinated amberjack, tomatoes with rice, chickpea soups, pasta with salmon, stewed shrimp, char-grilled cuttlefish, roasted rabbit, grilled poultry, spun cheese.



AVAILABLE  
FORMATS

500ML



## AWARDS AND ACKNOWLEDGMENTS

# FLOS OLEI

A GUIDE TO THE WORLD OF EXTRA VIRGIN OLIVE OIL

2013 2014 2015 2016 2017 2018 2019 2020 2021 2022

SCORE

95/100

Frantoio Agostini reviewed as one of the **best 500 producers** in the world. Notable in particular for the **quality of the oil**, for its **eco-sustainability** and for the excellent **value for money**.

“**Made with love**” Farm: High quality farm showing special care and passion for its products.



THE NEW YORK INTERNATIONAL OLIVE OIL COMPETITION

2016 2017 2018 2019 2021

Gold medal as one of the best oils in the world



EVO INTERNATIONAL OLIVE OIL CONTEST

2019: **SILVER MEDAL** - SUBLÌMIS

2020: **GOLD MEDAL** - SUBLÌMIS

2020: **GOLD MEDAL** - HURTICINUM



DER FEINSCHMECKER

2013 2014 2015 2016 2021

One of the best 200 oil producers in the world



CHINA INTERNATIONAL OLIVE OIL COMPETITION

2018: **SILVER OLIVE MEDIUM** - SUBLÌMIS

2021: **GOLD OLIVE MEDIUM** - SUBLÌMIS



LES HUILES DU MONDE

2017 2018: **OLIO GOURMET** - HURTICINUM

2020: **GOURMET BRONZE** - HURTICINUM

2021: **GOURMET GOLD** - HURTICINUM



“ORO D'ITALIA” COMPETITION

2016 2017: **BEST ITALIAN OLIVE OIL**

2020: **4TH PLACE**

2021: **BEST ITALIAN ORGANIC OLIVE OIL**

“L'ORO DELLE MARCHE” COMPETITION

2015 2016 2018 2019 21

**BEST OLIVE OIL OF THE MARCHES**

“L'ORO DEL MEDITERRANEO” COMPETITION

**1ST PLACE** - TERRA DI MARCA ORGANIC



OLIVE JAPAN

2018: **SILVER MEDAL AWARD** - SUBLÌMIS

2021: **GOLD MEDAL AWARD** - ASCOLANA TENERA



GAMBERO ROSSO

2013 2015 2106

Reviewed as one of the best 300 oil mills in Italy

2021: **3 LEAFS** - ASCOLANA TENERA



**AGOSTINI ALFREDO SNC**  
PETRITOLI (FM) - MARCHE - ITALY  
**[WWW.FRANTOIOAGOSTINI.COM](http://WWW.FRANTOIOAGOSTINI.COM)**