

*Lamantea*<sup>®</sup>

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T H E O I L C R E A T E D B Y N A T U R E

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**Products catalog**



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## T H E   C O M P A N Y

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Since 1950 the Lamantea family, with the principal creator Leonardo, continues the antique tradition of milling olives, a selected fruit from secular trees within their own property.

Today, thanks to the enterprising ideas of his son Mario, Lamantea has become an established brand and leader in the production of extra virgin olive oil that is 100% Italian.

Tanks to the constant updating of their equipment that transform olive in oil, Lamantea produces, since its inception, an extra virgin oil of a superior quality and capable to satisfy the needs of any type of costumer.

The Lamantea extra virgin olive oil is produced from selected olives of Coratina, Ogliarola and Nocellara variety, which are typical of the pugliese territory.

The production lines produces 3 different oils for different taste requirements: the INTENSE oil from more demanding plates, the DELICATE for the lovers of sweet taste and the LIGHT for a more refined taste.

Lamantea plays a major role in the market of aromatic oils, all of which are obtained naturally from selected olives, fruit and or vegetables, without the inclusion of additives.

Much attention is dedicated to the packaging, to accentuate the image, which is a strong impact on our sales.

Lamantea, thanks to its competency and the professionalism, today can rely on a comprehensive package of loyal customers, spread across Italy and foreign, and can easily look forward with great prospect of an immediate growth.

For further information on Lamantea please visit our website at [www.oliolamantea.it](http://www.oliolamantea.it).



### ZERO 1

Area produced: Puglia Bisceglie area

Olive growth location: farm in Bisceglie, where our oils are produced

Harvest period: from 10 November to 10 January

Olives variety: 100% Coratina

Harvest method: manually or mechanically selected

Grinding method: cold extraction with stone wheel at a temperature of less than 27° C

Acidity (acidic oils): 0,1 %

Color: green

Taste: intense fruit. With artichoke and almond scent, spicy to the palate.

Container type and size: dark glass bottle 0,5 liters

Sanitation control: HACCP department of commerce

Certificates: chemical analysis from samer accredited by the department of commerce



### ZERO 2

Area produced: Puglia Bisceglie area

Olive growth location: farm in Bisceglie, where our oils are produced

Harvest period: from 10 November to 10 January

Olives variety: 50% Coratina 50% Barese

Harvest method: manually or mechanically selected

Grinding method: cold extraction with stone wheel at a temperature of less than 27° C

Acidity (acidic oils): 0,2 %

Color: yellow

Taste: medium fruit. With artichoke and almond scent, delicate to the palate.

Container type and size: dark glass bottle 0,5 liters

Sanitation control: HACCP department of commerce

Certificates: chemical analysis from samer accredited by the department of commerce



### ZERO 3

Area produced: Puglia Bisceglie and Cerignola area

Olive growth location: farm in Bisceglie and Cerignola, where our oils are produced

Harvest period: from 10 November to 10 January

Olives variety: Nocellara and Messinese

Harvest method: manually or mechanically selected

Grinding method: cold extraction with stone wheel at a temperature of less than 27° C

Acidity (acidic oils): 0,3 %

Color: yellow

Taste: medium fruit. With grass and tomato scent, lightly hot to the palate.

Container type and size: dark glass bottle 0,5 liters

Sanitation control: HACCP department of commerce

Certificates: chemical analysis from samer accredited by the department of commerce

## THE CLASSICS



### INTENSE FLAVOR

Area produced: Puglia Bisceglie area

Olive growth location: farm in Bisceglie, where our oils are produced

Harvest period: from 10 November to 10 January

Olives variety: 100% Coratina

Harvest method: manually or mechanically selected

Grinding method: cold extraction with stone wheel at a temperature of less than 27° C

Acidity (acidic oils): 0,1 %

Color: green

Taste: intense fruit. With artichoke and almond scent, spicy to the palate.

Container type and size: dark glass bottle 0,25, 0,75 and 1 liters

Sanitation control: HACCP department of commerce

Certificates: chemical analysis from samer accredited by the department of commerce



### DELICATE FLAVOR

Area produced: Puglia Bisceglie area

Olive growth location: farm in Bisceglie, where our oils are produced

Harvest period: from 10 November to 10 January

Olives variety: 50% Coratina 50% Barese

Harvest method: manually or mechanically selected

Grinding method: cold extraction with stone wheel at a temperature of less than 27° C

Acidity (acidic oils): 0,2 %

Color: yellow

Taste: medium fruit. With artichoke and almond scent, delicate to the palate.

Container type and size: dark glass bottle 0,75, 0,25 and 1 liters

Sanitation control: HACCP department of commerce

Certificates: chemical analysis from samer accredited by the department of commerce



### OIL IN METAL CAN

Lamantea's extra virgin olive oil is also available in aluminium cans of 3,5 and 25 liters.



## AROMATIC OILS



### Basil

This condiment is obtained with the cold pressing process of selected olives, enriched only with fresh BASIL.

It is recommended for first course meals, pizza and bufalo mozzarella

Ingredients:  
extra virgin olive oil  
fresh basil



### Truffle

It's a sauce made with extra virgin olive oil and TRUFFLE extract, with a delicate taste.

It is recommended for risotti, fresh pasta, cheeses and meat

Ingredients:  
95 % extra virgin olive oil  
5% truffle extract



### Orange

This condiment is obtained with the cold pressing process of selected olives, enriched only with fresh ORANGES.

It is recommended for fish, shellfish and carpacci

Ingredients:  
extra virgin olive oil  
fresh orange



### Rosemary

This condiment is obtained with the cold pressing process of selected olives, enriched only with fresh ROSEMARY.

It is recommended for barbecued chicken and fish and vegetables

Ingredients:  
extra virgin olive oil  
fresh rosemary



### Lemon

This condiment is obtained with the cold pressing process of selected olives, enriched only with fresh LEMONS.

It is recommended for fish, shellfish and bresaola

Ingredients:  
extra virgin olive oil  
fresh lemons



### Hot pepper

This condiment is obtained with the cold pressing process of selected olives, enriched only with fresh HOT PEPPER.

It is recommended for first spicy meals, legumes and soups.

Ingredients:  
extra virgin olive oil  
fresh hot pepper



### Pepper

This condiment is obtained with the cold pressing process of selected olives, enriched only with fresh PEPPERS.

It is recommended for fish, shellfish and dairy products

Ingredients:  
extra virgin olive oil  
fresh peppers



### Mint

This condiment is obtained with the cold pressing process of selected olives, enriched only with fresh MINT.

It is recommended for artichoke salad, steamed fish, barbecued or grilled vegetables

Ingredients:  
extra virgin olive oil  
fresh mint



### Garlic

This condiment is obtained with the cold pressing process of selected olives, enriched only with fresh GARLIC.

It is recommended for bruschette and base for sauces

Ingredients:  
extra virgin olive oil  
fresh garlic

All of Lamantea's condiments are produced with 100% Italian (Puglia) extra virgin olive oil, naturally processed without the inclusion of aromas.

## GIFT IDEAS

### CARRING BAG WITH WOODEN SHOWCASE



Contains 6 dark glass bottles 0,25 liters of all type of aromatic oils

### CARRING BAG OF THREE



Contains 3 dark glass bottles 0,25 liters of extra virgin olive oil of your choice

### CARRING BAG OF FIVE



Contains 5 dark glass bottles 0,25 liters of extra virgin olive oil of your choice

## GIFT IDEAS

### CARRING BAG OF THREE

Contains 3 dark glass bottles 0,75 liters of extra virgin olive oil by INTENSE and DELICATE taste.



### WOODEN CARRING CASE

Contains 6 dark glass bottles 0,25 liters of various aromatic oils, 1 bottle 0,75 liters of extra virgin olive oil (INTENSE or DELICATE taste), 1 clay container 0,25 liters of extra virgin olive oil and some typical pugliese products.



### OUR CLAY CONTAINERS

Contains 0,25 liters of extra virgin olive oil. Our clay containers, totally hand made, are excellent for elegant home décor.



# Lamantea®

## R A P S O D I A

### R A P S O D I A

Lamantea is the first world producer of extravirgin olive oil with broccoli

Natural condiment made with extravirgin olive oil and broccoli, obtained by cold extraction of selected olives of Coratina variety and enriched with the addition of broccoli of Puglia. Recommended on steamed fish and bruschetta.

RAPSODIA is packaged in box of 9 bottles of 0,25 lt.



### ORECCHIETTE AND EXTRAVIRGIN OLIVE OIL WITH BROCCOLI

Contains 1 pack of 500 grams of durum wheat orecchiette and 1 bottle of 100 ml of extravirgin olive oil with broccoli. A free bottle of extra virgin olive oil.

It is a typical product of Puglia.



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### "RAPSODY" OIL RECOGNIZED AND REWARDED FOR INNOVATION BISCEGLIE TO THE VINITALY-SOL 2011



Lamantea is first producer in the world of extra virgin olive oil with fresh BROCCOLI RAPE.

"RAPSODY, OIL OF MY LAND". With this brand the lamantea's mill in Bisceglie has presented his extra virgin olive oil the national fair in Verona, "Vinitaly-SOL-2011", where it was selected as the "THE BEST INNOVATION", stimulating a very high interest not only by the diplomats present at the fair (the regional agricultural department clerk Dario Stefano) but also the sectors, nationals and foreigners.

We are talking about NATURAL AROMATIC OIL with FRESH BROCCOLI RAPE.

Since 1950 the Lamantea family, with Leonardo at the helm, continues the antique tradition of olives grinding, selected fruit of secular trees of their own.

"The company is the first in the world to produce this oil so we have patented it in a suitable bottle with graphics much different than market standard, giving a sense of importance and elegance - says Mario Lamantea - the idea is born, after a market research, that has resulted the lack of this product and therefore the need to create this product providing also heritage to our pugliese land, and bringing it to the far away homes and the people that want to know us".

With the "RAPSODY" condiment the biscegliese chef Mario Musci, participating at a program in Erba(co) "Chef of the year" he won the gold medal.

Next stop for the Lamantea's mill will be next May at "TUTTOFOOD" in Milan.



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