



**A Family traditional Artisan working  
since 1926**  
[www.olioballarini.it](http://www.olioballarini.it)  
[commerciale@olioballarini.it](mailto:commerciale@olioballarini.it)



**The Ballarini brothers in their own Olive Oil Mill**

**FRANTOIO BALLARINI CONTACTS:**

FRANTOIO BALLARINI Via Molini 26, 37030 Cazzano di Tramigna (Verona) Veneto  
Region - Italy

[www.olioballarini.it](http://www.olioballarini.it)

[commerciale@olioballarini.it](mailto:commerciale@olioballarini.it)

headquarter phone: +39 (0)457820543

Vittorio Ballarini sales manager mobile phone +393408822964

Whatsapp number +39 3792308636



**A Family traditional Artisan working since 1926**  
[www.olioballarini.it](http://www.olioballarini.it)  
[commerciale@olioballarini.it](mailto:commerciale@olioballarini.it)

## ITALIAN BLACK OR GREEN OLIVES SELECTION EVOO



**Olio extra vergine d'oliva "Tradizione Olearia Famiglia Ballarini"**  
**Italian black olives selection**



**Olio extra vergine d'oliva "Tradizione Olearia Famiglia Ballarini"**  
**Italian green olives selection**

**Production Area:** east verona hills (Veneto Region, north east of Italy) and best Italy Areas;

**typical olives:** grignano, leccino, pendolino, ogliarola, moraiola;

**Picking period:** october, november, december;

**picking method:** with special electric/pneumatic shakers;

**Working method:** continuous cold squeezing milling;

**olive oil phisic characteristics:** not filtered olive oil with pulp olives inside falling down in a natural way;

**olive oil smellings:** mild and light fruity;

**suggested for:** pasta, soups, fish, salads;

**available packagings:**

round collection lines bottles lts 0,25-0,50;

square collection bottles lts 0,25-0,50;

square high bottle lts 0,75;

tins/bagbox lts 3-5;

**Production Area:** east verona hills (Veneto Region, north east of Italy) and best Italy Areas;

**typical olives:** favarol, peranzana, frantoio, biancolilla, cerasuola, nocellara del belice;

**Picking period:** october, november, december;

**picking method:** with special electric/pneumatic shakers;

**Working method:** continuous cold squeezing milling;

**olive oil phisic characteristics:** not filtered olive oil with pulp olives inside falling down in a natural way;

**olive oil smellings:** medium fruity;

**suggested for:** meats, pizzas, bruschetta, various spicy dishes;

**available packagings:**

round collection lines bottles lts 0,25-0,50;

square collection bottles lts 0,25-0,50;

square high bottle lts 0,75;

tins/bagbox lts 3-5;



**Tins/bagbox lts 3-5**



**A Family traditional Artisan working  
since 1926**

[www.olioballarini.it](http://www.olioballarini.it)  
[commerciale@olioballarini.it](mailto:commerciale@olioballarini.it)

## ORGANIC ITALIAN EVOO



### **Olio extra vergine d'oliva "Tradizione Olearia Famiglia Ballarini" FROM ORGANIC ITALIAN OLIVES**

- Production Area:** east verona hills (Veneto Region, north east of Italy) and best Italy Areas;
- typical olives:** grignano, favarol, frantoio, moraiola, ogliarola, peranzana, biancolilla, cerasuola, nocellara del belice;
- Picking period:** october, november, december;
- picking method:** with special electric/pneumatic shakers;
- Working method:** continuous cold squeezing milling;
- olive oil phisic characteristics:** not filtered olive oil with pulp olives inside falling down in a natural way;
- olive oil smellings:** light/medium fruity;
- suggested for:** meats, pizzas, bruschetta, various spicy dishes;
- available packagings:**
  - round collection lines bottles lts 0,25-0,50;
  - square collection bottles lts 0,25-0,50;
  - square high bottle lts 0,75;
  - tins/bagbox lts 3-5;



Tins/bagbox lt 3-5



**100% ITALIAN PRODUCTS**  
**A Family traditional Artisan working**  
**since 1926**  
[www.olioballarini.it](http://www.olioballarini.it)  
[commerciale@olioballarini.it](mailto:commerciale@olioballarini.it)  
**Verona – Italy**

## DOP VENETO VALPOLICELLA EVOO



### **Olio extra vergine d'oliva "Tradizione Olearia Famiglia Ballarini"** **P.D.O. Protected designation of origin "Veneto Valpolicella"** **Cadianum**

- Production Area: east verona hills (Veneto Region, north east of Italy);
- typical olives: grignano and/or favarol (minimum 50%), frantoio, moraiola;
- Picking period: october, november, december;
- picking method: with special electric/pneumatic shakers;
- Working method: continuous cold squeezing milling;
- olive oil phisic characteristics: not filtered olive oil with pulp olives inside falling down in a natural way;
- olive oil smellings: light/medium fruity;
- suggested for: meats, pizzas, bruschetta, various spicy dishes;
- available packagings:
  - round collection lines bottles lts 0,25-0,50;
  - square collection bottles lts 0,25-0,50;



**OLIO EVO ITALIANO  
PER PASSIONE E TRADIZIONE  
DAL 1926**  
www.olioballarini.it  
commerciale@olioballarini.it  
**Verona - Italia**

## **OLIO EXTRAVERGINE D'OLIVA ITALIANO "NOVELLO"**



### **Olio extra vergine d'oliva italiano "Novello"**

Extra virgin olive oil obtained from fresh and green olives crushed few days ago, rough product with olives pulp particles falling down naturally; From

**Areas:** from the best Italian locations we select and crush a mix of various olives from 10th October till 15th November to obtain this New Extra Virgin Olive Oil;

**organoleptic description:** This product has a marked and decisive fruity taste with hints ranging from sweet almond to artichoke, citrus and green herbs;

**suggested for:** meat dishes, bruschetta, pizza, grilled vegetables and various generally spicy dishes

**typical olives:** grignano, favarol, frantoio, moraiola, pendolino, casaliva, leccio, ogliarola, biancolilla, cerasuola;

**Picking period:** October, November;

**picking method:** with special electric/pneumatic shakers;

**Working method:** continuous cold squeezing milling;

**Product availability:** during picking/milling olives season from 20th October till 30th December

**Packaging bottle:** white glass square bottle 0,50 lts – box per 6 pieces



**OLIO EVO ITALIANO  
PER PASSIONE E TRADIZIONE  
DAL 1926**

[www.olioballarini.it](http://www.olioballarini.it)  
[commerciale@olioballarini.it](mailto:commerciale@olioballarini.it)

**Verona - Italia**

## **OLIO EXTRAVERGINE D'OLIVA ITALIANO "LA SELEZIONE"**



### **Olio extra vergine d'oliva italiano "La Selezione"**

Extra virgin olive oil obtained from fresh and green olives crushed few days ago, rough product with olives pulp particles falling down naturally. The Ballarini brothers every year make a special selection of various mixed olives high in polyphenols and peroxides values.

**Areas:** from the best Italian locations we select and crush a mix of various olives from 10th October till 10th November to obtain this New Extra Virgin Olive Oil;

**organoleptic description:** This product has a marked and decisive fruity taste with hints ranging from sweet almond to artichoke, citrus, tomatoes and green herbs;

**suggested for:** meat dishes, bruschetta, pizza, grilled vegetables and various generally spicy dishes

**typical olives:** grignano, favarol, frantoio, moraiola, pendolino, casaliva, leccio, ogliarola, biancolilla, cerasuola, maurino, peranzana;

**Picking period:** October, November;

**picking method:** with special electric/pneumatic shakers;

**Working method:** continuous cold squeezing milling;

**Packaging bottle:** dark glass square bottle 0,50 lts – box per 6 pieces



**OLIO EVO ITALIANO  
PER PASSIONE E TRADIZIONE  
DAL 1926**  
[www.olioballarini.it](http://www.olioballarini.it)  
[commerciale@olioballarini.it](mailto:commerciale@olioballarini.it)  
**Verona - Italia**

## OUR FLAVOURED OLIVE OILS SPECIALITIES



### Flavoured extra virgin olive oils with natural infusion:

- Olio with chili
- Olio garlic and chili
- Olio with black truffle

### Flavoured extra virgin olive oils from crushing olives together lemons or oranges:

- Olio with lemons or oranges

Boxes per 12 pcs



**OLIO EVO ITALIANO  
PER PASSIONE E TRADIZIONE  
DAL 1926**  
www.olioballarini.it  
commerciale@olioballarini.it  
**Verona - Italia**

## OUR SPECIALITY JARS UNDER OLIVE OIL



### Our sauces:

black olives paste under olive oil g135  
green olives paste under olive oil g135



### Our speciality jars with olives:

little stoned black olives under extra virgin olive oil g180  
big green and black stoned olives with sweet pepper under olive oil g280  
medium size green olives with bones under flavoured olive oil with lemon g280  
medium size stoned green olives in water and salt g280

boxes per 12 pcs



**OLIO EVO ITALIANO**  
**PER PASSIONE E TRADIZIONE**  
**DAL 1926**  
[www.olioballarini.it](http://www.olioballarini.it)  
[commerciale@olioballarini.it](mailto:commerciale@olioballarini.it)  
**Verona - Italia**

## BOXES PACKAGINGS DETAILS:

kind of packaging	Pieces per box	Boxes per layer (80x120 pallet)		
Lts 0,25 bottles	12	14		
Lts 0,50 bottles	6	16		
Lts 0,75 bottles	6	16		
Lts 3 tins	2	16		
Lts 5 tins	2	16		
Lts 3 bagbox	2	14		
Lts 5 bagbox	1	14		
jars	12			