

The Family history

Grandfather Delio, from Rigali like the olive trees he planted.

Massimo, and his memory that gives the name to the oil.

After the Second World War, Italy was trying to get back on its feet. The tenacity of the Italians did not fail, and they began the reconstruction; among these millions of people was also Grandfather Delio, born in the small village of Rigali, at the foot of Monte Penna, in a family of farmers.

He knew hunger and hard work, and he responded with the desire to grow and improve.

Life led him to make choices far from the countryside, but he could never detach himself from the scent of the earth, he could never fall out of love with the color of the fields, the clods withered by the sun, the color of the wheat in summer, the olive trees beaten by the wind!

Yes, the olive trees... his great passion that he passed on first to his children and then to us grandchildren.

Mattia and I thus perpetuate what has always, season after season, marked the time of a family.

Gathering together, at the beginning of autumn, in our land. Harvesting the olives, all together and strictly by hand. Making an EVO oil that honors memories and bonds: few, precious, unique. 500 numbered bottles.

Simplicity and truth are the only things that really matter. They come from within. We cannot fake them.



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MA
XI
MUS

IL MASSIMO DELL'OLIO EVO





Characteristics of All Our Oils

Hand Harvested

Harvesting the precious fruits by hand to preserve them from the impacts of mechanical harvesting, rushing to the mill to extract the oil in less than six hours, is not only the practice of a technique to achieve the highest quality. It is also the willingness to use methods that may be more laborious, but whose result honors history.

Filtered

After a brief period of decantation, the oil undergoes a natural filtration process that does not alter its qualitative, nutritional, and organoleptic characteristics. Bottling at our company is carried out based on the orders we receive daily, allowing the oil to always arrive fresh to the final consumer.



PURO

Monocultivar 100% Nostrale di Rigali



The oil that tells our story and keeps memories alive. From the centuries-old olive trees of the Nostrale di Rigali cultivar, **Puro** is born. Hand-harvested as tradition dictates, it is the green gold of our people: shining like its emerald color, intense like the wind that blows through its leaves.



Slow Food®
Presidio
OLIVI SECOLARI



DELIO

Blend of local varieties: Nostrale di Rigali, Moraiolo, Frantoio, Orbetana



Its herbaceous notes blend in a perfect harmony of flavors, each evoking a characteristic of Umbria, our land, to which we are grateful and to which we dedicate our **Delio**.

Like every family recipe carefully kept and passed down, we reveal some of the ingredients to you, but not their quantities!

