

CATALOGUE 2025



My name is Pierluigi Presciuttini and I am an olive grower from Montefiascone (VT) who grew up among olive trees and in the family oil mill. The passion for these wonderful trees has led me to pursue with dedication and stubbornness the search for continuous agronomic improvements in the management of olive groves, starting from the cultivation with polyconic system to the instruments to indicate the correct harvesting period, always favoring a sustainable and natural cultivation and excluding the use of harmful chemical products, in the belief that the quality of the product must always be in the first place. Currently I manage about 5000 plants and almost all have been recovered from abandonment in the last 5 years. Many cultivars are Caninese, many other Frantoio and others Leccino. With the aim of producing an absolutely excellent oil, I am always looking for abandoned olive groves to recover. I am particularly attracted by trees that have been away from man for a long time because they are the best for production quality and rusticityofgrowth.



Extra Virgin Olive Oil "...diNotte®"

WHY "... diNotte®"?

Because by harvesting the olives at night, in the absence of sunlight, the oxidation processes are not activated. They are particularly harmful for the Extra Virgin Olive Oil. The lower temperatures do not trigger fermentation processes and contribute to maintaining the best quality of the final product. "...diNotte®" because during the night I have the possibility to bring the olives to the Oil Mill faster and, without waiting, to be able to start them immediately for processing, in this way also the extraction is not conditioned by the harmful oxidative processes deriving from the sunlight.

The EVO oil "... diNotte®" is a real object of desire and is aimed at a very demanding and sophisticated public, which appreciates unique and unrepeatable products.

It has a strong character, with a slightly bitter flavor, ideal to accompany refined dishes without overwhelming the taste of the dish. The early harvest also gives it a pungent aftertaste that makes this Oil EVO interesting and harmonious as a whole. Made entirely from the Caninese Cultivar.

Bouquet: medium fruity, herbaceous net of olive, with soft notes of artichoke, green grass and chickory.

Taste: clean, herbaceous, opens with a bitter sensation followed after 20 seconds by a pleasant and very persistent pungent note.

This product won the honorable mention in the gift sector in the competition "Le Forme dell'Olio" of the magazine OlioOfficina



Extra Virgin Olive Oil "Le Rose"

Obtained from the recover of abandoned groves, the Presciuttini Oil Mill proposes this selection of extra virgin olive oil called "Le Rose". With the MORI-TEM Two Phases system of Frantoio Presciuttini, this precious green oil with golden reflections is born. The cultivar of Leccino, harvested between September 22th and October 10th give this oil a predominance of pungent flavor.

Its use is recommended on bruschetta, pinzimonio and fish, it finds its exceptional placement on a raw aubergine parmigiana or a fillet of croaker fish, formidable on the scoglio spaghetti.

In the kitchen it is excellent for the preparation of meat sauces and fried, especially for long cooking.

Bouquet: medium fruity, herbaceous net of olive, with soft notes of almond, fresh hay and chickory.

Taste: clean, herbaceous, opens with a slightly bitter sensation followed by a pleasant and persistent pungent note.

The EVO Oil «Le Rose» in May 2019 won the Gold Medal at the prestigious international EVO-IOOC competition.

Currently «Le Rose» is produced in 3 Monocultivar: Leccino, Frantoio, Caninese.



Extra Virgin Olive Oil " Fos 42 "

From the Frantoio Presciuttini comes this precious oil extracted with the MORI-TEM Two-Phase System. It is Green with golden reflections. Obtained from the olives belonging to the varieties of Carboncella, Frantoio, Leccino and Caninese, picked in the period between October 10th and December 20th, this sweet-tasting oil has a marked clarity due to filtering and a high fluidity.

Its use is recommended raw on salads, bruschetta, pinzimonio, fish, preparation of oil and mayonnaise. In the kitchen it is excellent for sauces, sauté and fries.

Bouquet: light fruity, fresh net of olive, with soft notes of apple and ripe fruit.

Taste: clean, banana and apple, opens with a sweet sensation followed by a pleasant and light pungent note, absence of bitterness.



Extra Virgin Olive Oil "Veltun" ORGANIC

In the ancient Lands of Tuscia, from the recovery of abandoned olive groves, this precious ORGANIC EVO Oil is born. It directly collects the legacy of the Etruscan people who first donated the richness of olive cultivation to these lands.

Obtained from the varieties of Carboncella and Frantoio, this oil was born uncontaminated thanks to the very early harvest carried out before the precious drupes can be deteriorated by adverse environmental conditions.

Bouquet: light fruity, fresh net of olive, with soft notes of ripe fruit.

Taste: clean, with hints of apple, opens with a sweet sensation followed by a pleasant and light pungent note, absence of bitterness.

