



The Taste of Italy

Frantoio Montecchia



The knowledge of the land, the passion for research, and the respect for the environment made it possible for Frantoio Montecchia to open its doors to the public in 1996.

Thanks to the competence of the Master oil producer, the production counts three lines of Extra Virgin Olive Oil: The Classic Dorica Blend, for everyday dressing, the Catering Blend dedicated to exclusive dishes and the GOLDEN Line, suitable for the most delicious food pairings.

EVO Oil / Catering Blend - Light Fruity



This Extra Virgin Blend is a perfect choice for catering, as it is less fruity and intense than other oils, making it a versatile and adaptable choice for a variety of dishes. It is made from a blend of different olive varieties, including Coratina, Leccino, and Frantoio, which gives it a balanced flavour with hints of green apple, almond, and grass. Perfect for turning every meal into an authentic gastronomic experience.

EVO Oil / Dorica Classico Blend - Medium Intense Fruity



A medium fruity, harmonious, and complete Extra Virgin Oil. Never toned down, it can respect the sharpest tastes and enhance the most delicate nuances of every dish. It is characterised by its balanced balsamic nuances and artichoke scent. The bitter and spicy tones are sharp but neat. It's the perfect oil for light and delicate meals and is especially appreciated by the sea chefs. This "artistic" expression of the Master oil producer will surely never disappoint.



Villapana s.p.a.



The story begins over 50 years ago, when a man came across a book. That man was Giovanni Randi, an entrepreneur from Faenza, always on the lookout for new prospects. At the end of the 1960s, an encounter with a book dating back to 1927 "L'Industria Tartarica" marked the start of a new entrepreneurial adventure.

A focus on quality that embraces every aspect, from choosing the raw material to timely management of every phase, from orders to delivery.

Grapeseed Oil / Uvoilá



Oil obtained only from Italian grape seeds (*Vitis Vinifera* L.) cold pressed, bleached, deodorised, deacidified and wintered. The refining process is exclusively physical and mechanical, chemical solvents are not used in any phase of the process. Its richness in antioxidants helps to highlight its protective properties on the overall health of the cardiovascular system. Grapeseed oil has a high smoke point of 215 degrees Celsius, making it ideal for high-temperature cooking methods such as frying, sautéing, and grilling.

