

Azienda agricola biologica



ORGANIC FARM

Poggio Reale Estate, Italian successfull company is located in The South of Italy in San Vito dei Normanni, Apulian Region.

Born between natural rocks and the sea where our ancient olive trees, thousands of years old, and our new olive trees proudly stand. The owner is the Tamborrino family since three generations: Italo, Erminio, and now Rita.

They dedicated their own life to take care of the olive groves.

For several years, Poggio Reale has embraced an organic ethos. Rita's choice was both business and lifestyle driven. Upholding the **Values** and the teachings of her father, she has mechanized and innovated the entire estate and company, respecting tradition.

Her job philosophy is focusing on protecting and preserving biodiversity. The field management and harvesting methods are ecological and sustainable.

The estate has an irrigation system in place, and precision and organic farming practices are observed.



EXTRA VIRGIN OLIVE OIL, OUR PASSION, OUR LIFE:

Our oil is born out of an act of deep love.

Our estate is a unic place where we work every day to care for the olive groves.

Whether under the scorching sun, in the cold, rain, or wind, we are in the fields.

In a bottle of our oil, you'll find a sublime taste stemming from constant work and daily field monitoring. It reflects the meticulous care we provide because we are not just entrepreneurs but bio-entrepreneurs.

Every technique we employ is born from study, considering environmental impact and human health.

Nothing is random; new techniques and continuous experimentation have led us to a level never below excellence.

Producing oil is an honor, creating an extraordinary product is a duty to our customers. Doing it right and with a reduced environmental impact is our imperative.



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IL DON - a mio padre -



The Gift to my Father

Our organic oil is a tribute to my father, with only a few selected bottles for the most discerning palates.

Harvested and pressed using the innovative " Mori method", A surprising sensory profile with hints of almond and freshly cutgrass.

A burst of freshness, a rich green and fruity taste that leaves the palate in perfect sensory balance, caressing the mouth decisively but not strongly. Harmonious and balanced in spiciness and bitterness, with fragrant notes of almond.

Available in: 500 ml - 250 ml - 5 liters (available on pre-orders)



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SELEZIONE PLATINUM



Platinum Selection

The continuous pursuit of perfection drives us to surpass new frontiers.

The Platinum selection, harvested and pressed using the "Mori method", contains an exceptionally high-quality organic extra virgin olive oil—refined, elegant, with a clear green color and high organolepticcharacteristics. A nuanced sensory profile with intense fruity notes, the scent of grass and green tomatoes on the nose, and a taste of fresh green olives that closes with hints of black-berry and berries that explode in the mouth, leaving a clean and fresh palate. An oil perfectly balanced between spiciness and bitterness, with final notes of currant.

Available in: 500 ml - 250 ml - liters

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BAG IN BOX



We decided to adopt the bag in box instead of the classic tin container. The bag in box is an eco-friendly container, which preserves the taste of the oil even over time, equipped with a practical dosing tap: you will never have to decant your oil again.



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BOX ESSENZE POGGIO REALE

EVO PACKAGE OSTUNI DETAILS

l bottle of EVO BIO Platinum Selection 0.500 L, 4 cans of 100 ml from the "Details of Ostuni" series—flavored with white truffle, lemon, chili, and basil.



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BOX PROFUMI DI PUGLIA

5 bottles of 0.250 L each, a choice between EVO Platinum Selection and flavored with white truffle, lemon, chili, basil, and garlic.



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OLIVE CELLINA DI NARDÒ

Brine-cured olives, Celine variety from Nardò.

We harvest these olives only whenthey reach the right level of ripeness, usually towards the end of November. First, we measure them with a caliper, then we pickand subject them to a brining process that takes about 7/8 months.

These olives are very rare and sought after by taste connoisseurs. A bold taste that envelops the palate.

Delicious raw, perfect on the classic Apulian focaccia, inside bread, and in every dish.



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BOX SENTIERI DEL GUSTO

1000g Orecchiette - 1 Jar Celine Olives 250 ml Organic Extra Virgin Olive Oil Platinum Selection 250 ml Organic Extra Virgin Olive Oil Il Don - to my father -



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BOX ORO POGGIO REALE

500g Cavatelli - 500g Orecchiette - 500g Cavatellini 500g Spaghettoni - 1 Jar Celine Olives 4 cans of 100 ml flavored EVO 500 ml Organic Extra Virgin Olive Oil Platinum Selection 500 ml Organic Extra Virgin Olive Oil Il Don - to my father -



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I DETTAGLI DI OSTUNI

DETAILS OF OSTUNI

Micro cans of 100 ml. The idea originated to allow everyone to carry a piece of Poggio Reale.

Each micro is a small painting of our childhood places in Ostuni: extra virgin olive oil with basil represents the typical ancientstaircase of our historic center; extra virgin olive oil with trufflefeatures the ancient well present in every home;

extra virgin olive oil with chili showcases the inevitable Saracen tower, these towers are present along the entire perimeter of the historic center, watchtowers against invaders; extra virgin olive oil with lemondepicts the rose window inlaid in the facade of our cathedral. Small works of art containing our flavored oils.



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ORCI ARTIGIANALI

Poggio Reale pots, handcrafted one by one by our master ceramists Maria and Michele.

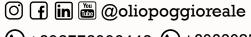
A couple in life and work, they craft our ceramic pots with their skilled hands.

Eachpot is a small masterpiece of art representing the Puglian tradition of ceramics and the beauty of our land's colors. Each pot contains our precious organic extra virgin olive oil.

Available in sizes of 100 ml and 500 ml.



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LE POGGIO LUMINARIE



THE POGGIO LUMINARIES

This collection is inspired by traditional European luminaries that have symbolizedcelebration, hope, and fertility for centuries. Three masterpieces: 1 rose window, 2 arch, 3 wall. Available by reservation only.



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GRANO SENATORE CAPPELLI

SENATOR CAPPELLI WHEAT

Senator Cappelli wheat is cultivated on our organic land. Harvesting takes place in late June when the grain has a vitreous texture. Milled at an ancient organic mill with innovative machinery, we obtain perfect, organic semolina used to

create our traditional bronze-drawn pasta with slow drying, all from a bio supply chain.

Curiosity about Senator Cappelli: a very ancient wheat abandoned by producers a few years ago due to its complex management in the field. This wheat becomes very tall, up to 1.80 meters, so it risks lodging due to very strong winds, has very low yields per hectare, and is susceptible to pathogens. So why cultivate it? If monitored and bio strategies are employed, Senator Cappelli is a wonderful wheat. It has immense properties,, low in gluten, hence easily digestible, and a unique unmistakabletaste. For this reason, we decided to cultivate it.



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PASTA















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AWARDS AND RECOGNITIONS

ANNO 2019

Menzione Speciale tra i migliori oli extravergine al Puglia FooD Awards

ANNO 2020

Guida sugli oli extravergine 2020 ExtraVoglio.

Guida agli Extravergini 2020 Slow Food.

Puglia FooD Awards Vincitore di categoria miglior olio extravergine bio.

ANNO 2021

Guida sugli oli extravergine 2021 ExtraVoglio.

Guida agli Extravergini 2021 Slow Food.

Presidio Slow Food 2021.

Medaglia Gold Biol 2021.

Medaglia Argento all'Evo international Olive Oil, EVOIOOC.

Medaglia Argento al NYIOOC World Olive Oil Competition, NYIOOC WORLD.

Con un punteggio di 97,38 su 100, tra i 10 migliori oli extravergine al mondo per LODOGUIDE

ANNO 2022

Guida tra i migliori oli al mondo per la guida Flos Oleil Medaglia Gold Novello Biol Guida agli Extravergini 2022 Slow Food Presidio Slow Food 2022

ANNO 2023

Guida agli Extravergini 2023 Slow Food Presidio Slow Food 2023

ANNO 2024

Guida agli Extravergini 2024 Slow Food Presidio Slow Food 2024

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