



LEVANTE

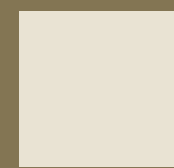
FRANTOIANI DAL 1902

Centennial tradition

Familiar
Company



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■ WHO WE ARE

Since 1902 the Levante mills have been producing quality extra virgin olive oil. More than a century ago the Cassetta family started the olive milling activity in Andria, where the superb construction of Castel del Monte in Puglia rises, from which it obtained an oil that immediately won the attention of consumers for its excellence and the balance of taste, for the fragrance of the perfumes, for the harmoniousness of the flavors, for the high digestibility and for the extraordinary lightness. In full respect of the ancient tradition of its oil masters and in addition to the use of the latest technologies, Levante continues to receive the appreciation of the most refined palates both in Italy and abroad.

Quality has a
familiar taste

LEVANTE

FRANTOIANI DAL 1902

Recollection



Rite of the recollection

Continuous cycle



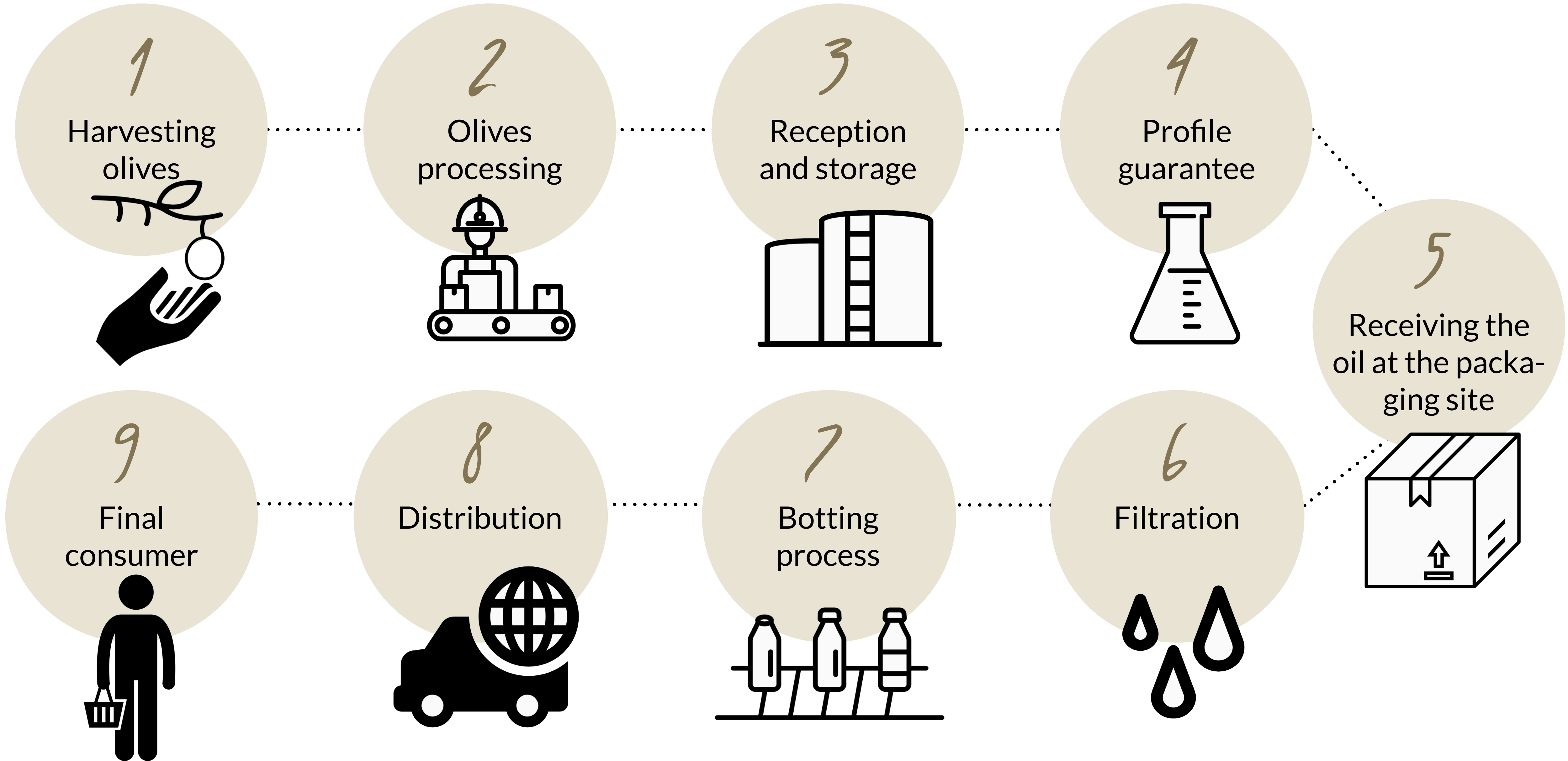
Production

Analysis



Continuous control

FROM THE FIELD TO THE BOTTLE



MONOCULTIVAR CORATINA 100%

TRANSPARENCY AND TRACEABILITY GUARANTEE

From centuries-old olive groves that extend in the district of the Western Murge chain, a precious Organic Extra Virgin Olive Oil is born. ISO 22005: 2008 CERTIFIED TRACEABILITY is a guarantee of the highest quality that certifies its production from 100% Italian olives harvested, selected and processed in the Cassetta family oil mill.

MONOCULTIVAR CORATINA

In the heart of Southern Italy, on the hills of Castel del Monte, a variety of Apulian olives par excellence is produced, the Coratina Cultivar.

Naturally organic - Certified traceability

