



FORESTAFORTE
1583

ITALIAN
EXTRA
VIRGIN
OLIVE
OIL



FORESTAFORTE

1583

ITALIAN
EXTRA
VIRGIN
OLIVE
OIL

OUR OILS

TERRAPETRE

ORGANIC

mono

CORATINA FS17 LECCINO



FORESTAFORTE
1583

O L I O
E X T R A
V E R G I N E
D I O L I V A
I T A L I A N O
estratto a freddo

FORESTAFORTE
1583

TERRAPETRE

AFORTE
1583


FORESTAFORTE
1583



ITALIAN
EXTRA
VIRGIN
OLIVE
OIL



TERRAPETRE



ITALIAN EXTRA VIRGIN OLIVE OIL COLD EXTRACTED

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. Harvesting period October/November. This oil is produced from a selection of different kind of cultivars, grown in Italy, that make this product ideal to dress any dish. Very interesting in unusual combination with ice-cream specially vanilla taste.



FORESTAFORTE
1583

O L I O
EXTRA
VERGINE
DI OLIVA
ITALIANO

estratto a freddo

FORESTAFORTE
1583

BIOLOGICO

FORESTAFORTE
PRODUTTORI DAL 1583


FORESTAFORTE
1583

ITALIAN
EXTRA
VIRGIN
OLIVE
OIL



ORGANIC



ITALIAN ORGANIC EXTRA VIRGIN OLIVE OIL COLD EXTRACTED BIO

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. Extra virgin olive oil obtained from olives from a production chain certificated and traced by accredited bodies, which guarantee all the production process. This oil is obtained by accurate selections of different kind of olives that usually present medium fruitiness with notes of fresh cut grass, fresh almond and artichoke. Matches perfectly with any dish.



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O L I O
E X T R A
V E R G I N E
D I O L I V A
I T A L I A N O
estratto a freddo

FORESTAFORTE
1583

mono
FS17

FORESTAFORTE
PRODUTTORI DAL 1953

FORESTAFORTE
1583

ITALIAN
EXTRA
VIRGIN
OLIVE
OIL

mono

FS17



ITALIAN EXTRA VIRGIN OLIVE OIL COLD EXTRACTED 100% FS17 “FAVOLOSA”

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. This oil is produced from olives 100% FS17 variety, harvested at the beginning of October and proceeded in five hours from the picking. This cultivar usually gives medium-fruity oils with spicy and bitter notes. Hints of fresh grass, green apple, marjoram, celery and almond.



FORESTAFORTE
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O L I O
E X T R A
V E R G I N E
D I O L I V A
I T A L I A N O
estratto a freddo

FORESTAFORTE
1583

mono
CORATINA

FORESTAFORTE
PRODUTTORI DAL 1583

FORESTAFORTE
1583

ITALIAN
EXTRA
VIRGIN
OLIVE
OIL

mono

CORATINA



ITALIAN EXTRA VIRGIN OLIVE OIL COLD EXTRACTED 100% CORATINA

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. This oil is produced from olives 100% Coratina variety, harvested at the end of October / beginning of November and proceeded within five hours from the picking. The Coratina cultivar usually presents as intense fruity with a sensory note of medium-intense bitterness, persistent spiciness, fresh almond and marked notes of vegetables and herbs. Recommended on steamed vegetables, grilled and stewed meat, aged cheeses, hot legumes and fat fish.



FORESTAFORTE
1583

OLIO
EXTRA
VERGINE
DI OLIVA
ITALIANO
estratto a freddo

FORESTAFORTE
1583

mono
LECCINO

FORESTAFORTE
PRODOTTO IN ITALIA DAL 1583

FORESTAFORTE
1583

ITALIAN
EXTRA
VIRGIN
OLIVE
OIL

mono

LECCINO



ITALIAN EXTRA VIRGIN OLIVE OIL COLD EXTRACTED 100% LECCINO

Packaging size 0,1 l - 0,5 l - 3 l

Superior category olive oil obtained directly from olives and solely by mechanical means. This oil is produced by 100% Leccino variety olives, harvested in the first half of October and proceeded within five hours. The olives of Leccino cultivar can be used as table olives and to produce oil. Oils obtained from this cultivar usually are light fruity, light in bitterness and spiciness and present interesting flavours as pot herbs, chicory, lettuce, artichoke and almond.



ITALIAN
EXTRA
VIRGIN
OLIVE
OIL

GIFT BOXES

Golden ribbon black or white gift box





ITALIAN
EXTRA
VIRGIN
OLIVE
OIL

GIFT BOXES

Mix & match gift box: choose a selection of Forestaforte products





Mix & match gift box: choose a selection of Forestaforte products



CERAMIC BOTTLES

A new and unique product line which took inspiration from our roots,
painted by a local artist, Francesco Melcarne Casi.

The designs reproduce masterfully and realistically the flowers of some of the plants
that have been present on the Mediterranean area for thousands of years.





CERAMIC BOTTLE DESIGN CAPER

Packaging size 0,5 l



CERAMIC BOTTLE DESIGN ONION

Packaging size 0,5 l



CERAMIC BOTTLE DESIGN TASSEL HYACINTH

Packaging size 0,5 l



CERAMIC BOTTLE DESIGN CHICORY

Packaging size 0,5 l



CERAMIC BOTTLE DESIGN OLIVE

Packaging size 0,5 l



**EXTRA VIRGIN OLIVE OIL
OBTAINED BY PRESSING OF
OLIVES WITH FRESH BASIL**

Ingredients: Olives, Extra Virgin Olive Oil, fresh Basil leaves.



**EXTRA VIRGIN OLIVE OIL
OBTAINED BY PRESSING OF
OLIVES WITH TOP QUALITY
GARLIC**

Ingredients: Olives, Extra Virgin Olive Oil, Garlic cloves.



**EXTRA VIRGIN OLIVE OIL
OBTAINED BY PRESSING OF
OLIVES WITH FRESH CHILI**

Ingredients: Olives, Extra Virgin Olive Oil, fresh Chili.



**EXTRA VIRGIN OLIVE OIL
OBTAINED BY PRESSING OF
OLIVES WITH FRESH WHOLE
FRESH LEMON FRUITS**

Ingredients: Olives, Extra Virgin Olive Oil, Lemon fruits.



INFUSED ITALIAN EXTRA VIRGIN OLIVE OIL

Packaging size 0,1 l - 0,25 l



**EXTRA VIRGIN OLIVE OIL
OBTAINED BY PRESSING OF
OLIVES WITH FRESH WHOLE
ORANGE FRUITS**

Ingredients: Olives, Extra Virgin Olive Oil, Orange fruits.



**EXTRA VIRGIN OLIVE OIL
OBTAINED BY PRESSING OF
OLIVES WITH ROSEMARY LEAVES**

Ingredients: Olives, Extra Virgin Olive Oil, Rosemary leaves.



**EXTRA VIRGIN OLIVE OIL
OBTAINED BY PRESSING OF
OLIVES WITH FRESH MINT LEAVES**

Ingredients: Olives, Extra Virgin Olive Oil, fresh Mint leaves.



INFUSED ITALIAN EXTRA VIRGIN OLIVE OIL

Packaging size 0,1 l - 0,25 l



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