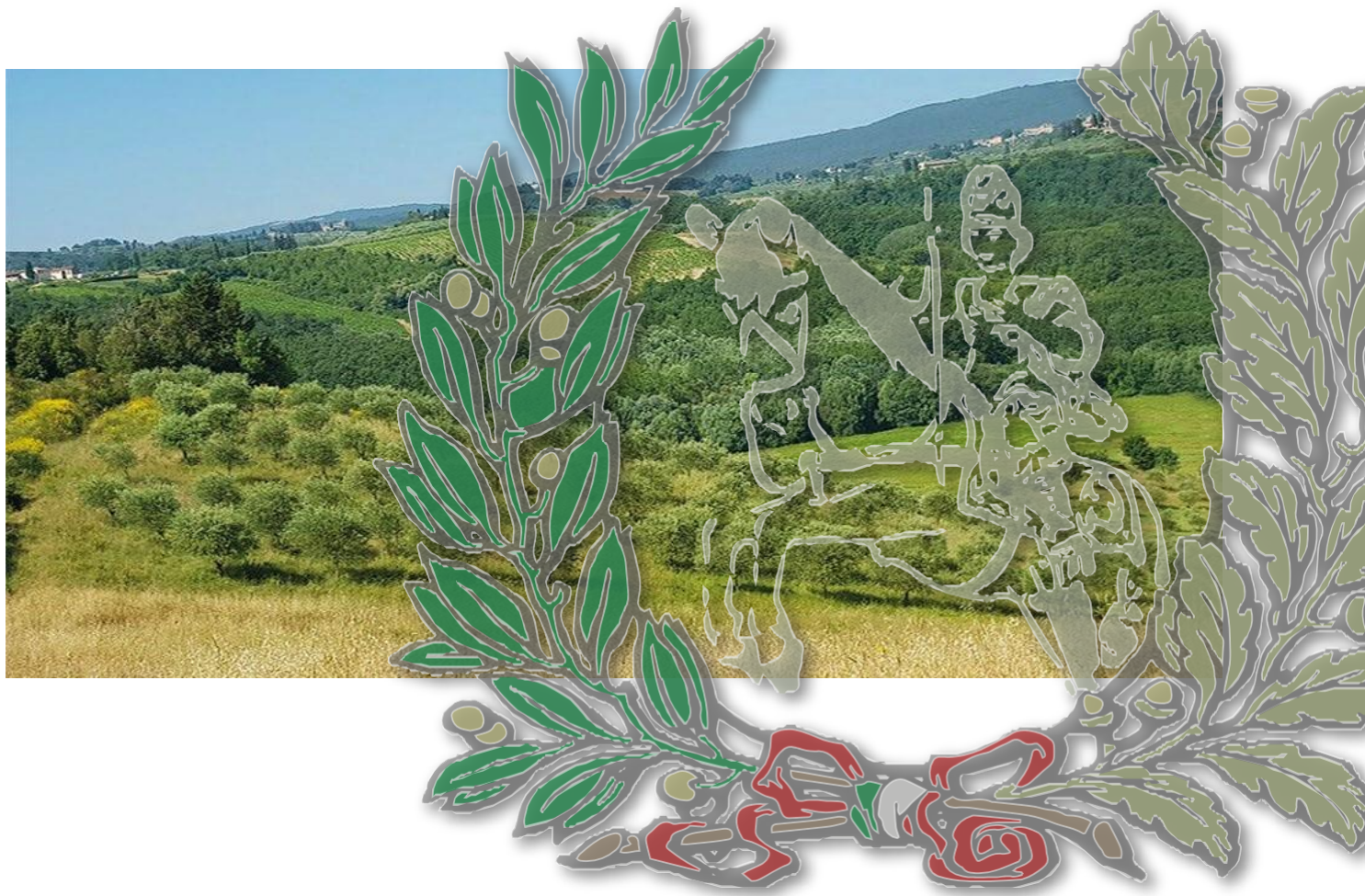


Posterino



CATALOGO 2026

Posterino

Azienda Agricola Posterino, immersed in a landscape of extreme beauty, is located on the hills of the municipality of San Procopio, a small historic center in the heart of green Calabria, an area traditionally suited to the cultivation of olive groves.

*The **passion** of the Posterino family for olive growing, which **has been handed down for generations**, has roots as deep as the centuries-old olive trees of their company. Territory where the cultivation of the olive tree enjoys particularly favourable climatic and environmental conditions.*

*It is a company with **Organic production**, respecting natural cycles, not using chemical fertilizers, pesticides, and herbicides.*

Being an exclusively family-run business, the various phases, from cultivation to harvesting and extraction, are followed with the utmost care in order to guarantee a genuine, healthy and high-quality Extra Virgin Olive Oil, perfect for a balanced diet.

Our oil is produced and bottled exclusively in Calabria. It is obtained by cold pressing olives wisely cultivated, harvested, and processed. Oil obtained at low temperature and low acidity, suitable for the Mediterranean diet.



Azienda Agricola Posterino Francescantonio
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Posterino

Olio Extra Vergine d'Oliva Biologico

Type
Organic extravirgin olive oil

Production zone
Calabria, prov. di Reggio Calabria,
in San Procopio e Melicuccà

Varieties of olives used
Ottobratica e Sinopolese

Harvest time
October / Novembre

Harvesting method
manual/mechanics with the aid
of a shaker

Extraction type
Continuous cycle
(Cold-pressed)

Crushing
Within the six hours after
harvesting

Conservation
Temperature-controlled
stainless steel vessels



Sensorial profile

Green, with clear yellow highlights, Posterino's Organic Extra Virgin Olive Oil opens to the nose with marked hints of olive fruitiness of drupes picked at the right degree of ripeness. The olfactory analysis shows pleasant hints of golden apple and banana, immediately hidden by persistent perceptions of cooked vegetables. Pleasant taste/olfactory conduction (flavour) of the oil, which surprises on the palate for the fluidity and pleasantness of the sweet almond tones, in harmony with the notes of bitterness. Interesting is the spicy note of the oil, reminiscent of black pepper. In the end, generous aftertaste perceptions of vegetables, to which are added sharp sensations of pine, nuts, closing the satisfying pleasantness of Posterino's organic house.

VOLUME	UNITS PER BOX	PRICE PER UNIT	MINIMUM ORDER
ml 250	24		1 box
ml 500	12		1 box
ml 750	12		1 box



Posterino

Olio Extra Vergine d'Oliva Biologico

Type
Organic extravirgin olive oil

Production zone
Calabria, prov. di Reggio Calabria,
in San Procopio e Melicuccà

Varieties of olives used
Ottobratica e Sinopolese

Harvest time
October / Novembre

Harvesting method
manual/mechanics with the aid
of a shaker

Extraction type
Continuous cycle
(Cold-pressed)

Crushing
Within the six hours after
harvesting

Conservation
Temperature-controlled
stainless steel vessels



Sensorial profile

Green, with clear yellow highlights, Posterino's Organic Extra Virgin Olive Oil opens to the nose with marked hints of olive fruitiness of drupes picked at the right degree of ripeness. The olfactory analysis shows pleasant hints of golden apple and banana, immediately hidden by persistent perceptions of cooked vegetables. Pleasant taste/olfactory conduction (flavour) of the oil, which surprises on the palate for the fluidity and pleasantness of the sweet almond tones, in harmony with the notes of bitterness. Interesting is the spicy note of the oil, reminiscent of black pepper. In the end, generous aftertaste perceptions of vegetables, to which are added sharp sensations of pine, nuts, closing the satisfying pleasantness of Posterino's organic house.

VOLUME	UNITS PER BOX	PRICE PER UNIT	MINIMUM ORDER
lt 3	4		1 box
lt 5	4		1 box



Posterino

Olio Extra Vergine d'Oliva



VOLUME	UNITS PER BOX	PRICE PER UNIT	MINIMUM ORDER
ml 250	24		1 box
ml 500	12		1 box
ml 750	12		1 box



Posterino

Olio Extra Vergine d'Oliva



Type
Extra olive oil

Production zone
Calabria, prov. di Reggio Calabria, in San Procopio e Melicuccà.

Varieties of olives used
Ottobratica e Sinopolese


Harvest time
October / November

Harvesting method
manual/mechanics with the aid of a shaker

Extraction type
Continuous cycle (Cold-pressed)

Crushing
Within the six hours after harvesting

Conservation
Temperature-controlled stainless steel vessels


Sensorial profile
Deep golden green, Posterino extra virgin olive oil appears to the smell with a medium fruitiness of olives picked at the right degree of ripeness, with hints of ripe fruits (apple and banana) and nuances of ripe tomato and officinal herbs. The mouthfeel is balanced, very harmonious with hints of chicory and bitter almond, with a pink pepper finish. Complexity and persistence and pleasant spicy and bitter tones, diluted by calibrated sweetness, complete the profile of this extra virgin oil.

VOLUME	UNITS PER BOX	PRICE PER UNIT	MINIMUM ORDER
lt 3	4		1 box
lt 5	4		1 box



Posterino

Surrounded by the hills of Tuscany, between Siena and Florence, in a landscape of extreme beauty, **Azienda Agricola Posterino** was born, an olive-growing tradition that has been handed down for generations, with roots as deep as its olive trees.

From this generous land, sun-kissed, dedicated to agriculture, and suited to olive growing, from selected cultivars such as Frantoio, Leccino, Moraiolo, and Correggiolo we produce our **TUSCAN IGP Extra Virgin Olive Oil "ETRURIUM"**.

The good exposure and the nature of the soil, combined with the technical and agronomic traditions of cultivation, enable our olive trees to produce healthy olives of superior quality, from which we obtain an Extra Virgin Olive Oil with excellent characteristics of absolute genuinity and purity. The olives, harvested by hand picking and with mechanical facilitators, are pressed within 6 to 12 hours. The extraction process is carried out cold, carefully controlling the pressing and all stages of the extraction process.

Extra Virgin Olive Oil is a fruit squeeze and, as such, should remind you of the taste and smell of the olive.

When you uncork a package of **Extra Virgin Olive Oil "ETRURIUM"** you should feel the scent and fragrance of the freshly pressed fruit in the air and your nostrils.

TUSCAN IGP Extra Virgin Olive Oil "ETRURIUM" displays an intense green to golden yellow colour. The aroma is fruity and there are marked and balanced notes of bitter and spicy, rich in polyphenols, important natural antioxidants.



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Proudly

Francesco Posterino

aziendaagricolaposterino.com

Olio ExtraVergine d'Oliva I.G.P. Toscano Etrurium



Type
Extra Virgin Olive Oil I.G.P.
Toscano

Production Zone
Tuscany
Prov. Siena and Firenze
Comuni San Gimignano e Impruneta

Varieties of olives used
Leccino frantoio moraiolo e correggiolo

Harvest time
October / November

Harvesting method
Manual with mechanical facilitator

Extraction type
Continuous cycle
(cold-pressed)

Crushing
Within the six hours

Conservation
Temperature-controlled
stainless steel vessels

Sensorial profile

Extra virgin olive oil
"Etrurium" IGP Toscano,
presents colour from deep
green to golden yellow.

The smell is fruity
accompanied by aroma of
almon, artichoke, ripe fruit,
leaf green.

Distinct and balanced
notes of spicy bitterness
are present.

VOLUME	UNITS PER BOX	PRICE PER UNIT	MINIMUM ORDER
ml 500	12		1 box
ml 750	12		1 box



Posterino

Olio ExtraVergine d'Oliva BIO I.G.P. Toscano Etrurium



Type
Organic Extra Virgin Olive Oil
IGP

Production zone
Tuscany - Prov. Siena Comune
Casciano di Murlo (SI)

Varieties of olives used
Leccino frantoio moraiolo
e correggiolo

Harvest time
October /November

Harvesting method
Manual with mechanical facilitator

Extraction type
Continuous cycle
(cold-pressed)

Crushing
Within the six hours after
harvesting

Conservation
Temperature-controlled
stainless steel vessels

Sensorial profile

Green, with clear yellow highlights, Posterino's Organic Extra Virgin Olive Oil opens to the nose with fruity hints of olives of drupes picked at the right degree of ripeness.

Olfactory analysis shows notes of vegetables aroma of almonds and artichoke.

VOLUME	UNITS PER BOX	PRICE PER UNIT	MINIMUM ORDER
ml 500	12		1 box
ml 750	12		1 box



Posterino

Olio Vergine d'Oliva



VOLUME	UNITS PER BOX	PRICE PER UNIT	MINIMUM ORDER
lt 3	4		1 box
lt 5	4		1 box



Posterino

The best pasta requires longer cooking times. Those who love to eat well know this. After the minutes of cooking, pasta remains firm and "al dente". The secret lies in the durum wheat dough worked slowly through artisanal methods, in the drawing made with special bronze dies and in the delicate process of slow drying, which takes place at low and gradual temperatures. Our production offers 18 different types of shapes, all of them obtained from a blend of the best qualities of durum wheat, produced exclusively in Italy. The "semolina" obtained from milling is processed with the addition of pure water from the source. Our shapes of pasta are well adapted to capture all kinds of sauces.

*The special drawing gives them a high level of porosity and roughness, ideal for maintaining the cooking. In the variety of shapes and in all kinds of recipes, our products lend themselves to being served and enjoyed in all their natural goodness. Pasta was born from the passion for authentic and genuine flavours and the recovery of ancient traditions that, converted into innovative and modern methods, produce a high-quality artisan product with the typical taste of homemade pasta. The pasta factory is based in a small valley on the slopes of Aspromonte, immersed and surrounded by olive groves. The purity of the water, the accurate selection of the raw material, given by the high quality of the semolina used and the special processing obtained using artisanal methods, make our pasta a product of qualitative excellence. The special **bronze drawing process** gives the pasta a high level of porosity and roughness, suitable for maintaining its cooking and enhancing its flavour.*

We do not settle for a good product: we seek the best in quality.

This is the philosophy we have adopted in the production of our pasta. We select the best semolina with great care, with the desire to offer our customers an excellent artisanal product, obtained from the skilful processing that combines the use of technologically advanced equipment with the quality of a traditional dough. Highly skilled labour and the desire for continuous improvement, through constant attention to consumer taste, make our pasta a product of excellence that combines the use of modern technology with the authentic taste of ancient flavours.



We intend to promote, through product care and attention, a new food model that, based on old traditions, increases the pleasure of eating with taste and recovers the culture of healthy living.

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La Pasta (Prod. 100% Italiana)



DESCRIPTION	TYPE OF PROCESSING	PACKAGE FORMAT	PRICE PER PACK	MINIMUM ORDER
TAGLIATELLE	Bronze drawn	Pack		Box pz. 12
TAGLIATELLE AI TRE SAPORI	Bronze drawn	Pack		Box pz. 12
TAGLIOLINI	Bronze drawn	Pack		Box pz. 12
FUSILLI	Bronze drawn	Pack		Box pz. 12



La Pasta (Prod. 100% Italiana)



DESCRIPTION	TYPE OF PROCESSING	PACKAGE FORMAT	PRICE PER PACK	MINIMUM ORDER
SPAGHETTI	Bronze drawn	Pack		Box pz. 12
SPAGHETTI AL PEPERONCINO	Bronze drawn	Pack		Box pz. 12
PACCHERI	Bronze drawn	Pack		Box pz. 12
CALAMARATA	Bronze drawn	Pack		Box pz. 12



La Pasta (Prod. 100% Italiana)



DESCRIPTION	TYPE OF PROCESSING	PACKAGE FORMAT	PRICE PER PACK	MINIMUM ORDER
CONCHIGLIONI	Bronze drawn	Pack		Box pz. 12
RIGATONI	Bronze drawn	Pack		Box pz. 12
MACCHERONCINI CALABRESI	Wire drawn	Pack		Box pz. 12
TROFIE	Wire drawn	Pack		Box pz. 12



La Pasta (Prod. 100% Italiana)



DESCRIPTION	TYPE OF PROCESSING	PACKAGE FORMAT	PRICE PER PACK	MINIMUM ORDER
FILEJA CALABRESI	Bronze drawn	Pack		Box pz. 12
FILEJA AL PEPERONCINO	Bronze drawn	Pack		Box pz. 12
MACCHERONCINI	Wire drawn	Pack		Box pz. 12



Posterino

La Pasta Integrale 100% Italiano



DESCRIPTION	TYPE OF PROCESSING	PACKAGE FORMAT	PRICE PER PACK	MINIMUM ORDER
RIGATONI INTEGRALI	Bronze drawn	Pack		Box pz. 12
STRUNCATURA INTEGRALE	Bronze drawn	Pack		Box pz. 12



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