



# FRANCI

MONTENERO D'ORCIA TUSCANY





FRANCI

MONTENERO D'ORCIA TUSCANY

THE COMPANY

OUR PRODUCTS

EVERYDAY

RISERVA

SELECTION

CRU

GIFT LINE

PRIVATE LABELS

OPERA OLEI

# FRANTOIO FRANCI HIGHLIGHTS



**1958** Company's foundation

**1995** Giorgio Franci, Fernando's son, starts the collaboration with his father

**1996** First bottle presented to the Sol, Verona's fair

**1996** Runner up to the National Competition Festambiente 1996, the first award in our history

**1999** Victory of the First Leone d'Oro, the most important award of the time

**2002** New machinery is installed for the Oil Mill, the first technology available for processing olives.

**2005** New World Record: Victory of the Third Leone d'Oro. Today the only Company in the World to have won 6.

**2010** The only Italian Company to hit the highest score for 10 years in a row on the Slow Food Guide.

**2010** New line for the processing of the olives, Frantoio Franci becomes developer for some machines by Pieralisi

**2015** Export in over 40 countries

**2018** Fernando Franci receives the award Il Magnifico for his Career

**2018** The Grand Slam year, Frantoio Franci Wins all the most important Competitions for the Olive Oil.

**2019** Frantoio Franci receives 100/100 from the Flos Olei, International Guide to the Best Olive Oils in the World

**2022** Frantoio Franci is the only Company in the World to be for 15 times in the Top20 / Flos Olei Hall of Fame

**2022** January, More than 640 AWARDS IN THE MOST IMPORTANT COMPETITIONS FOR EXTRA VIRGIN OLIVE OIL



1960 Fernando Franci and his tractors



2002 Fernando Franci and his son Giorgio



2015 Fernando Franci and his son Giorgio

# TERROIR

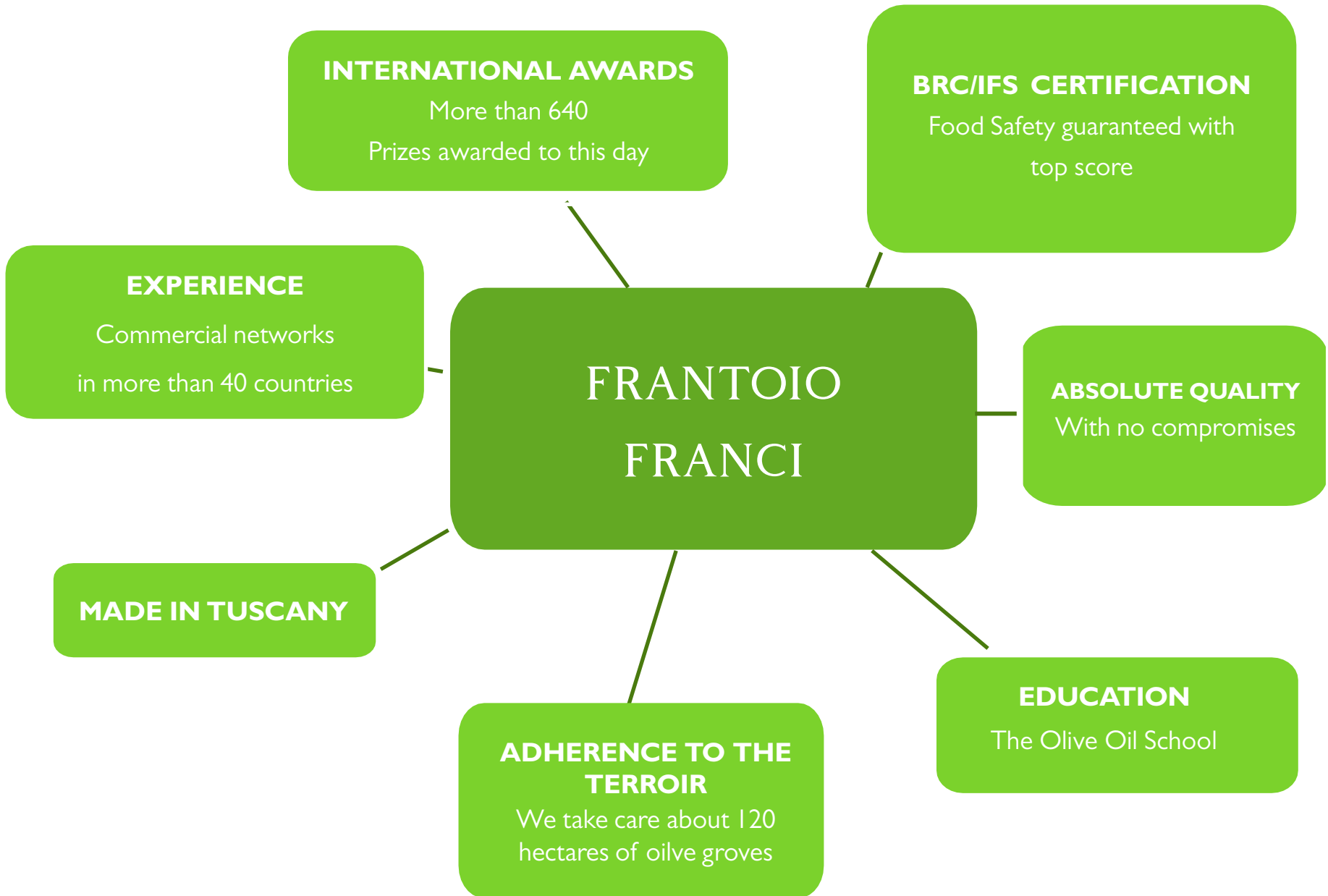


**Montenero d'Orcia**, a village in the heart of three iconic Tuscan landscapes:  
**Monte Amiata, Maremma and Val d'Orcia.**

UNESCO heritage and one of the most photographed landscapes in the world.



# OUR STRENGTHS





# ABOUT US

## the olive oil times®

### At Frantoio Franci, Passion Runs in the Family

With its ever-growing record of achievements and accolades, Frantoio Franci is a renowned family-run farm whose main assets are passion and devoted fieldwork.  
August 11th, 2015



**Frantoio Franci, The Ultimate Olive Oil** “Perhaps the industry’s most lauded olive oil mill ... they have succeeded in achieving their vision of producing the very finest of quality olive oils.”

Haute, Luxury, Mode -Vancouver April 2018



[READ MORE...](#)

# INTERNATIONAL RECOGNITION



## **OLI D'ITALIA GUIDE** BY GAMBERO ROSSO

Since its debut in 2011, the guide has reached the tenth edition and has been published in two languages, Italian and English. Gambero Rosso, Italian Oils Guide: "Extreme synthesis of information, short and concise technical sheets, with an eye always on tastings and assessments, less discursive but always centered and precise. In short, oil is always the absolute protagonist, with detailed analysis focused on the aromatic profile".

### **Special Award “La Stella”, Frantoio Franci.**

Award given to producers who have obtained with their extra virgin olive oils for ten consecutive years the maximum score, the 3 Foglie Award.  
2020-2021-2022

Villa Magra Grand Cru,  
**Best Monocultivar of the Year 2020**

**Mill of the year 2019**

**Olive Grower the Year 2017**



## **FLOS OLEI GUIDE** BY MARCO OREGGIA & LAURA MARINELLI

'Flos Olei' is the first international guide dedicated to olive oil producers around the world. The Guide presents the best 500 producers from 5 continents. To enter in the guide the minimum score is 85 points, the maximum score is 100/100. The most awarded mills are placed in the Top20 of the guide and receive one of the Special Award of the Guide.

### **Hall of Fame 2020, 2021, 2022**

The Hall of Fame is the Award given to producers who have obtained the maximum score of 100/100. Special category reserved to only 6 mill worldwide.

### **Mill of the year 2019**

**Frantoio Franci is the only one olive oil mill that has been awarded in the Top20/Hall of Fame of the Guide for 15 times.**



## OUR PRODUCTS

Frantoio Franci has developed different lines of products,  
to best meet customers' different needs.

This means high flexibility and potentiality  
on all kinds of market.



# EVERYDAY LINE



They are now present in many restaurants and shops worldwide.

Highly versatile oils, ideal for all food tastes and preparations, for a **daily choice of Superior Quality.**



# FIORE DEL FRANTOIO

 100% ITALIAN



This extra virgin olive oil is an excellent daily choice of Excellent Quality and it represent a good compromise money-value.

## USE:

The product is ideal for every cooking use, from bruschettas to mayonnaise, from pan frying to a finishing drizzle on your dishes.

# FRANTOIO FRANCI

100% ITALIAN



The Standard product of our production. All the typicality of our terroir for this versatile oil, whose excellent quality is granted by Frantoio Franci.

It is fresh, harmonious, rich in vegetable notes with predominance of artichoke.

Its taste is balanced, with bitter and spicy notes of medium intensity.

# FRANCI BIO

 100% ITALIAN



Franci Bio is Frantoio Franci **Organic** Extra Virgin Olive oil. Medium fruity flavour, fresh and with a very good scent of green grass and artichoke, well balanced.

## USE:

This oil is especially suitable on soups, fish, salads, boiled or raw vegetables, meat and bruschetta.

# TOSCANO IGP



Medium fruity extra virgin olive oil with **Protected Geographical Indication (PGI)**, expressing the true essence of our territory. It is one of the most awarded oils in the "dop/pgi denomination oil" category.

## USE:

Very versatile, we recommend using it raw on soups, salads, bruschetta and traditional Tuscan dishes.



## HARVEST 2021 NOT AVAILABLE

Frantoio Franci **Organic** Extra Virgin Olive oil with **Protected Geographical Indication** (PGI). It is one of the most awarded oils in the "dop/pgi denomination oil" category.

### USE:

Very versatile, we recommend using it raw on soups, salads, bruschetta and traditional Tuscan dishes.

# RISERVA LINE



# RISERVA DEL FRANTOIO

 100% ITALIAN



Riserva del Frantoio, Oil dedicated to Franco and Fernando Franci, founders of the oil mill in 1958. It was born to bring the tradition of the Franci family to the table. Fragrant, fresh and balanced, it is a versatile oil, excellent both raw and cooked.

## USE:

We recommend using it on bruschetta, legumes, vegetables, soups, salads, red meat, white meat, fish and desserts.



# RISERVA CASTEL VECCHIO



Riserva Castel Vecchio, certified **Toscano PGI**, with a fresh aroma and strong and balanced taste, it is a very versatile oil.

## USE:

We recommend using it on bruschetta, legumes, vegetable soups, salads, red meats and white meats, excellent on traditional Tuscan dishes

# RISERVA DEL FRANTOIO BIO

 100% ITALIAN



Riserva del Frantoio **BIO** is an **organic** medium intensity fruity oil with a fresh scent of cut grass and artichoke leaf and a balanced taste.

## USE:

Excellent on soups, fish, salads, raw or cooked vegetables, meats and bruschetta.

# RISERVA CASTEL VECCHIO BIO



Riserva Castel Vecchio Bio Toscano, the Frantoio Franci extra virgin olive oil from organic farming, with double certification: **Organic and Tuscan Pgi**. It is one of the most awarded oils in the "oil with DOP / IGP and organic certification“

## USE:

Very versatile, excellent both for cooking and for desserts, we recommend using it raw on soups, salads, bruschetta and traditional tuscan dishes.

# SELECTIONS LINE



EVOO of great elegance and complexity,  
present in the most important restaurants and gourmet shops in the world.



# DELICATE FRANTOIO

 100% ITALIAN



**Delicate monocoltivar Frantoio**, with a fresh, delicate, very elegant aroma, with sweet notes of red fruit that open to the vegetal hints of white fruit and artichoke leaf. On the palate it is sweet on opening, soft and enveloping, to then open to a spicy of slight intensity and long persistence.

## USE:

Excellent on seafood crudité, in particular, red prawns, scampi and cuttlefish, also very pleasant as an accompaniment to sushi and sashimi.

# DELICATE MAURINO

 100% ITALIAN



## NEW EVOO HARVEST 2021

**Delicate monocoltivar Maurino**, an extra virgin characterized by a scent of fresh vegetable notes reminiscent of tomato leaf and the heart of the artichoke. Fresh and vegetable flavor, with mild but persistent bitter and spicy.

### USE:

Excellent raw on salads, Caprese in particular, fresh cheeses, medium-flavored fish, red pizza.

# DELICATE BELLA

100% ITALIAN



## NEW EVOO HARVEST 2021

**Delicate Bella**, blend of table olives, characterized by sweet and practically absent bitter notes, very fragrant of tomato leaf, green pea and fresh broad bean and with a mildly intense spiciness, but with a very long and pleasant persistence.

### USE:

Raw to bring freshness and delicate vegetable notes on bruschetta, salads, grilled and steamed vegetables, to whip and finish vegetable risottos, pasta with vegetables, very pleasant on pizza. It is a very flexible and easy to use oil.

# OLIVASTRA SEGGIANESE

 100% ITALIAN



“Best Medium Fruity”  
Gambero Rosso’s  
guide to the Best Italian Evoos



Monocultivar Olivastra Seggianese.

Olivastra Seggianese is a typical variety of our territory, it is characterized by its resistance to cold and for this reason many plants are millenary. Light fruity tending to the medium of our selections, fresh, vegetable, with notes of artichoke.

## USE:

Excellent raw on salads, mushroom soups and carpaccio.



# LE TREBBIANE

 100% ITALIAN



Extra virgin olive oil of medium intensity, rich in grassy scents with a predominance of artichoke. It is an extremely versatile product, which beautifully pairs many food preparations.

## USE:

We recommend it raw on legume soups, for tasty homemade mayonnaise, red meats and tasty fish.

# VILLA MAGRA

 100% ITALIAN



Extra virgin of great elegance and structure, Villa Magra is one of the most awarded olive oils in the world. Green scent, decisive, pungent, spicy, with well-defined bitters and spicy and in excellent balance.

## USE:

It is aromatic and rich of bitter and spicy notes. Excellent on red meat and tomato salads, legume soups, pizza and traditional Tuscan dishes.

# CRU LINE



Four rare monocultivars, four meditation oils,  
result of a careful and exclusive selection of the best olives for each varietal.





# ROSE OLIVA STRA SEGGIANESE

 100% ITALIAN



**HARVEST 2021 NOT AVAILABLE**

**Rose** Grand Cru is an exclusive selection of olives of the Olivastra Seggianese variety from a single olive grove of centuries-old trees. A very small production, which on the nose is characterized by marked floral notes of rose petal.

**USE:**

Raw on delicate preparations. Excellent on Oyster Royale.

# CORATINA

 100% ITALIAN



Our coratina will surprise you with elegance and balance. It has a wide, powerful, elegant taste. Complex, with well-defined bitter and spicy notes of long persistence and good harmony.

## USE:

It can be used in many different ways, for all those dishes that require a structured oil, excellent on legume soups and meat.

# MORAIOLO

 100% ITALIAN



## HARVEST 2021 NOT AVAILABLE

Monocultivar evoo, result of the selection of the best olives of the Moraiolo variety. It is produced only in the best vintages and only from green olives. The perfume is decisive, enveloping, with a long persistence of soft aromatic notes; the flavor is broad and complex, with a powerful and decisive bitter and spicy charge in excellent balance.

### USE:

Excellent on soups, red meats and meat sauce. Excellent for creaming artichoke risotto.



# VILLA MAGRA GRAND CRU

 100% ITALIAN

“Best Monocultivar of the year”

Special Award

Gambero Rosso Guide Oli d’Italia



The top product of our range, this oil achieves the absolute peak of elegance, complexity, structure, persistence. It is obtained only with the best olives of “Frantoio” variety and produced in numbered bottles.

## USE:

To best appreciate it, we suggest to use it raw on white risotto with parmesan cheese or in a simple bruschetta with Pecorino cheese. Excellent on sushi, with or without wasabi, and on traditional Tuscan dishes.

# A UNIQUE EVENT



In 2003, Villa Magra Grand Cru won the international oil tasting prize reserved to the world best extra virgin olive oils organised by the Grand Jury Européen in Château Branire.

After this result, the President François Maauss organised an exchange: 100 bottles of Villa Magra Grand Cru for 100 bottles of great Bordeaux, like Latour, Lafite, Petrus, Cheval Blanc etc.



# GIFT LINE



Great Extra Virgin Olive Oils, thanks to their recognized health benefits, are more chosen for important, exclusive gifts.

Elegant wooden boxes are an innovative idea for exclusive presents which are at the same time new, beautiful and good for health.

# GIFT LINE

CARTON GIFT BOX



3X100ML



4X250ML



SINGLE BOX



# GIFT LINE

WOODEN GIFT BOX



3X100ML



4X100ML



5X100ML



4X250ML



8X250ML



4X500ML



## PRIVATE LABELS

In addition to our brand,  
we produce and bottle oils with private labels too.

In our experience, we have done private labelling for:

# PRIVATE LABELS

ENGLISH BRANDS

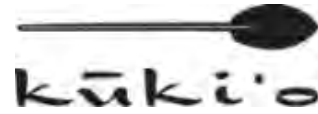


# PRIVATE LABELS

AMERICAN BRANDS



*Founders Reserve*



Golf & Beach Club  
Luxury Real Estate

**Kona, Hawaii**



BEACH TREE  
taste · see · relax · be



# PRIVATE LABELS

ITALIAN BRANDS



ACADEMIA  
BARILLA



fiorfiore   
coop



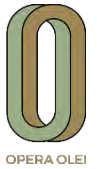
WE PROUDLY  
PRESENT  
OPERA OLEI



OPERA OLEI



# OPERA OLEI

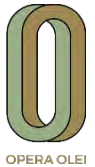


Opera Olei is the **Sensory** and **Cultural Revolution** of Extra Virgin Olive Oil



Opera Olei is a project born to **spread the culture of high quality extra virgin olive oil**. It is the result of a great study and of a cooperation of **six Italian producers** of extra virgin olive oils who have always worked with three fundamental values: **quality, terroir and passion**.

# OPERA OLEI



FRANCI  
FRANTOIO



mimi

6 great olive oil producers

6 wonderful lands

6 monocultivar oils unique in the world

More than 2000 national and international awards

## THE COMPANES AND THE EVOO

Olearia San Giorgio, L'Ottobratico

Agraria Riva del Garda, 46' Parallelo

Frantoi Cutrera, Primo

Azienda Agraria Viola, Il Sincero

Frantoio Franci, Villa Magra Grand Cru

Mimi, Coratina

## THE PRESIDENT

Riccardo Scarpellini, F.J. Thytherleight

## TERROIR AND CULTIVAR

Olearia Sangiorgio, Calabria, Cultivar Ottobratica

Agraria Riva del Garda, Trentino, Cultivar Casaliva

Frantoi Cutrera, Sicily, Cultivar Tonda Iblea

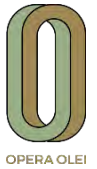
Azienda Agraria Viola, Umbria, Cultivar Moraiolo

Frantoio Franci, Tuscany, Cultivar Frantoio

Mimi, Puglia, Cultivar Coratina



# OPERA OLEI



TRENTINO



SICILY



UMBRIA



CALABRIA



TUSCANY



PUGLIA



Each oil represents a land and a producer, so in the box you will have a leaflet that tells about oils and companies.

The objective is to spread the culture of high quality extra virgin olive oil, through taste, elegance and fun.

# OPERA OLEI



**AD OGNI OLIO LA SUA RICETTA**  
EVERY OIL HAS ITS RECIPE

**L'OTTOBRATICO**  
OLEARIA  
SAN GIORGIO

**46° PARALLELO**  
AGRARIA RIVA  
DEL GARDA

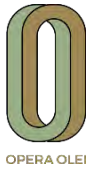
**PRIMO**  
FRANTOI  
CUTRERA

**IL SINCERO**  
AZIENDA AGRARIA  
VIOLA

**VILLA MAGRA**  
**GRAND CRU**  
FRANTOIO FRANCI

**CORATINA**  
MIMI

	L'OTTOBRATICO OLEARIA SAN GIORGIO	46° PARALLELO AGRARIA RIVA DEL GARDA	PRIMO FRANTOI CUTRERA	IL SINCERO AZIENDA AGRARIA VIOLA	VILLA MAGRA GRAND CRU FRANTOIO FRANCI	CORATINA MIMI
<b>VERDURE</b> VEGETABLES	Bruschette al pomodoro / Tomato bruschetta		●●●●	●●●●	●●●●	●●●●
	Pinzimonio / Dip for crudités	●●●●		●●●●	●●●●	●●●●
	Legumi lessati / Boiled legumes	●●●●	●●●●		●●●●	●●●●
	Zuppe / Soups				●●●●	●●●●
	Pasta e Risotti / Pasta and Risottos		●●●●	●●●●	●●●●	●●●●
	Verdure in insalata / Salad greens	●●●●	●●●●	●●●●		
	Verdure al vapore / Steamed vegetables	●●●●		●●●●		
	Verdure alla griglia / Grilled vegetables	●●●●	●●●●		●●●●	●●●●
	Pizze bianche / White pizza	●●●●	●●●●	●●●●	●●●●	
	Pizze rosse / Pizza with tomato sauce		●●●●		●●●●	●●●●
<b>PESCE</b> SEAFOOD	Tartare e Carpacci / Tartare and Carpaccio	●●●●		●●●●		
	Pasta / Pasta	●●●●		●●●●		
	Risotti e Zuppe / Risottos and Soups	●●●●	●●●●	●●●●	●●●●	●●●●
	Pesci acqua salata / Saltwater fish	●●●●	●●●●	●●●●		
	Pesci acqua dolce / Freshwater fish	●●●●	●●●●	●●●●		
	Pesci conservati / Salted and smoked fish					●●●●
	Crostacei e Frutti di mare / Shellfish	●●●●	●●●●	●●●●		
<b>CARNE</b> MEAT	Tartare e Carpacci / Tartare and Carpaccio		●●●●	●●●●	●●●●	●●●●
	Pasta / Pasta			●●●●	●●●●	●●●●
	Risotti / Risottos			●●●●	●●●●	●●●●
	Carni bianche / White meat	●●●●	●●●●		●●●●	●●●●
	Carni rosse / Red meat			●●●●	●●●●	●●●●
	Cacciagione e Selvaggina / Game				●●●●	●●●●
<b>SALSE</b> SAUCES	Pesto / Pesto	●●●●	●●●●	●●●●		
	Maionese per pesce / Mayonnaise for fish	●●●●	●●●●	●●●●		
	Maionese per carne / Mayonnaise for meat	●●●●	●●●●	●●●●	●●●●	
<b>FORMAGGI</b> CHEESE	Formaggi freschi / Soft cheeses	●●●●	●●●●	●●●●		
	Formaggi stagionati / Aged cheeses				●●●●	●●●●
<b>DESSERT</b>	Gelato / Ice cream	●●●●	●●●●	●●●●	●●●●	●●●●
	Cioccolato fondente / Dark chocolate				●●●●	●●●●

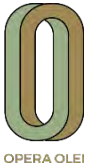


The goal is to learn, for this we have inserted in the Opera Olei box also a guide to help you know the best combinations for each oil.

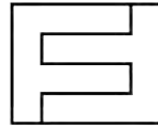
The objective is to communicate the importance of using oil correctly and to match the right oil on the right plate.

Reading the guide pay attention to the drops of gold... They indicate the **TOP** combination!

# OPERA OLEI



QUALITY, TERROIR & PASSION



FRANCI

MONTENERO D'ORCIA TUSCANY

THANK YOU