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*il* SIGNORINO

O R G A N I C | P R E M I U M E X T R A V I R G I N | D O P T U S C I A



In this short journey we wish to accompany you among our olive groves,  
our home, our Tuscia region.

The EVO oil "Il Signorino" is born among the hills of the organic farm that the Grani family has been cultivating with passion and dedication for three generations, from Grandfather Marcello to his son Marco until today with grandson Giorgio.

The centuries-old olive groves overlook Viterbo's Papal Palace and together to new plantings give life today to an extra virgin that reflects the cultivars typical of Viterbo's D.O.P. Tuscia territory: Caninese, Frantoio and Leccino.

Tufaceous soils rich in minerals combined with continuous monitoring in the field, together with an early harvest and meticulous processing in the mill, give the oil chemical and sensory characteristics of great quality.

The high polyphenolic value, plays an important health role in addition to imparting unique sensations of bitterness and spiciness that dance in perfect balance and harmony.



FLOS  
OLEI  
2024

  
Slow Food®

GAMBERO ROSSO®  




lòdo®

## | SENSORY ANALYSIS |

The nose opens with intense aromas of freshly mowed grass, fresh almond and artichoke. Notes of herbs such as rosemary and thyme dominate in the mouth.

## | THE PROJECT |

We are committed to bringing the best product to your tables every year, paying increasing attention to the environment and quality.

Every agronomic practice is analyzed using innovative technological systems that optimize water resources, minimize waste, and reuse agricultural residues, ensuring a circular and sustainable management of our organic olive groves.

“WE TELL THE STORY OF A TERRITORY THROUGH ITS FLAVORS.”





## | AWARDS |

GOLD medal in DUBAI

SILVER medal in JAPAN

PLATINUM award in BERLIN

SELECTED by Gambero Rosso

Flos Olei 2024 (top 500 worldwide)

Slow Food Guide Italy

LODO Selection Guide



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