



LUIGI TEGA

IL MONDO DELL'OLIO

2025
Mill & Production



An olive oil mill. A family story

For the Tega family, the production of extra virgin olive oil has always been more than just a business—it is a way of life, a tradition passed down from generation to generation.

Over time, we have meticulously refined our production process, from the careful selection of olive varieties to the precise timing of the harvest, ensuring close monitoring of every stage during milling.

In 1950, Luigi Tega, known as "Gigetto," expressed his ambition to produce "the best oil in the world." Today, with the fourth generation of the Tega family, we continue to honor his visionary pursuit through our extra virgin and flavored oils, striving to create harmony—the perfect foundation for oils with a distinctive character.

Luigi Tega

Mission

Our expertise is dedicated to crafting both traditionally flavored oils and those with a unique and original taste. Luigi Tega's relentless creative ambition lies in the pursuit of harmony as the ultimate goal of excellence.

With this vision in mind, every milling process is subjected to strict regulations.

We are committed to producing top-quality extra virgin olive oil, meticulously selecting the finest olives, overcoming every challenge, and even foregoing an entire harvest if the fruits do not meet the high-quality standards we set for ourselves.



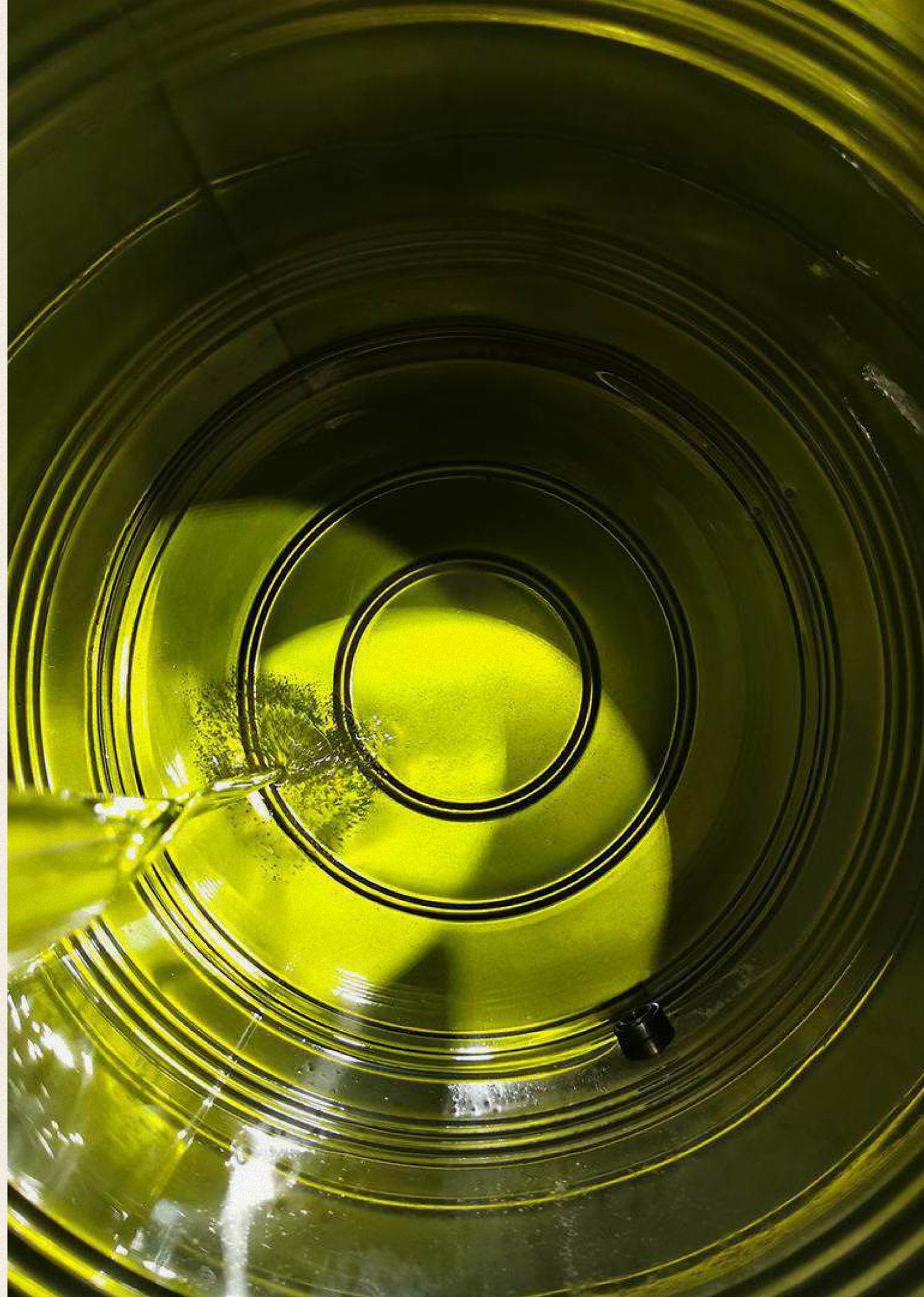


Nature. Harmony. Experimentation.

Our values are solid and unshakable—they form the foundation of a history spanning over 80 years.

Respect for our land, stylistic consistency that has never compromised for easier production methods, and the patience and expertise required to create iconic extra virgin olive oils such as Lirys and Olio del Cardinale are at the core of our philosophy.

It has never been enough for us to simply uphold the same style—we have always felt the need to challenge ourselves. Staying true to a mission means respecting what has been achieved while continuously re-evaluating it, experimenting every day to ensure a level of quality that meets the highest standards—the very standards that have shaped us into who we are today.





In the mill, a year's worth of work is condensed into less than an hour.

The production of high-quality extra virgin olive oil is a year-long commitment, dedicated to cultivating the perfect fruit. However, a single event—such as a hailstorm or an incorrect harvest—can compromise an entire year's work.

Once harvested, it is crucial that the olives are immediately transported and milled within 3 to 6 hours to prevent oxidative and fermentative processes that could significantly impact the final quality of the extra virgin olive oil.

In the mill, even within less than an hour, all the care and dedication invested throughout the year can be lost if the olives are improperly milled or if the pressing process is not handled with the necessary precision and attention.

Our Aesthetic Ideals of Extra Virgin Olive Oil

Luigi Tega has a creative ambition: the relentless pursuit of harmony as a source of emotion.

To achieve this, he relies on his aesthetic and sensory ideals: Intensity, Precision, Tactile Sensation, Freshness, and Complexity, along with unwavering consistency.



Intensity



Tactile Sensation



Precision



Complexity



Freshness



Extra Virgin Olive Oil

Our extra virgin olive oils are the result of our finest olive groves: in their harmony, they embody the courage, energy, and determination of our work. These are the extra virgin oils that, year after year, best represent Luigi Tega's mission.

Olio del Cardinale



Olio del Cardinale is the most emblematic extra virgin olive oil of the company, crafted with the expertise of Luigi Tega since 1946. Made from a careful selection of local olive varieties such as Moraiolo, Leccino, and Frantoio, it is harvested at peak ripeness and quickly pressed to produce a truly unique and exceptional oil.

Aroma & Taste

The aromatic profile is fruity and moderately intense, distinguished by fresh, vegetal notes reminiscent of freshly cut grass. On the palate, it delivers a gradual, well-balanced, and pleasant spiciness, followed by a delightfully bitter aftertaste.

Intensity



Gastronomic Matches

Olio del Cardinale, with its well-balanced flavor, enhances a variety of dishes, including salads, vegetables, legumes, and soups. It pairs beautifully with white meats, pasta, and fish.





Lirys Moraiolo



This extra virgin olive oil, crafted from the prized Moraiolo olive, captures the very essence of this unique variety. As a monocultivar oil, it delivers an unforgettable sensory experience, embodying years of passion and dedication to culinary excellence. It stands as a true gem of Umbrian gastronomic heritage.

Aroma & Taste

Lirys Moraiolo is renowned for its intense elegance and rich aromatic profile. It evokes freshly cut grass and olive leaves, with distinct artichoke notes.

On the palate, the balanced bitterness from its high polyphenol content blends seamlessly with lively spicy accents.

Intensity



Gastronomic Matches

Ideal for enhancing the flavor of bold and intense dishes, such as red meats, legume soups, and oven-roasted or grilled vegetables.

Grand Cru Colle dell'Eremita

Luigi Tega combines modern production techniques with the ancient methods of the hermits, significantly reducing—if not almost eliminating—the malaxation process. This approach yields an extra virgin olive oil rich in polyphenols with a deep and complex bouquet. This Moraiolo monocultivar is a tribute to excellence, honoring the legacy of the hermit monks' traditional olive oil techniques.

Aroma & Taste

This oil boasts extraordinary intensity, with a fresh and herbaceous bouquet. Its boldness is perfectly balanced by a remarkable harmony, delivering a refined flavor that unfolds gradually. With a bold yet elegant character, it continues to reveal its complexity even after the tasting experience.

Intensity



Gastronomic Matches

Rich in polyphenols, Colle dell'Eremita leaves a lasting impression. This oil pairs perfectly with red meat dishes, such as sliced beef steak (tagliata di manzo) and veal fillet.





Bio Selection

Bio Selection was our first certified organic extra virgin olive oil, made from early-harvested green olives, featuring low acidity and a high polyphenol content. Grown according to organic principles, the olives thrive using natural and sustainable methods, without pesticides or synthetic fertilizers.

Aroma & Taste

Bio Selection offers a rich bouquet of fresh and fruity aromas, with delicate notes of almond and artichoke.

Its intensity is well-balanced, featuring a noticeable yet controlled spiciness, which perfectly complements the subtle bitter finish, delivering a refined and memorable experience.

Intensity



Gastronomic Matches

Perfect for enhancing soups, grilled vegetables, and creamy broccoli, it leaves a lasting impression with its refined symphony of flavors.

Fior d'Oliva

This certified organic extra virgin olive oil is made from late-harvested olives, picked towards the end of the olive season. The olives are grown following organic farming principles, using natural and sustainable cultivation techniques, without pesticides or synthetic fertilizers.

Aroma & Taste

Fior d'Oliva is the most delicate extra virgin olive oil in Luigi Tega's EVO line, featuring a medium-light fruity flavor with fresh and clean notes. With subtle herbaceous and floral hints, it is distinguished by a fine balance between bitterness and spiciness. This organic EVO oil is perfect for those seeking a delicate yet surprisingly smooth experience on the palate.

Intensity



Gastronomic Matches

Its smoothness and delicacy make it perfect for light dishes such as fish and salads, providing a well-balanced freshness.





Flavoured EVO Oils

Our extraction facility allows us to create not only superior quality extra virgin olive oils but also refined flavored oils, crafted through the co-milling of olives with citrus fruits and vegetables or cold infusions of spices and herbs. All certified organic, these oils combine sensory pleasure with the nutritional benefits of the highest quality extra virgin olive oil.

Our collection of flavored oils, predominantly certified organic, is produced exclusively through mechanical pressing and cold infusion, without the addition of artificial flavorings. The result is an authentic and pure product that preserves the natural and organoleptic qualities of extra virgin olive oil.

Limone di Sicilia

The Sicilian Lemon Flavored Oil is an explosion of citrusy freshness on the palate, with a vibrant taste reminiscent of freshly squeezed lemon juice, balanced by a delicately tangy sweetness. Its aroma is pleasantly inviting, featuring intense lemon notes that take center stage, complemented by a subtle herbaceous hint from the extra virgin olive oil.

How is Produced

Ingredients: Organic extra virgin olive oil, organic lemon.

Lemon Origin: Sicily

Production Technique: Simultaneous co-milling of olives and lemons.

Gastronomic Matches

Fish: Versatile for a variety of freshwater and saltwater fish dishes. Excellent with sea bream, sea bass, and swordfish.

Pasta: Perfect for drizzling over fresh pasta, such as egg tagliolini with zucchini.

White Meat: An elegant seasoning for white meats, particularly for chicken scaloppine.





Aglio Rosso

Luigi Tega's Red Garlic Flavored Extra Virgin Olive Oil redefines the traditional use of garlic, masterfully transforming it into a premium organic condiment. Its sweet aroma captivates the senses, while on the palate, the bold and distinctive character of garlic emerges with elegance—refined yet unmistakable, appealing even to the most sophisticated tastes.

How is Produced

Ingredients: Organic extra virgin olive oil, organic garlic.

Garlic Origin: Umbria, Lazio & Abruzzo

Production Technique: Natural infusion of red garlic bulbs in extra virgin olive oil.

Gastronomic Matches

Meat: Versatile for a variety of red and white meat dishes, whether grilled or roasted.

Pasta: Perfect for preparing a delicious and quick "aglio e olio" pasta without the need for sautéing.

Bread: Ideal for enhancing bruschetta, following the classic Italian tradition of "pane, aglio e olio."

Basilico Fresco

The Basil-Flavored Extra Virgin Olive Oil is a celebration of freshness and summer aromas.

Its olfactory notes reveal the intense fragrance of freshly picked basil, complemented by herbaceous and slightly sweet undertones. On the palate, it delivers an explosion of vibrant and aromatic flavor, with a velvety texture and a refreshing aftertaste.

How is Produced

Ingredients: Organic extra virgin olive oil, fresh organic basil.

Basil Origin: Umbria, Lazio & Abruzzo

Production Technique: Natural infusion of fresh basil leaves in extra virgin olive oil.

Gastronomic Matches

Pizza: Perfect for enhancing red pizzas, especially the classic Margherita.

Pasta: An ideal seasoning for simple pasta dishes, such as pasta al pomodoro.

Mozzarella: Excellent for Caprese salads, particularly when paired with Campanian buffalo mozzarella.





Rosmarino di Campo

The Organic Rosemary-Flavored Olive Oil captures the essence of rosemary grown in central Italy, blending the intense flavor of extra virgin olive oil with the fresh, herbaceous aroma of rosemary. It has an inviting fragrance, a sweet and fragrant taste, and persistent herbal notes, leading to a clean and aromatic finish. Perfect for enhancing the flavors of Mediterranean cuisine.

How is Produced

Ingredients: Organic extra virgin olive oil, natural rosemary extract.

Rosemary Origin: Umbria & Abruzzo

Production Technique: Infusion of natural rosemary extract in organic extra virgin olive oil.

Gastronomic Matches

Meat: Perfect for enhancing the flavor of pork chops, sausages, and neck steaks.

Fish: Versatile and essential for a wide range of freshwater and saltwater fish dishes.

Bergamotto di Calabria

The Organic Bergamot-Flavored Extra Virgin Olive Oil, obtained through the simultaneous co-milling of olives and bergamots, is distinguished by its intense and delightfully sweet citrus aroma. What makes this oil truly unique is the evocative sensation of its fragrance, which pairs perfectly with cuisines that embrace unconventional flavors, offering a subtly exotic touch.

How is Produced

Ingredients: Organic extra virgin olive oil, organic bergamot.

Bergamot Origin: Calabria

Production Technique: Simultaneous co-milling of olives and bergamots.

Gastronomic Matches

Curry: Seamlessly integrates into Asian cuisine, adding a refreshing note to spicy curry-based dishes.

White Meat: Perfect for balancing and adding freshness to simple dishes, such as breaded chicken or turkey bites.

Gelato: Ideal for creating or drizzling over gelato, imparting a sweet and intensely aromatic flavor.





Arancia Rossa

Luigi Tega's co-milling production blends extra virgin olive oil with the finest Sicilian blood oranges, giving the oil a sweet aromatic profile with an intense, vibrant fresh blood orange aroma. On the palate, the citrusy sweetness harmonizes with the delicate bitterness of the olive oil, creating a pleasant and well-balanced experience.

How is Produced

Ingredients: Extra virgin olive oil, blood orange.

Orange Origin: Sicily

Production Technique: Simultaneous co-milling of olives and blood oranges.

Gastronomic Matches

Fish: Ideal for drizzling over freshwater fish dishes, such as trout or river salmon.

Salads: The perfect finishing touch for winter salads featuring oranges, walnuts, and fennel.

Desserts: A great alternative to conventional saturated fats, perfect for preparing delicious desserts with dark chocolate.



Cipolla Rossa

The Red Onion-Flavored Extra Virgin Olive Oil stands out for its sweet and delicate onion flavor, reminiscent of caramelized onions. Unlike fresh onions, its final taste is not sharp but rather smooth, rich, and well-rounded, blending seamlessly with the olive oil to create a refined and harmonious flavor.

How is Produced

Ingredients: Organic extra virgin olive oil, organic red onion.

Onion Origin: Umbria, Calabria & Lazio

Production Technique: Natural infusion of red onions in extra virgin olive oil.

Gastronomic Matches

Pizza: A great choice for drizzling over both white and red pizzas, best enjoyed with a refreshing glass of beer.

Pasta: Perfect for enhancing the flavor of various pasta dishes, adding an extra touch to tomato-based sauces.

Bread: Ideal for preparing delicious bruschetta, especially when paired with cherry tomatoes.





Mandarino Verde

The Green Mandarin-Flavored Olive Oil is a harmonious fusion of extra virgin olive oil and the fresh, intoxicating aroma of this unique citrus fruit. The initial scent is sweet, almost reminiscent of a candy-like fragrance. On the palate, its sweetness is complemented by an intense citrus vibrancy, delivering a refreshing and fruity sensation.

How is Produced

Ingredients: Extra virgin olive oil, green mandarin.

Mandarin Origin: Calabria

Production Technique: Simultaneous co-milling of olives and green mandarins.

Gastronomic Matches

Gelato: Perfect for creating or drizzling over gelato, adding a sweet and intensely aromatic flavor.

Desserts: An excellent butter substitute for baking, ideal for preparing delicious chocolate brownies.



Peperoncino Rosso

The Organic Red Chili Pepper-Flavored Extra Virgin Olive Oil delivers an intense yet harmonious taste experience. A subtle initial sweetness seamlessly blends with the bold spiciness of the chili, offering a pleasantly progressive heat. The balance between fruity and peppery notes creates a long-lasting and satisfying flavor, perfect for those who appreciate a touch of spice.

How is Produced

Ingredients: Organic extra virgin olive oil, organic natural chili extract.

Chili Origin: Umbria, Lazio, Lombardia & Calabria

Production Technique: Simultaneous co-milling of olives and chili peppers or infusion with organic natural chili extracts in organic extra virgin olive oil.

Gastronomic Matches

Pizza: Ideal for enhancing red pizzas, adding a vibrant and distinctive touch.

Pasta: Perfect for seasoning tomato-based pasta dishes, highly recommended for elevating the flavor of Amatriciana.





Pompelmo Rosa



The Pink Grapefruit-Flavored Extra Virgin Olive Oil, with its balanced bitterness and refreshing citrus notes, is the perfect complement to seafood dishes, adding freshness without excessive bitterness. Its aromatic bouquet brings vibrancy and uniqueness, enhancing refined seafood dishes such as oysters.

How is Produced

Ingredients: Extra virgin olive oil, pink grapefruit.

Grapefruit Origin: Sicily

Production Technique: Simultaneous co-milling of olives and pink grapefruits.

Gastronomic Matches

Fish: Perfect for drizzling over baked mackerel, enhanced with pink peppercorns.

Seafood: Excellent for raw seafood, such as shrimp, shellfish, and oysters, best enjoyed with champagne.

Menta Verde

The Organic Mint-Flavored Extra Virgin Olive Oil is a harmonious fusion of refreshing menthol notes infused in extra virgin olive oil. Upon the first taste, the mint gently unfolds, followed by fruity undertones, creating a perfect balance. Its lingering menthol freshness leaves a clean and invigorating sensation, both on the plate and the palate.

How is Produced

Ingredients: Organic extra virgin olive oil, organic mint.

Mint Origin: Umbria & Lazio

Production Technique: Natural infusion of mint in organic extra virgin olive oil.

Gastronomic Matches

Red Meat: Ideal for adding an extra layer of flavor to oven-baked lamb ribs.

Vegetables: A perfect seasoning for grilled or roasted vegetables, especially recommended for zucchini and eggplant.

Cheese: Excellent when paired with fresh cheeses, such as Primo Sale or Caciotta.





Cipolla & Peperone

Unique in the world, this flavored extra virgin olive oil is distinguished by an inviting fresh onion aroma, followed by sweet and slightly spicy notes of red pepper.

On the palate, it delivers a pleasant explosion of flavors: the onion adds depth and complexity, while the red pepper brings a lively sweetness with a subtle spiciness.

How is Produced

Ingredients: Organic extra virgin olive oil, organic onion, organic red pepper.

Vegetable Origin: Umbria, Calabria & Lazio

Production Technique: Co-milling of red peppers and olives, followed by natural infusion of onions in extra virgin olive oil.

Gastronomic Matches

Red Meat: Perfect for adding extra flavor to red meats, especially meat skewers and pork.

White Meat: An ideal seasoning for enhancing white meats, such as chicken and turkey.

Visit our mill in Umbria and discover the origins of our olive oil.

We love meeting people, shaking hands, and sharing meals. We cherish the exchange of ideas, bringing together different perspectives to create new ones.

Our historic 16th-century mill, nestled in the lush Menotre Valley in Umbria, always welcomes you with open arms for a visit, a bruschetta tasting with our olive oil, or a picnic among the blooming olive trees on our sunlit hills.





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