



PERILLI

FAMIGLIA OLEARIA DAL 1949



Our story

“ We were born in this land, we believed in it. We grew up with it, and we love it. We try to share its scents and flavors. That's why we opened the doors of our family. ”

Peppino

Our story begins in 1947, when young Giuseppe, the son of farmers, moved from Capurso to Terlizzi to follow his entrepreneurial spirit and fulfill his desire to succeed. Times were tough, but Peppino—as everyone called him—reached his goal through sacrifice and great dedication: the Perilli Oil Mill was born in Terlizzi in 1949. Years passed, technologies changed, but the passion remained.

Andrea

Andrea, Peppino's son, followed his father with passion and admiration, and took over the family business in 1988, when Peppino passed away. The young Andrea had observed, learned, and developed those technical skills that only hands-on experience can teach. With humility and perseverance, he transformed an old oil mill into a significant entrepreneurial reality, always keeping his eyes on the future.

3rd generation

His passion has always been the driving force behind the business throughout the years, and it is the same passion that now shines in the eyes of his three children: Giuseppe, Cinzia, and Davide. Summer afternoons spent in the countryside with Dad Andrea and Mom Rosaria, observing the trees, digging in the soil, and learning—through play—to recognize the trees and their fruits. All those hours spent breathing in nature and loving it in every aspect allowed the new generation to feel part of an entrepreneurial structure capable of celebrating Apulian olives and oil: true gems embedded in the agri-food history of the region.

The passion and innovative spirit of the third generation have brought a fresh and digital energy to the family-run company, which today is able to weave tradition and technology together to produce and share an oil of unmistakable delicacy.

The new Headquarters

In 2015, the new headquarters was established in the industrial area of Terlizzi. This is where the magic happens: the finest olives from the region are selected and milled within 24 hours of harvesting to ensure that the intense aroma of freshly pressed oil is preserved and brought to your table. Achieving this result requires true teamwork: Andrea leads with the care of a devoted father, managing the fields and harvesting the fruits, tending to the plants and their natural cycle. Giuseppe and Davide, strong in mutual collaboration and trust, closely follow the production process, ensuring the maintenance and proper functioning of the machinery to preserve the oil's organoleptic properties. Cinzia oversees the administrative and logistics areas, carefully managing shipments and the product's image—just as any woman would take care of her home!

And that's our story: just a few lines were enough to describe it and make you feel like part of our olive oil family!



PERILLI

FAMIGLIA OLEARIA DAL 1949

OLIO
EXTRAVERGINE
DI OLIVA

EXTRA VIRGIN OLIVE OIL

100% ITALIANO
ESTRATTO A FREDDO

100% ITALIAN COLD EXTRACTED

OGLIAR...A
MONOCUL...

1L e



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CORATINA
MONOCULTIVAR

1L e



Our Oils

EVO Monocultivar Coratina

An oil with a bold, intense character and a slightly spicy aftertaste for the most daring palates. Its aroma captivates not only the sense of smell but also the imagination. Its strong flavor enhances vegetable-based dishes, legume soups, red meats, bread, and bruschetta. The 500 CL format, with its practical and modern design, catches the eye of every guest and ensures perfect preservation of the oil.



Tin 500ml



Tin 1000ml

EVO Monocultivar Oglierola

This oil, made exclusively from high-quality Oglierola olives, offers an unparalleled sensory experience. Its flavor is delicate, light, and elegant, with a soft aftertaste—just like our land. Recommended for seasoning salads, fish dishes, white meats, and cooked vegetables. The 500 CL format, with its practical and modern design, draws the attention of every guest and ensures perfect preservation of the oil.



Tin 500ml



Tin 1000ml

Private Label

Our Private Label service allows you to expand your product range without investing in costly production lines. We collaborate with you to develop unique products, tailored to your customers' needs and market trends. We offer the option to customize with your logo: 500ml and 1000ml cans – 3000ml and 5000ml bag-in-box – and 5000ml cans.

What do we offer?

Guaranteed Quality: We work only with reliable suppliers to ensure every product meets the highest standards.

Complete Customization: From product formulation to packaging design, every aspect can be tailored to reflect your brand identity.





Bag in Box 3L



Bag in Box 5L



Tin 5L



Bag in Box 3L



Bag in Box 5L



Tin 5L

Our Ceramics

Our handcrafted ceramic amphora "Oliva" is specially designed to celebrate Apulian olive oil, a true treasure of our land. Each piece is carefully and passionately made by Master Ceramicists.

Our amphora is not just a container, but a true work of art that tells stories of tradition and craftsmanship. Every piece is unique and special. Imagine serving your extra virgin olive oil in one of these beautiful ceramics, turning every meal into an unforgettable experience. **Perfect for your table or as a gift for those who love fine food and quality craftsmanship.**



Amphora "Oliva" Oil - 50cl - 25cl



PUGLO

PERILLI FAMIGLIA OLEARIA DAL 1949

Olio Extravergine di Oliva
Extra Virgin Olive Oil



OLIO DI PUGLIA - I.G.P.

100% Italiano - Estratto a freddo

100% Italian - Cold Extracted

BIOLOGICO - ORGANIC



PUGLO

PERILLI FAMIGLIA OLEARIA DAL 1949

From the majestic land of Puglia comes PUGLO, a masterpiece of the art of olive oil making, blending two queen cultivars of olive growing: the powerful Coratina, harvested at the magical moment of perfect ripening in December, and the noble Ogliarola, pressed in early November when its essence is at its peak.

A Symphony of Unmatched Flavors

A sensory explosion that captivates from the very first taste: the intense fruitiness merges with seductive notes of freshly picked artichoke and fresh almond. A sublime balance between vibrant spiciness and elegant bitterness, turning every drop into pure gastronomic magic.

The Seal of Excellence

- Organic Certification: The ultimate guarantee of a production process that respects nature, certified by the Sidel authority.
- PGI Puglia: The prestigious recognition that confirms authenticity and superior quality, validated by Agroqualità, with extraordinary levels of polyphenols and active biophenols.

The Elixir For

- Visionary chefs in pursuit of perfection in every dish
- Sophisticated connoisseurs who refuse to compromise
- Elite distributors of the finest Made in Italy products

PUGLO: not just an oil, but a liquid work of art that holds centuries of Apulian tradition in every drop.

The essence of perfection for those who demand nothing less than absolute excellence.

When Tradition Meets Perfection

"PUGLO expands its line of Apulian oils with two new products that further enhance the quality and identity of our land: Organic Extra Virgin Olive Oil, obtained from olives grown with full respect for the environment, without the use of pesticides or chemical fertilizers; D.O.P. Terra di Bari Extra Virgin Olive Oil, an authentic expression of the Apulian olive-growing heritage, certified according to the strict standards of the Protected Designation of Origin. These new products represent an important step in PUGLO's journey toward sustainability, certified quality, and the promotion of local excellence. With these new additions, PUGLO continues to bring to the table an oil that tells the story of Puglia, drop by drop."



Tin 750ml



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