



LUIGI TEGA

il mondo dell'olio



the world of oil

Territory

When you visit Umbria, you can't help but be fascinated by its mystical and rural landscape. Next to the green cultivated plains and ancient woods that border the higher parts of the mountains, you can't help but notice endless rolling hills full of olive trees. Olive oil is the symbol of this region and, at the same time, one of its most valued treasures. The cultivation of this tree was probably introduced by the Etruscans who were the first to consider olives as a source of richness and prosperity thanks to the oil that these olives produced. The Romans then intensified the production of olive oil and spread its use to all of the Roman Empire. A Roman city on the banks of the Tiber River called Orticoli became known as the "Port City of Oil" from which supplies of olive oil for Papal Rome were shipped. In tribute of this tradition, Luigi has named one of his prized oils "Olio del Cardinale".





Luigi Tega founder



Luigi Tega current owner

Old and new generations **History**

Since 1600's, the Tega Family's roots are deeply set in the ancient tradition of master oil millers. In his oil mill, whose structure dates back to the 15th century, Luigi Tega – named after the founder of the company – produces rare and precious oils that are obtained by pressing a combination of olives called Moraiolo, Leccino and Frantoio. Century old olive trees can be seen in Belfiore which is about 2 km. from the mill. The structure is an ancient building that has recently been restructured and consists in the mill, a large room for olive oil tasting and a small Bed and Breakfast for his guests.

The family owns 18 hectares of land that include Moraiolo, Frantoio and Leccino olive trees. Luigi Tega's oils are characterized by a pleasant bitter yet spicy taste that reminds you of freshly cut grass and thistle. From the Moraiolo olive, Luigi obtains, in limited quantity, the Lirys Monocultivar Moraiolo olive oil rich in polyphenols and Vitamin E antioxidant that help fight the aging process. These characteristics also make this oil an excellent ingredient for cosmetics.



Lirys Monocultivar Moraiolo



Colle dell'eremita Grand Cru

Lirys Monocultivar Moraiolo

Area of Production: Vescia di Foligno (PG) Umbria

Altitude: 400 meters above sea level

Type of soil: Rocky

Variety of Olive: 100% Moraiolo

Period of picking: Third week of October

Taste category: intense fruity taste

Color: clear, intense green with golden highlights

Taste: fruity olive with fresh grass sensation, tangy bitter yet spicy with sensations of artichoke and thistle

Good with: Legume soups and grilled meats Chianina and vegetables.

... *"It is a beautiful intense lipid golden yellow colour with green hues. Its aroma is fine and definitive, with rich vegetal notes of aromatic herbs, especially mint and rosemary and distinct spicy hints of black pepper. Its taste is complex and strong, with a flavour of artichoke, wild thistle and an almond finish. Bitterness is powerful and pungency is distinct."* ...

FLOS OLEI 2010
A Guide to the World Best
Extra Virgin Olive Oil
by Marco Oreggia

Colle dell' Eremita Grand Cru

Nome: Colle dell'Eremita Gran Cru

Zona di produzione: località Vescia di Foligno (PG) Umbria

Ubicazione uliveti: Località Belfiore di Foligno (PG) Umbria all'interno del Colle dell'Eremita di Santa Maria Giacobbe

Altitudine: 400 m.s.l.

Natura del terreno: Sassoso

Varietà: 100% Moraiolo

Taste: fruity end and decided, with rich vegetal notes of aromatic herbs such as mint, rosemary, basil. Deep and persistent bitter and spicy tones, hints of chicory, artichoke, thistle and closing of almond.

Good with: tuna carpaccio, grilled mushrooms, grilled meats and vegetables, cheese hard cheese.

.. *"extraordinary grand cru Colle Hermit from olives harvested in a beautiful closed in the area, great-aromatic (cut grass) and taste (especially spicy and bitter sensational intensity and precision)"* ...

Gambero Rosso
Oils of Italy 2011



Cardinale Extra Virgin Olive Oil



Bio - Extra Virgin Olive Oil - Organic

"The best thing about the real producers of high quality olive oils is that with every harvest they know how to obtain the best while respecting time and nature...along with the excellent Lirys oil, Luigi has added a top-rated extra virgin olive oil, The Cardinal's Oil. "...

**The Golosario
of Paolo Massobrio 2007**

Bio - Extra Virgin Olive Oil - Organic

Area of Production: Vescia di Foligno (PG)

Altitude: 400 mts. above sea level

Type of soil: Rocky

Variety of Olives: 30% Leccino, 40% Frantoio, 30% Moraiolo

Period of picking: First two weeks of November

Taste category: Medium fruitiness

Colour: Clear, green with golden highlights

Smell: Fruity olive aroma with a fresh officinal herbs sensation

Taste: A balanced and pleasing bitter and spicy taste

Good on: Fresh salads, white meats and fish.

... "Gleaming gold-green reminding memories of thistle, chicory, cut grass, smith apple and oregano that intertwine harmoniously leaving a pleasant impression fragrant. Good structure, bitter and peppery hints, calibrated perfectly. "...

Cardinale Extra Vergine di Oliva

Area of Production: Vescia di Foligno (PG)

Altitude: 400 mts. above sea level

Type of soil: Rocky

Variety of Olives: 30% Leccino, 40% Frantoio, 30% Moraiolo

Period of picking: First two weeks of November

Taste category: Medium fruitiness

Colour: Clear, green with golden highlights

Smell: Fruity olive aroma with a fresh officinal herbs sensation

Taste: A balanced and pleasing bitter and spicy taste

Good on: Fresh salads, white meats and fish.

Agrumati

Area of Production: Vescia di Foligno (PG) Umbria
Location of Olive Trees: Belfiore di Foligno (PG) Umbria
Altitude: 400 meters above sea level
Type of soil: Rocky
Type of Olive: 60% Leccino, 30% Frantoio, 10% Pendolino
Pressing Technique: olives and lemons are pressed together with natural cold dripping process
Method of storing: in stainless steel vats at 12/15 degrees

Good with: Salads, roasted fish and meat, on spaghetti without tomato sauce and in the preparation of cakes and cookies

- » EXTRA VIRGIN OLIVE OIL & LEMON
- » EXTRA VIRGIN OLIVE OIL & ORANGE
- » EXTRA VIRGIN OLIVE OIL & BERGAMOT
- » EXTRA VIRGIN OLIVE OIL & PINK GRAPEFRUIT



Condimenti

Area of Production: Vescia di Foligno (PG) Umbria
Location of Olive Trees: Belfiore di Foligno (PG) Umbria
Altitude: 200 meters above sea level
Type of soil: Clay
Type of Olive: 100% Leccino
Pressing Technique: infusion of basil in extra virgin olive oil
Method of storing: in stainless steel vats at 12/15 degrees

Good with: directly on pasta with fresh tomato sauce, on pizza, on fresh salads and on mozzarella and tomato dishes (caprese).

- » EXTRA VIRGIN OLIVE OIL & ONION
- » EXTRA VIRGIN OLIVE OIL & MINT
- » EXTRA VIRGIN OLIVE OIL & GARLIC
- » EXTRA VIRGIN OLIVE OIL & BASIL
- » EXTRA VIRGIN OLIVE OIL & CHILLI





Tega's family members

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“NIGHT AT THE MILL”

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where you can stay overnight and be closer to the
tradition of this place.

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