
1991
POGGIO DEL PERO
PANICALE • UMBRIA
POGGIO
DEL PERO
Amid the centuries-old olive trees and
the hills of Panicale, the authentic
flavor of Umbria come to life.
CATALOG — 2026



POGGIO DEL PERO

PANICALE • UMBRIA

OUR HISTORY

The Poggio del Pero Farm spans 80 hectares of rolling hills surrounding Panicale, Umbria.

Through generations, our family has held this land, cultivating the centuries-old olive trees, vineyards and orchards, respecting the land and following the principles of organic farming.

We have been producing ICEA-certified organic Extra Virgin Olive Oil, organic IGP Umbria wines, fruit jams, and artisanal digestives made with wild fennel flowers for over twenty years.

Each product comes from our strong commitment, deep connection with the territory, and our constant quality search in every detail.

ORGANIC FARMING FOR OVER TWENTY YEARS

CENTURIES - OLD OLIVE GROVES

ORGANIC VINEYARDS (UMBRIA IGP)

GENUINE LOCAL HANDICRAFTS

RIDING CENTER AND EQUESTRIAN ACTIVITIES

POGGIO DEL PERO

PANICALE • UMBRIA

OUR EXCELLENCE

Our land yields authentic and genuine products, born from passion, respect for nature, and family tradition.

Every product is a symbol of the history of Poggio Del Pero and the territory that hosts it.

The Porati Family proudly pushes these values, carefully selecting the finest ingredients through natural processes, to offer you the best of our organic farming.

DISCOVER OUR COLLECTION OF PRODUCTS AND BE INSPIRED BY THE QUALITY THAT DEFINES US

- ORGANIC EXTRA VIRGIN OLIVE OILS
- ORGANIC WINES
- VINEGARS
- FRUIT JAMS
- WILD FENNEL DIGESTIVE
- GIFT SETS

The Porati Family



OUR OILS

ORGANIC EVOOs

We only grow historical cultivars of our region and preserve native varieties that have fallen into neglect, promoting biodiversity and the farm's genetic heritage.

have been certified organic producers for over twenty years and do not use synthetic products at any stage of cultivation.

This allows us to harvest healthy olives when perfectly ripe, producing genuine oils with an exceptional organoleptic profile that are extremely valuable to our health.

CULTIVARS	Moraiolo, Frantoio, Leccino e Dolce Agogia
HARVESTIN	hand-picked during early October
PROCESSING	cold extraction within 24 hours of harvest through continuous cycle system
CERTIFICATION	ICEA Organic
PRODUCT SIZE	500 ml Bottle 100 ml Cruet



PRIMUS

MONOVARIETALE MORAIOLO

Oil produced from 100% Moraiolo olives, an ancient cultivar characteristic of our Region. It yields a rich, full-bodied oil with balsamic notes and hints of artichoke. Distinctly bitter and spicy, it is exceptionally well-balanced and long-lasting.

500 ml Bottle **18.00 €**

100 ml Cruet **6.00 €**

368

MONOVARIETALE FRANTOIO

Oil produced from 100% Frantoio olives, a variety widely cultivated in Central Italy. It has intense fruity tones with shades of fresh almond and wild herbs. Its bitter and spicy notes are beautifully balanced.

500 ml Bottle **18.00 €**

100 ml Cruet **6.00 €**



SAECULARIA

DOLCE AGOCIA MONOCULTIVAR

Oil produced from 100% Dolce Agocia olives, a cultivar native to Umbria and, in particular, the Trasimeno Area.

Made exclusively from centuries-old trees, this precious rare oil has hints of resin and pine nuts with vegetal aftertaste.

500 ml Bottle	100 ml Cruet
18.00 €	**6.00 €**



LE VIENICHE

BLEND OF NATIVE CULTIVARS

Oil obtained from a selection of Frantoio, Moraiolo, Leccino and Dolce Agogia varieties, along with other lesser-known native cultivars.

A representative oil of our region, with a strong and authentic character where all the cultivars come together in a mixture of aromas reminiscent of freshly mown grass and wild herbs, with extremely well-balanced bitter and spicy notes.

500 ml Bottle	100 ml Cruet
14.00 €	**5.00 €**



GENUS

LECCINO MONOCULTIVAR

Obtained from 100% Leccino olives, a variety widely cultivated in Italy, this oil yields a very well balanced taste with gentle notes of bitterness and pungency, and fresh aromatic profiles reminiscent of freshly mown grass.

500 ml Bottle
18.00 €

100 ml Cruet
6.00 €



BUTTINALE

FLAVORED EVO OIL FROM LAKE

Oil obtained by grinding olives with a flavoring ingredient, which enhances the product in all its elements.

- Lemon
- Chili pepper
- Basil
- Garlic
- Rosemary
- Ginger
- Truffle

500 ml Bottle
12.00 €



LE VIENICHE

ITALIAN ORGANIC EVOO

Oil made from Frantoio, Moraiolo, Leccino and Dolce Agocia varieties, as well as other lesser-known native cultivars.

Bag in box 3l
50.00 €

Bag in box 5l
80.00 €

OUR ORGANIC WINES

Our wines are crafted from grapes grown in the organic vineyards of Panicale, in the Umbrian hills surrounding Lake Trasimeno.

The altitude, the microclimate and over twenty years of ICEA-certified organic farming give rise to wines that naturally express the character of the region.

ORGANIC WINES,
UMBRIA IGP



PANICUM

ROSSO UMBRIA IGP

100% SANGIOVESE

Panicum is the most authentic expression of Sangiovese.

The grapes, grown organically on our hills, are vinified in stainless steel tanks with skin contact lasting about two weeks and frequent pumping over to enhance structure, color and varietal complexity.

Aging in concrete tanks preserves the wine's freshness while respecting its identity and elegance.

GRAPES	100% Sangiovese
WINEMAKING	Fermentation in stainless steel tanks with skin contact for about two weeks and frequent pumping over
AGING	Concrete tanks
ALCOHOL CONTENT	13,5% Vol.

750 ml Bottle	15,00 €





MARGÓ

Rosé Umbria IGP

100% SANGIOVESE

Margò is a 100% Sangiovese rosé – fresh and vibrant
that immediately conveys the character of the region.
The cryomaceration, performed during the soft pressing of the grapes, enhances the wine's aromatic finesse and delicate color, while fermentation and aging in stainless steel barrels preserve its natural freshness.
A modern, elegant and highly drinkable wine.

GRAPES	100% Sangiovese
WINEMAKING	Cryomaceration during soft pressing of the grapes, fermentation in stainless steel tanks
AGING	Stainless steel barrels
ALCOHOL CONTENT	12% Vol.
750 ml Bottle	15,00 €



MAREA

BIANCO UMBRIA IGP

50% GRECHETTO, 50% VERMENTINO

Marea is the result of the blend of Grechetto and Vermentino, two native grape varieties that together create a fresh and balanced white wine – an authentic expression of the Umbrian terroir.

Cryomaceration in the press brings out the grapes' most delicate aromas. Fermentation and aging in stainless steel tanks preserve the fruit's freshness and purity.

GRAPES	50% Grechetto, 50% Vermentino
WINEMAKING	Cryomaceration in the press, fermentation in stainless steel tanks
AGING	Stainless steel tanks
ALCOHOL CONTENT	12% Vol

FORMATO	
Bottiglia 750 ml	15,00 €

WHITE WINE

UMBRIA IGP ORGANIC

Our white wine is a blend of Grechetto and Vermentino, two native grape varieties that capture the essence of Umbria with freshness and harmony.

Cryomaceration in the press brings out the grapes' most delicate aromas.
Fermentation and aging in stainless steel barrels preserve the fruit's purity, giving the wine balance, drinkability and a pleasant minerality.

GRAPES	Grechetto and Vermentino
WINEMAKING	Cryomaceration in the press, fermentation in stainless steel
AGING	Stainless steel barrels
ALCOHOL CONTENT	13,5% Vol

Bag in box 3l	15,00 €
Bag in box 5l	20,00 €



BALSAMIC VINEGAR

"Riserva di Famiglia"

Acetaia Pagani FAMILY RESERVE
Aged ten years in oak barrels

A balsamic vinegar with great character, the result of a slow aging process in oak barrels that imparts depth, balance and an intense, harmonious flavor profile. Ideal for elegantly enhancing any dish.



250 ml Bottle

15.00€





OUR LIQUEUR

An artisanal digestive that captures the aromas of wild fennel harvested in the Umbrian hills.

A signature product, born from tradition and elegantly reinterpreted by the Poggio's farmers.

FINO

WILD FENNEL FLOWER LIQUEUR

BOTANICAL

Foeniculum Vulgare (Apiaceae) hand-selected wild fennel flowers

TASTING NOTES

Herbal tones and sweet, delicate floral notes, recalling hints of anise and flowers

ALCOHOL CONTENT

30% Vol.

500 ml Bottlle | 22,00 €

OUR JAMS

AUTHENTIC FLAVOR, PURE NATURE

Our exceptional jams are made with carefully selected fruit, processed with care according to traditional recipes. Free of preservatives and colorings, bringing the genuine flavor of nature to your table every day.





EXTRA FIG JAM
220g | 6,00€



CHERRY JAM
220g | 6,00€



EXTRA PEACH JAM
220g | 6,00€



APRICOT JAM
220g | 6,00€

OUR GIFT PACKAGES

Carefully curated gift packages, designed to showcase Poggio del Pero products.

An elegant gift for every occasion.

CUSTOM-MADE PERSONALIZATION

All our gift packages and boxes can be personalized upon request: add your logo, a special message, or choose a custom combination of products.

Make every gift unique and unforgettable.

PREMIUM SELECTION

Elegant handcrafted cardboard gift box, made in Umbria by local artisans, embellished with a wax seal and hand-signed by the producer.

Contains a selection of 3 of our finest Organic Extra Virgin Olive Oils in 100 ml bottles.

Price 26,00€





GIFT BAG
FOR OLIVE OIL OR WINE



GIFT BAG FOR
BALSAMIC VINEGAR

POGGIO DEL PERO

PRICES SHOWN DO NOT INCLUDE SHIPPING FEES.

For more details and reservations,
please contact:

Raffaella
+39 320 1630167

Edoardo
+39 340 9271617

EMAIL:
info@vocabiolopoggiodelpero.it

You can find us in:
Via Vieniche 13, 06064
Panicale (PG)

THE POGGIO DEL PERO TEAM