



L'isoletta Società Agricola a.r.l.

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Our company

Established in 1956 by Franco Calissoni and Anna Bulgari, we are located between Rome and Aprilia in the province of Latina. Twenty-eight of the farm's 60 hectares are covered in olive groves, for a total of 10,400 trees of the Frantoio, Leccino, Moraiolo, and Itrana cultivars. Our olive oils are a blend of Itrana and Moraiolo, with a medium-intense nose and a bold flavour, and a lighter blend of Frantoio and Leccino. The olives are harvested mechanically to ensure quick pressing at an oil mill equipped with a continuous extraction system. This ensures an extravirgin olive oil of the highest quality. Over the year the company has won numerous provincial, regional, and national awards, and has been highly ranked in olive-oil guidebooks.

Our products

“Selezione Anna Bulgari” extravirgin olive oil available in 0.10 l and 0.50 litre bottles and 5 litre tins;

“Selezione Quattro Pini” extravirgin olive oil available in 0.10 l, 0.50 l and 0.75 litre bottles and 5 litre tins;

Flavoured olive oils (lemon, basil, rosemary, or black truffle) available in 0.10 litre bottles. Perfect to drizzle on salads, or for enhancing the flavour of meat and seafood dishes.

Our products are available all year round. They are sold and distributed locally and exported to other European countries. They are not usually available for purchasing online, but shipping to Italy and abroad can be arranged. Home delivery is available throughout Latium.

Directions

From Rome, take S.S. 148 Pontina, turn right on Via della Riserva Nuova and continue until street number 56.

Visitor facility

Organization of guided tours/tastings of our products (reservations only);

Organization of educational activities (reservations only);
Reception area;
Parking area (cars, buses, etc.);
Tasting room;
Availability of information material;
English-speaking staff

Activities

Guided tour of the farm (1 hour);
Visit to the historic/monumental olive grove;
Guided tastings at the farm and/or sales outlet (30 minutes, minimum of 5 people);
Brief olive oil tasting course (1 hour, minimum of 5 people and maximum of 20, depending on available facilities and equipment);
Helping with the olive harvest
Theme-based activities