



Rubino Group

A Century Tradition of Excellent Oil

Contact Details

Michele Maria Rubino
Export Manager

Tel +39 080 5481165 - **Fax** +39 080 5484505

Mobile +39 3356223637

Email export@rubinoil.it

Skype rubinolio2000

Websites

www.oliolive.it - www.rubinoil.it - www.freoli.it - www.sandomenico-bio.com



THE COMPANY



Rubino Group has a history stretching back more than 125 years, serving and providing high quality extra virgin olive oil in Italy and beyond. The company was established in 1870 by Vito Rubino in Bari, **Puglia region, Italy** and until today, Rubino Group is still owned and managed by the Rubino family.

Rubino Group started as a little crushing mill and has grown so that today it can boast its own lands and olives crops, refinery and conditioning factories.

The company's strong and long experience permits it to control the entire manufacturing cycle of olive oil, from the olive tree to the bottle. The Rubino Group's plants process more than **100 metric tons of olive oils daily**.

The supremacy of Rubino olive oils has been built up throughout years of consistent involvements and continuous research and analysis from crop growing to product bottling to ensure best quality.

Rubino Group is one of Italy's oldest companies operating in the olive oil field. Rubino Group is also proud to say that they are the only company in Italy who manages the **whole production cycle**, from the olive oil tree cultivation to the conditioning, bottling and selling the olive oil, both bottled and in bulk.



THE COMPANY



The largest Italian production of olive oil comes from Italy's Puglia region. In fact Puglia accounts for 1/3 of the whole Italian production. Puglia is known for the superior quality of its oil: fruity and sweet with low acidity.

Rubino Group is specialized and skilled in the production and trade of all types of olive oils: Extra virgin, Pure and Pomace.

Rubino Group Headquarter's is in Bari, in the region with the largest Italian olive oil production. Sister companies are **Frediani & Del Greco Co.**, located in **Lucca - Tuscany** and certified with **ISO 9000, IFS and BRC English standard** and **San Domenico Co.**, specialized in organic agriculture and in the production of olive oil from organic agriculture **San Domenico Co. is the first Italian Company certified with USDA authorized to sell and export to U.S.A.**

Rubino Group produces and sells olive oils as extra virgin olive oil, virgin olive oil, pure and refined olive oil and pomace. In addition, their rich experiences have allowed them to supply extra virgin olive oil in different tastes and flavors with different price levels according to market preferences and requirements.

With its strategic position, Rubino Group is able to source best raw and semi-processed materials in Southern Italy, which makes up their major supply market, then follow by Greece and Spain.



RUBINO GROUP COMPANIES

All of Rubino Group productions are checked and tested by their dedicated chemical and biological laboratories to meet the **EC and IOOC** standards for food certifications.



Industrie Olearie F.lli Rubino

Via Torre di Mizzo, 2
Bari - Mungivacca (Italy)
Tel: 080.548.11.65
Fax: 080.548.45.05
www.rubinoil.it



Rubino



Frediani & Del Greco Srl

Via Coselli, 21
Z.I. Lucca (Italy)
www.freoli.it



San Domenico Srl

Via Rutigliano
70010 Turi (Italy)
www.sandomenico-bio.com



RUBINO DISTRIBUTION NETWORK

Rubino Group has an international distribution network with presence in whole of Italy, the European Union and in other continents.

The products are mainly distributed in **supermarket chains within the Italian and European Union** (Coop, PAM, SiSa, Tegut, Auchan, Rewe, WalMart etc.) and at a worldwide level they are distributed as Rubino brands as well as the customers' own label brands. In short, Rubino olive oils are present - with our brand or with our customers own label - **in 5 continents.**



Rubino Group is one of the most long-lasting companies in the olive oil field.



RUBINO PRODUCTS AND QUALITY



The Rubino Group's Extra Virgin Olive Oil possesses **organoleptic, biological and dietetic properties**, exalted by the exquisite combinations of the olive art of Puglia.

We can safely say that olive oil is the essence of the Mediterranean diet and it is the result of that handmade work of ancient rural memory which considered the fruits of the land as "gifts of nature".





PRODUCTS





PRODUCTS





PRODUCTS

