

COLAVITA®
Season your world



HISTORY

1976



Brand creation and first bottling plant

1987

New production plant in **Campobasso**



2001

The Colavita Center for Italian food and wine opens at the Culinary Institute of America NY



2015

Facility aquisition in Dixon, CA



2020

RESTYLING BRAND IDENTITY



2021

Hi, I'm Olivia and I welcome you in my family



1938

Colavita is founded as a mill in the village of Sant'Elia a Pianisi in Molise, Italy



1978

COLAVITA USA is founded

1998

New production plant in **Rome**



Merge between Colavita Spa & Colavita USA

2012

Grand opening of the facility in Edison, NJ

NJ

2008

LOCATIONS

PRODUCTION PLANT AND WAREHOUSE IN **POMEZIA**



PRODUCTION PLANT IN **SANT'ELIA A PIANISI**



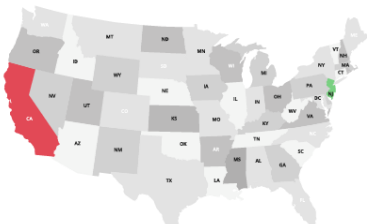
WHAREHOUSE AND PRODUCTION PLAN IN **DIXON**

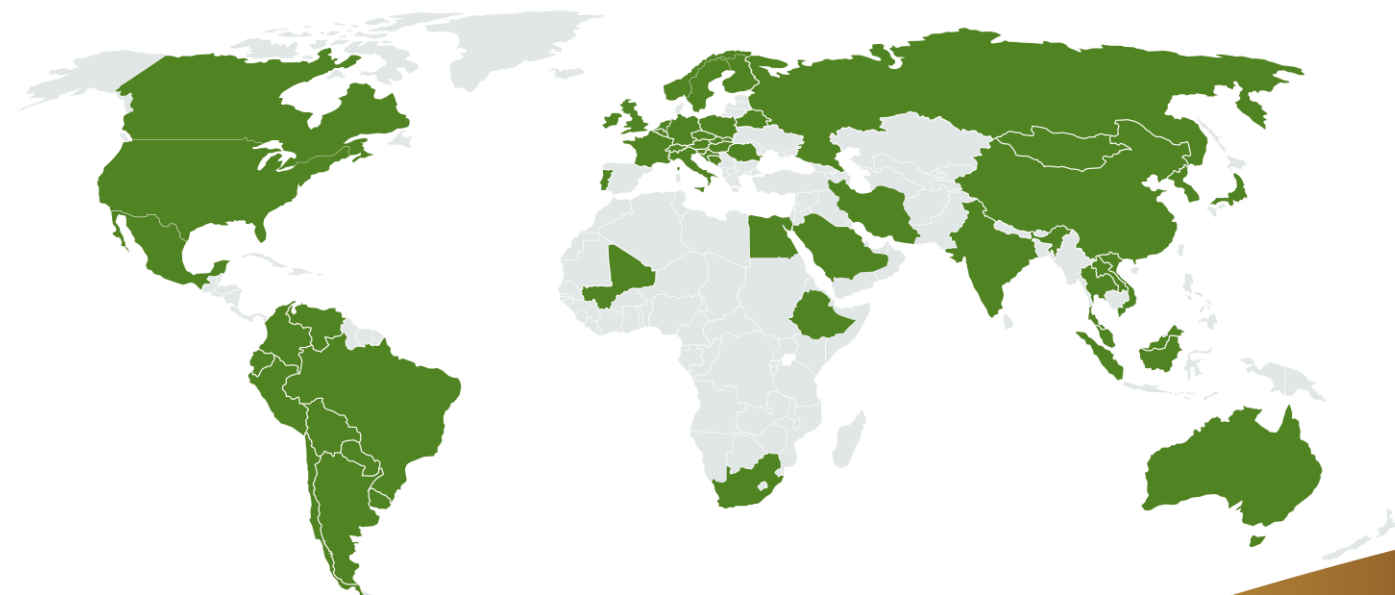


WAREHOUSE AND PRODUCTION PLANT IN **EDISON**



Italy Usa





WORLDWIDE MARKET

MAIN PRODUCTS



OLIVE OIL

Colavita Olive Oil is made using olives from groves centuries old. Each product is a blend made using olive oils from the main production areas. Their flavour profiles are the result of a unique balance between the local territories characteristics and the expertise of our olive oil masters.



VINEGAR

Colavita Vinegars are “product of Italy” and produced in accordance with the traditional, all-natural method of aging selected wines in wooden barrels to obtain the best flavor and aroma.



PASTA

Produced in the Molise region of Italy, **Colavita Pasta** delivers authentic Italian quality, taste and texture. Colavita produces the full range of regular pasta cut types as well as unique and regional cuts for pasta lovers and creative cooks.



Olio extra vergine di oliva Selezione Italiana
Premium Italian Extra Virgin Olive Oil

Colavita Premium Italian Extra Virgin Olive Oil has rich aroma and full-bodied flavor. The slightly spicy notes in the flavor profile testify to the Italian authenticity and freshness of this product. The CERMET seal certifies that this Colavita Extra Virgin Olive Oil is 100% Italian, obtained exclusively from olives harvested and pressed in Italy.



Olio extra vergine di oliva Selezione Classica
Premium Selection Extra Virgin Olive Oil

Colavita Premium Selection Extra Virgin Olive Oil is the quintessential everyday oil—well balanced between fruity and spicy flavors, and a smooth texture throughout.



Olio extra vergine di oliva Mediterraneo
Mediterranean Extra Virgin Olive Oil

Colavita Mediterranean Extra Virgin Olive Oil is a full-bodied olive oil with a smooth and velvety texture that is perfect for all culinary applications.

BALSAMIC VINEGAR IGP

Colavita Balsamic Vinegar of Modena IGP is certified product of Modena where the tradition of balsamic vinegar has been perfected over generations. The IGP designation awarded by the Italian government certifies that Colavita Balsamic Vinegar is a true product of Modena, Italy and that it is prepared according to stringent and traditional methods. Our balsamic vinegar is prepared by cooking the juice of Trebbiano grapes and then maturing them in cherry and walnut barrels. Over time, the vinegar reduces naturally. The result is a true “riserva” quality balsamic vinegar containing complex flavor notes such as berries, vanilla, and grapes.

WHITE WINE VINEGAR

Colavita Aged White Wine Vinegar adds delicious flavor to many dishes. It has been produced according to traditional methods of aging selected wines for long periods in wooden barrels.

RED WINE VINEGAR

Colavita Aged Red Wine Vinegar adds delicious flavor to many dishes. It has been produced according to traditional methods of aging selected wines for long periods in wooden barrels.

GLAZE

Colavita Original Balsamic Glaze is a unique reduction of our prized Balsamic Vinegar di Modena, which will enhance virtually any dish. The silky smooth consistency makes Colavita Original Balsamic Glaze perfect for marinating or brushing onto grilled meats, poultry, and fish as well as drizzling onto salads, pasta, pizza, and cheese. The tart yet sweet flavor is a sophisticated complement to fresh fruits and a variety of desserts.

The Colavita Pasta company was founded in 1912 in the small hilltop town of Sant'Elia a Pianisi, in Molise, Italy a region where the rolling hills are still today covered by golden fields of wheat. The Colavita family draws upon the resources of their homeland, Molise, to produce superb pasta using only 100% durum wheat semolina and fresh mountain spring water with no salts or artificial ingredients added.

Pasta is a fundamental component of the Mediterranean diet, and Colavita Pasta is the authentic Italian choice for home cooks and chefs the world over.

It uses certified mountain spring water “Acqua del Molise”, drawn directly from the heart of the Matese mountain, a pure water at the source, low in sodium, light, with a low fixed residue and a low nitrate content. It is recognized as one of the best in Italy, a local product of excellence.



Colavita produces the full range of regular pasta cut types as well as unique and regional cuts for pasta lovers and creative cooks.



Colavita Whole Wheat
authentic Italian **pasta** produced using
100% whole durum wheat and fresh
mountain spring water with no salts or
artificial ingredients added.



Colavita authentic Organic pasta
produced with carefully selected organic
durum wheat semolina that is grown without
the use of pesticides.



Made with only the highest quality
blend of corn and rice, **Colavita**
Gluten-Free pasta maintains the
perfect consistency and al dente bite
that pasta lovers demand.

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