

Organic Extra Virgin Olive Oil



Taste of Sardinia.
Taste of Home.

The Product



An organic certified EVO Olive Oil

The extra virgin olive oil of Tenute Cheri Vilia is widely appreciated as a high-quality product and recognized for its distinct flavor. The secret is in the mix of two varieties of olives: the Oliva Bosana and the Oliva Tonda di Cagliari.

The result is an intense and fruity flavor with notes of artichoke and a spicy aftertaste that tickles the palate.

We take great pride in the high-quality oil that we produce and that it is certified as organic from the inspection body Bioagricert (code IT BIO 007 P36W). The entire production chain undergoes rigorous checks, from tree maintenance all the way up to the bottling process, to guarantee our customers an excellent and high-quality product!



The Bottles



One size does not fit all

Our product comes in three different formats to accomodate everyone's taste and needs.

750 ml

Ideal for family celebrations and gifts

500 ml

The all-time favourite bottle, a must have for every home

250 ml

«Olieddu» (small oil in Sardinian), the most valued guest at any dinner table

*Prices available upon request



A family history



The recovery of an abandoned land

Since 1992, brothers Salvatore and Gianni work to nurture the trees they recovered from their ancestor Francesco Chieri Vilia. The land was abandoned for many years but using a sophisticated grafting system, they managed to revive the trees and started to produce olives again.

They combine traditional methods and innovative modern techniques to make the highest quality product from olives that have been grown on our land for over 150 years. Their passion for these trees means that they do not work alone, their nieces and nephews have joined the family business to ensure a future for these olive trees.



Local heritage



Barbagia Nuorese, a magic place

Tenute Cheri Vilia is located in Sarule, in the heart of Barbagia Nuorese region of Sardinia. This area is known to be favorable for the production of high-quality extra virgin olive oil.

We are proud of our local heritage and we decide to display “Sa burra”, the typical carpet from Sarule, as the central artwork in our bottles.



STREET ART IN SARULE



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