



The Farm

The Merra family farm, located in the historic district of Aquamela in the countryside of Cerignola, is dedicated to the production of olive oil, table olives, wine grapes and cereals. Aquamela Bio products are the result of the Merra family's love for the land and passion for quality products, focusing on higher quality standards oriented to the production of healthy foods, rich in nutrients, and the protection of plants and fruits which represent a common heritage for humanity. Indeed, our Aquamela Bio olive oil is exclusively extracted from organically grown olives picked from our own centuries-old olive trees.

Our land

The Aquamela Bio extra virgin olive oil is obtained from the fruits of our centuries-old olive trees located in the heart of the Tavoliere delle Puglie.

Furthermore, the Merra farm also cultivates two other varieties within its 75 acres; La Bella di Cerignola and La Termite di Bitetto. As proof of the freshness of all Aquamela Bio products, you can rest assured they will be directly served to your table from one of the most prolific lands of the Apulia region - il Basso Tavoliere.

Our work

The precious qualities of Aquamela Bio extra virgin olive oil are a direct result of our outstanding care for our olive trees, from the early stage of the olive growth until their pressing.

In order to minimize the extra virgin olive oil acidity and maximize its organoleptic qualities, we only harvest healthy and optimally ripe olives either by hand-picking or adopting non-traumatic techniques.

Furthermore, we bestow special attention to the bottling stage. In fact, both the minimum sunlight exposure and the constant storage temperature of the bottles allow our olive oil to protect its precious antioxidant properties. So when our extra virgin oil reaches your table, these properties will be unvaried and granted for at least 18 months after bottling.