

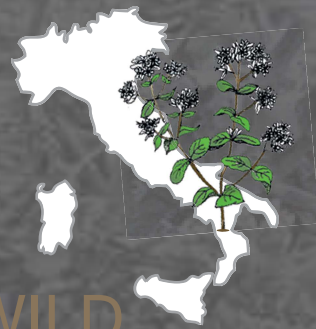
# Oregano Vulgare

The oregano is known from the times of the ancient Greece, where it was believed that this herb was made by the goddess Aphrodite as a joy symbol. The name comes from the greek words "oros" and "ganos", which mean mountain and joy.

Although it is mainly adopted in the kitchen to exalt the taste and the aroma of many recipes, the oregano hides many benefits and properties. It is indeed known that it works as a natural antibiotic, that it is very useful against respiratory diseases. Furthermore, it is a powerful anti-inflammatory, antiseptic, antispasmodic, antioxidant and it is also rich of A, B and C vitamins.

Our oregano, type vulgare, it is grown on the mountains of the Pollino National Park, at an altitude of 700 meters above the sea level. Here, the characteristic weather conditions of the Italian Mediterranean scrub together with a unique air coming from the Tyrrhenian and from the Ionic seas host a huge variety of plants and aromatic herbs.

Our oregano is grown in a natural way. Sun, water, wind and a lot of passion are the only substances used to make it grow. The harvest is made by hand and the drying in a natural way. These are the reasons why our oregano is characterized by a unique smell and aroma.



**WILD  
OREGANO**  
from Pollino National Park



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