



## ORGOLIO + ICHENDORF

### The dialogue between Tuscany and design unfolds in a new collection defined by transparency

*A unique project celebrating Tuscan olive oil and glass design through three curated sets dedicated to light, purity of form, and the pleasure of sharing.*

**Siena, January 2026** – From the encounter between two brands of excellence, **Orgolio + Ichendorf** comes to life: a collaboration that brings together the expressive strength of Tuscany, as interpreted by Orgolio, with the essential purity of form that defines Ichendorf Milano.

At the heart of the project is an **extra virgin olive oil, IGP** and **organic**, produced in Siena, which authentically embodies its territory, alongside **glass objects** that evoke the lightness of air. The collection is presented in an elegant bronze silk-screened box, revealing far more than a simple bottle of oil and an oil cruet. It holds passion, precision, style and design. Above all, it reflects a meticulous pursuit of quality.

The convergence of two extraordinary worlds.

**Orgolio della Poderina** is the vision of Diamante d'Alessio, journalist for 30 years and consultant to luxury and cultural enterprises. This elegant, distinctive olive oil is produced in the gentle, unspoiled landscapes of the Sienese countryside. *Orgolio della Poderina* is a blend of three native cultivars — Frantoio, Moraiolo, and Leccino — hand-harvested at their peak of ripeness to create a refined extra virgin oil that reveals notes of arugula, freshly cut grass, artichoke, pepper, and almond. Rich in polyphenols, it shines with a vibrant chartreuse green hue, accented by golden reflections.

Defined by artisanal craftsmanship, sustainability, and refined design, it is considered the 'haute couture' of olive oil. Every stage of production — managed according to traditional methods while enhanced by cutting-edge technology — takes place in Siena, in full compliance with the Toscano IGP Consortium regulations, which impose strict standards and guarantee quality, integrity, and provenance.

Intertwined with this story, deeply rooted in the land, is that of Ichendorf, a design brand renowned for its refined glass creations. Founded in the early 20th century near Cologne and relocated to Milan in the 1990s — both its ownership and headquarters — Ichendorf collaborates with international designers, bringing its collections to audiences worldwide. Its evolution reflects a philosophy in which transparency is the ultimate aesthetic act, a means of restoring light, purity, and truth to the medium itself.

Borosilicate glass, mouth-blown and hand-finished, thus becomes a poetic material, capable of transforming each object into a micro-architecture of light, designed to exalt whatever it contains.

From the collaboration of these two houses — formally distant only in their origins — emerges a world that tells of a **common passion for design, style, and the uncompromising pursuit**



**of perfection.** It takes shape in a concept where content and container mirror and enhance one another, performing an ideal pas de deux in which **the glass illuminates the color of the oil, which in turn accentuates the forms of its vessel.**

Distinct stories intertwine to speak a unified language, centered on care, vision, and craftsmanship, narrating in unison rigor, tradition, and uncompromising quality.

## THE COLLECTION

The *Orgolio + Ichendorf* collection comprises three sets:

**Aria:** A 500 ml extra virgin olive oil with a slender, harmonious cruet, evoking the lightness of air.

**Tokyo:** A 250 ml extra virgin olive oil with a cruet designed by the creative duo Mist-o, blending Japanese minimalism with Milanese refinement.

**Travasi:** A 250 ml extra virgin olive oil accompanied by a tasting dish designed by Astrid Luglio, elevating the pure gesture of pouring and sharing.

Each set is designed not only to enhance one's own home but also to be offered as a gift, carrying with it — unlike a traditional bottle of wine or a bouquet of flowers — the full value of lasting presence. While the olive oil is savored and consumed, the cruet or tasting dish lingers on the table as a beautiful, functional object, destined to accompany many future occasions.

The collection will be available from late January 2026 in a highly selective network of stores, including gourmet boutiques and design shops.

The collection will also be showcased at major design and gourmet fairs: *Maison&Objet* in Paris, *Milano Home* in Milan, *Ambiente* in Frankfurt, and *Pitti Taste* in Florence.

*"Ichendorf embodies the same idea of purity and harmony that I pursue every day in my work with olive oil"* emphasizes Diamante d'Alessio. *"For this reason, I believe this collaboration is more than a simple encounter: it has been a mutual recognition, in both language and sentiment."*

*"This partnership is born from a shared set of values"* confirms Franco Corradi, owner of Ichendorf Milano. *"Values such as the desire to convey everyday life with absolute simplicity through pure elements like glass and raw materials like olive oil. Furthermore, it reinforces our long-standing mission: to seek beauty through forms and content that transcend time."*

Through this collaboration, Orgolio and Ichendorf Milano add a new, shared chapter to their respective creations, presenting the table as a privileged space for a virtuous and contemporary dialogue between taste and substance, quality and elegance, tradition and design.

## PRESS NOTES

**Orgolio della Poderina**



*La Poderina is an estate located in the municipality of Siena, in the heart of a region historically dedicated to olive cultivation. Here, an ancient olive grove nurtures typical cultivars such as Frantoio, Moraiolo, and Leccino. The estates' guiding principles are a focus on productive balance and respect for the environment.*

*From these trees comes **Orgolio**, a Tuscan IGP extra virgin olive oil with an aromatic profile that is elegant, distinctive, and naturally rich in polyphenols. Its brilliant chartreuse green color, with golden highlights, unfolds a spectrum of flavors on the palate — notes of arugula, freshly cut grass, artichoke, pepper, and almond — reflecting a character that is both striking and deeply rooted in the Tuscan landscape.*

*Every stage of production — from hand-harvesting to immediate cold pressing — takes place in Siena, following traditional methods enhanced by cutting-edge technology, in full compliance with the regulations of the Toscano IGP Olive Oil Consortium, which guarantee quality, integrity, and provenance.*

*La Poderina, a historic estate dating back to the late 19th century, was acquired in 2015 by Diamante d'Alessio, who curates a tailor-made project dedicated to Orgolio. The olive oil is conceived as a product that transcends its culinary origins, elevated through a combination of artisanal craftsmanship, sustainability, and design to become a true "haute couture of olive oil".*

#### **Ichendorf Milano**

*The history of Ichendorf begins in the early 20th century, in a village near Cologne called Quadrath-Ichendorf. Here, master glassmakers shaped objects from a blend of materials, including silica, creating pieces that reflected the refined taste of the era. The company's early style was defined by intricate ornamentation, which remained a hallmark of its collections until the 1950s, when a decisive transformation took place: a focus on the essential purity of form and material. Traditional cuts and elaborate decorations were gradually eliminated in pursuit of a renewed design language — one that was accessible and contemporary rather than exclusive. This shift laid the foundation for the creation of objects with a modern, timeless design.*

*Since 1990, Ichendorf's design studio has been based in Milan, where it collaborates with international designers to continue the research and development of design objects produced worldwide. This new chapter brings together artists and designers who delve into the soul of the material, imbuing each creation with unique expressions that unite a poetic approach to form with a rigorous attention to detail, all while honoring the history and craft of the master glassmakers.*

*The materials employed range from classic glass to borosilicate. The constant interplay of tradition and innovation, always aimed at uncovering beauty in its purest forms, defines all Ichendorf products.*

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