

GRAN RISERVA

Extra Virgin Olive Oil



SWEET EXTRA VIRGIN OLIVE OIL
BITTER EXTRA VIRGIN OLIVE OIL
FLAVORED EXTRA VIRGIN OLIVE OIL

**A millennial history,
A never-ending passion
A timeless cuddle.**

**This is our Extra Virgin Olive Oil;
the King of Italian delights selected
for all of You.**



GRAN
RISERVA

Extra Virgin Olive Oil



SWEET EXTRA VIRGIN OLIVE OIL

Delicacy, armony, subtle fruity notes: these are the traits of our sweet olive oil

Made specifically for those that do not prefer the stronger and deeper notes of the Bitter Extra Virgin Olive Oil.

Therefore our Sweet Olive Oil is more agreeable, mild but still seriously fragrant, capable of satisfying even the most demanding palates. Obtained from the pressing of certain types of olive such as: Leccino, Frantoio and Sessana Cultivar, harvested in the area of Lazio and cold-pressed within and not later than 24 hours from their gathering.



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BITTER EXTRA VIRGIN OLIVE OIL

Bitterness and pungency: true expression of the freshly pressed extravirgin oil.

Notes that come directly from green olives, thanks to their high level of polyphenols.

All of the above makes the final product not only tasty but also a great antioxidant source.

Among all the qualities, the bitterness and the pungency are for sure the important ones: the more you taste them, the more they make the oil great for your health and not only for your mouthfeel.

These notes are stronger when the level of polyphenols are higher which also give the possibility to taste the real freshness of the final product.

To obtain the Bitter Extra Virgin Olive Oil the types of olive we favour are: Coralina and Itrana Cultivar. Harvested and cold-pressed within 6 hours from their gathering.



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FLAVORED EXTRA VIRGIN OLIVE OIL

The amazing pair of the Extra Virgin Olive Oil and the Lemon, represent the perfect blend between taste and health-conscious. Thus, the Extra Virgin Olive Oil is highly recommended to keep the circulatory system healthy and the cholesterol level under control. On the other hand, the Lemon is packed with antioxidant, vitamins and minerals that will help the blood flow. Hence their combination, beside being an elixir of long life is also a yummy product capable of enriching a multitude of courses: from seafood to meat to dessert.

