

Extra Virgin Olive Oil of Superior Category obtained  
directly from olives solely by mechanical processes

*Product of Italy*

Visit us at

[www.oleaster.it](http://www.oleaster.it)

Email us at:

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S.R.L.C.F.

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Esclusively Packed by:

Oleificio Verde Bio s.r.l.

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*Oleaster*  
by  
*Olivotto*  
ITALIAN PREMIUM OLIVE OIL



Hi, I am Nino Olivotto. I live in Salento (Apulia Region in Southern Italy) where I produce my own Olive Oil together with my son Alex. We are proud of our Oleaster. It is the result of hard work searching for the best secular olive trees, olives growing techniques and the most advanced processing mills. In partnership with local Gurus “Mastro-Oleari”, we have adopted **10 Golden Rules** for producing our Italian Premium Olive Oil:

- Select the right olive types and the right olive fields every year based on climate, diseases and soil composition: Olive trees love iron.
- Grow olive trees “wild”. Keep the distance : no more than one tree every 8x8 m. Keep pruning, watering and organic fertilizing at minimum.
- Harvest early: maturity level 2 and never after end of Nov.
- Harvest fast. Minimize time from harvest to milling: < 8 hours
- Treat olives gently. Never hurt their skin and don't let them fall down to ground.
- Milling is an art and a science. Select the best Mastro-Olearo (art) and Frantoio (science).
- Keep “cool” : < 27 °C during olives harvesting, transportation and milling.
- Store olive oil in clean environments. Devoid of odours
- Protect oil from its three enemies. In order : light, oxygen and temperature < 25 °C.
- Preserve olive oil in tins

We believe that the Oleaster level of quality can only be obtained with the “**handcrafted**” approach that we have adopted. Olives are hand picked in small family owned olive fields, Bottling is done at order time directly by us and labels can be customized. This is totally different from the classic high volume and machine-based **Industrial** approach. The 10 golden rules and the handcrafted approach allowed us to produce a Standard of Grades for Oleaster which is from two to three times better than the standard Extra Virgin Olive Oil. (**Olivotto's Olive Oil Limits**)

Quality criteria	Olivotto Olive Oil Limits	US Extra Virgin Olive Oil Limits
Free Fatty Acid Content ( %m/m of Oleic Acid)	≤0.5	≤0.8
Peroxide Value (in Milleq. Peroxide Oxygen Per kg/oil)	≤12	≤30
Phenolic Compounds (mg/Kg)	≥250	NA

## Olivotto Oleaster Premium Extra Virgin Olive Oil



- ◆ **Monocultivar Cellina and Ogliarola olives grown in Salento/Italy**
- ◆ **Cold Pressed**
- ◆ **Organic, in the last year of organic conversion**
- ◆ **Fruity: Light, Bitterly: Medium, Peppery : Medium**
- ◆ **Packaging: 750ML (25.36 us fl oz) bottle shaped tin in carton box and 150ML (5.07 us fl.oz) squared tin samples**
- ◆ **Harvest time: 15 – 31 / Oct 2013**

**Smell:** light fruity olive ripeness with delicate hints herbal / floral.

**Taste:** Medium fruity, clean just-ripe olives and herbs with floral amplitudes. Recall, in closing, to fresh artichoke and chicory sweet. First impact of mild sweetness with bitter takeover at the end. Excellent persistence and good complexity. Medium to low pungency.

We are proud to have produced the Oleaster Extra Virgin Olive Oil (EVOO) with the same hard work and passion for quality that Greeks did when they selected the wild olives oil (Oleaster) as the first prize in Olympic Games. Our Oleaster Olives are a blend of two monocultivars : Cellina and Ogliarola. The two indigenous olive trees, which constitute the Protected Denomination of Origin of Salento

The two olives are very much complementary in colors (green vs purple) , in smell (green grass vs wild red fruits) , in taste (bitter vs sweet), in the chemical physical aspects : Ogliarola is particularly rich of bio-phenols which transform premium olive oil into a food-medicine : Oleaster is a real nutraceutical product. Details on [www.oleaster.it](http://www.oleaster.it)