

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

Product of Italy

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Oleaster

Sold by Olivotto s.r.l.c.r.
Largo Ungaretti 3/A
20020 - Arèse (MI) - Italy
P.IVA/C.F.: 08007300968
Esclusively Packed by:
Oleificio Verde Bio s.r.l.
Via Stazione, 64
72020 Erchie (BR) - Italy



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 olive oil. 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 MastroOlearo (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, Oil is bottled at order time and not after harvest. Labels can be customized. Bottles are individually inspected and packed, we personally inspect the full milling process. 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.

Oleaster Premium Extra Virgin Olive Oil

- Mix of Cellina and Ogliarola olives grown in Salento/Italy
- Especially made in partnership with Azienda Agricola Gianni De Stradis. Olives are all locally grown and milled in the Verde Bio Frantoio located in Erchie (Brindisi).
- Fruity: Light / Medium
- Bitterly: Medium
- Peppery : Medium

Packaging:

150 mL (5.07 us fl.oz.)
750 mL (25.36 US fl.oz.)
5.00 L (169.07 us fl.oz.)



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

Taste: 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 the bitter takeover / spicy aromatic carefully measured. Very slight residual astringency. Excellent persistence and complexity

Our Olivottoil Olives are a blend of two mono-cultivars : 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 (purple vs green), in smell (wild red fruits vs green grass), in taste (sweet vs bitter), in the chemical physical aspects: Ogliarola is particularly rich of bio-phenols which transform our olive oil into a superfood: with bio-phenols in excess of 250 mg/Kg Oleaster is a real Nutraceutical Product.

More details are available on www.olivottoil.it or [Facebook olivottoil](https://www.facebook.com/olivottoil)

by *Olivottoil*