



OLEA Extra Virgin Olive Oil

Crafted from a selection of premium olive varieties: Oblica, Pendolino, Picholino, Leccino, and Maurino, harvested early to preserve their exceptional health benefits and sensory qualities.

The olives are meticulously hand-picked and cold-extracted using a continuous two-phase system, ensuring unparalleled freshness and purity.

Olive Orchard & Oil Mill

Harvest Method: Hand-picked at early ripeness.

Olive Varieties: Oblica, Pendolino, Picholino, Leccino, Maurino.

Extraction Method: Cold-pressed for superior quality.

Organoleptic Profile

Color: Green to yellow.

Aroma: Medium fruity with mature olive notes.

Taste: Perfectly balanced bitterness and spiciness with a fresh green flavor.

Pairings

Ideal for enhancing:

Raw (carpaccios) Fish, Seafood and raw vegetables,
Green salads and soups, Risottos,
White meats, Vanilla ice cream desserts.

Packaging Options

0.5L (Case of 6)

0.75L (Case of 6)

Each bottle includes an anti-topping cap in compliance with current regulations.

Storage Recommendations

Store away from light and heat.

Optimal temperature: 12–18 °C (54–64 °F).

Free from allergens and GMOs.

Certification

HR-EKO-04 EU Agriculture Certified



Awards

Gold Award Winner
2021 & 2023, NYWorld
Gold Award Winner
2025 NYWorld



A taste of tradition, perfected for modern palates.