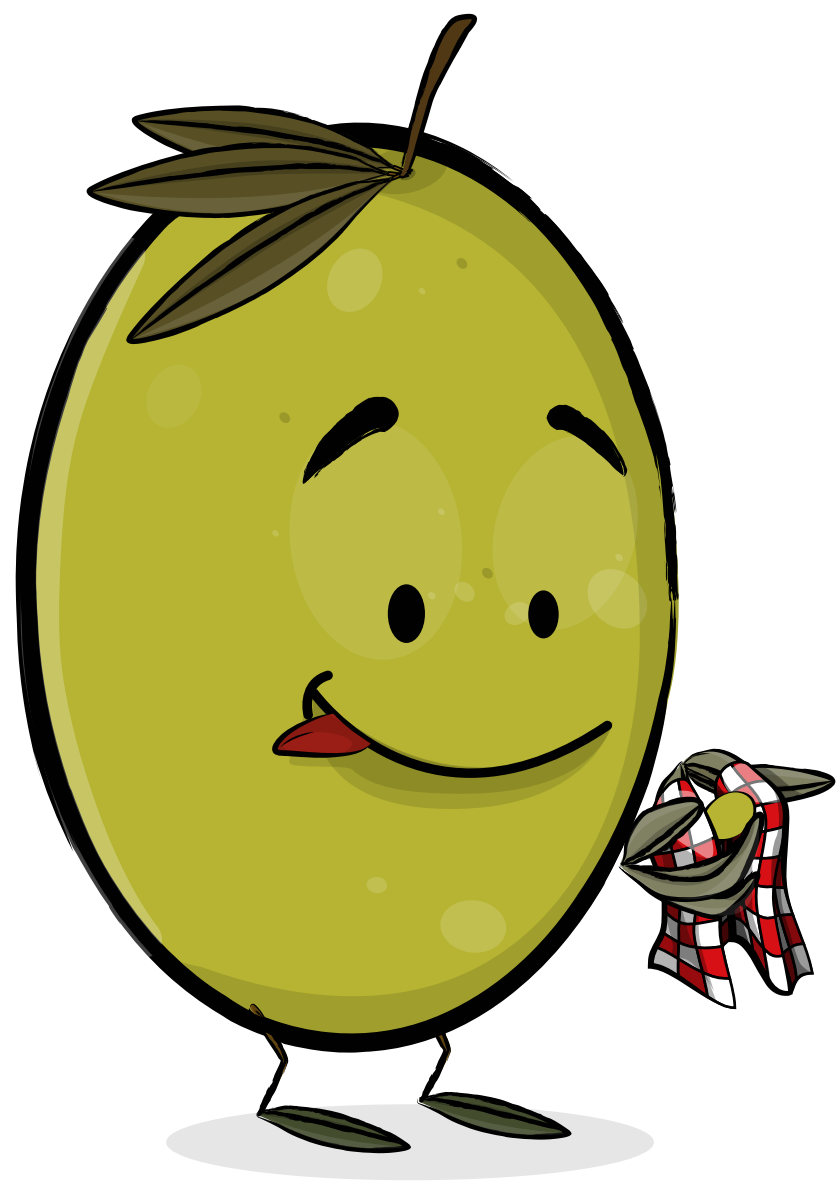


The flavour categories of olive oil



Varied terroirs

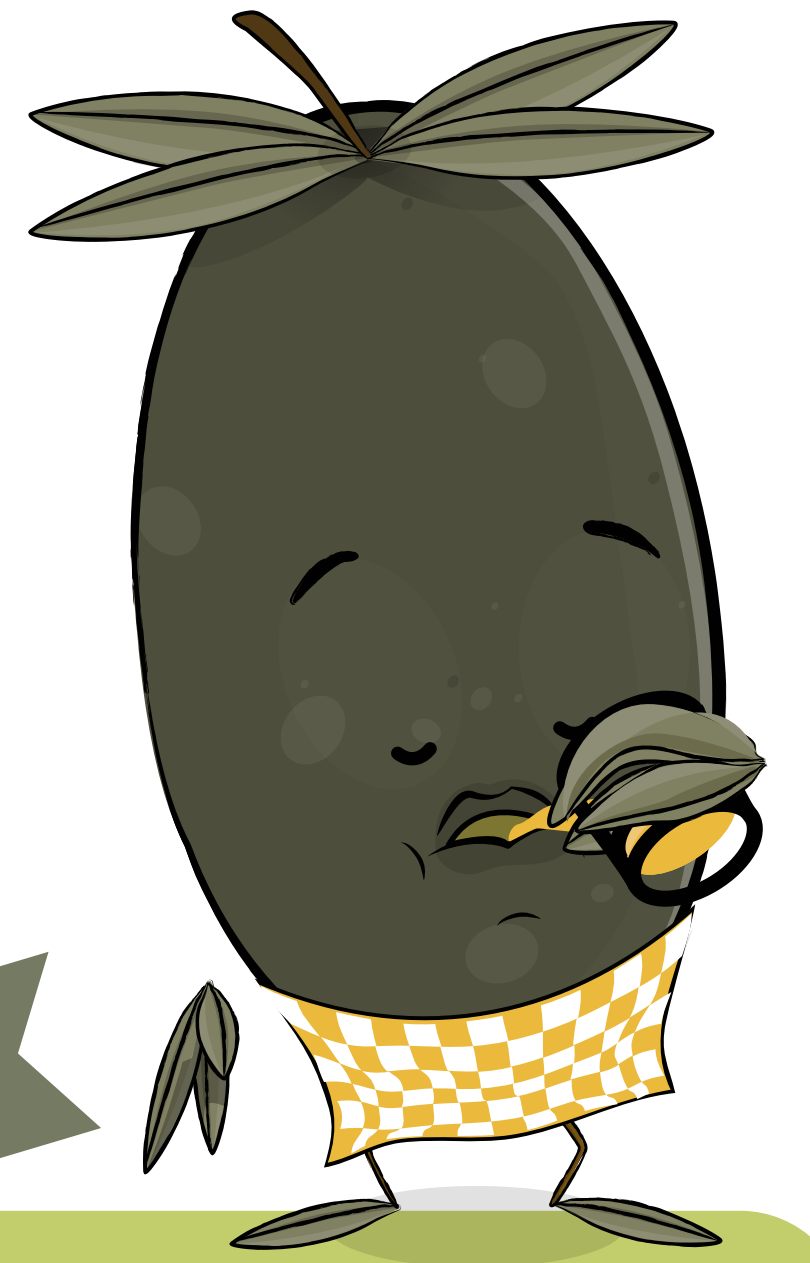
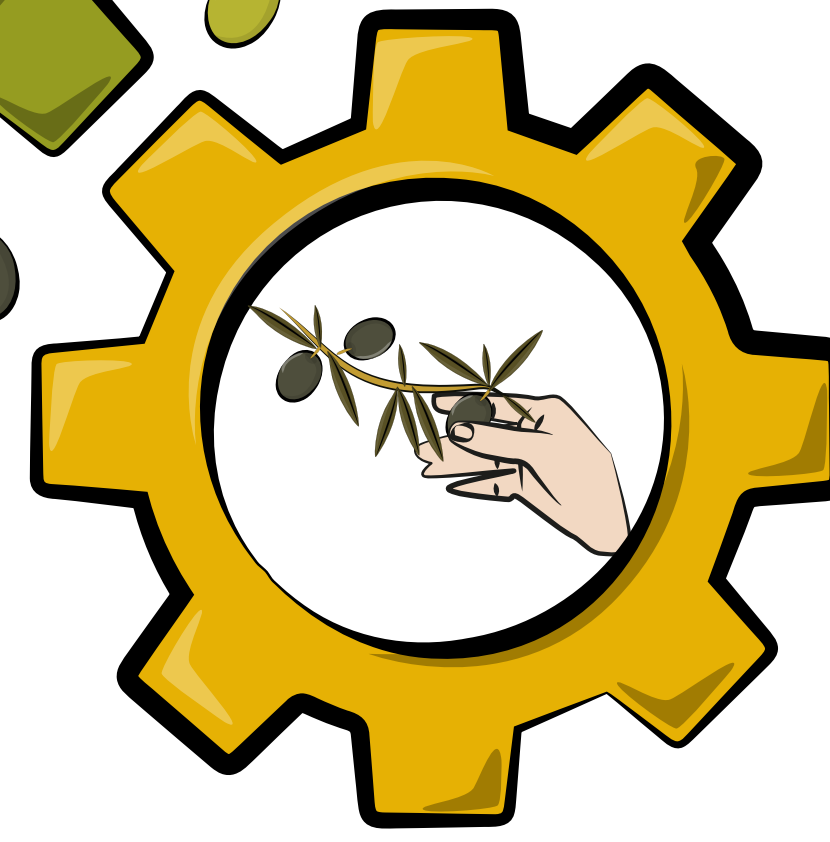
Terroirs, varieties and know-how influence the flavour of olive oils



Different varieties



Specific know-how



Mild

Olives picked as they are ripening, pressed fresh

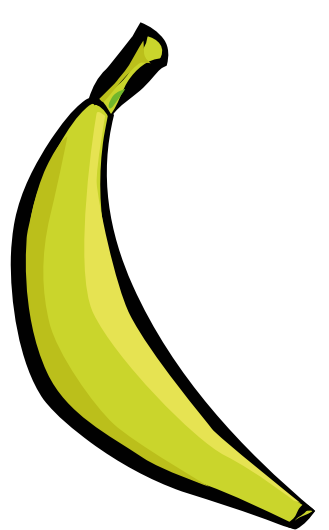
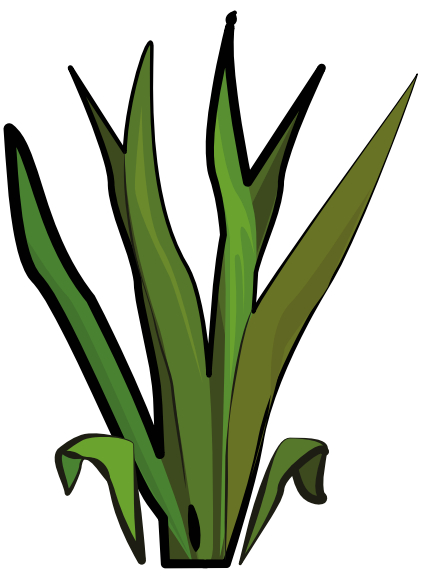
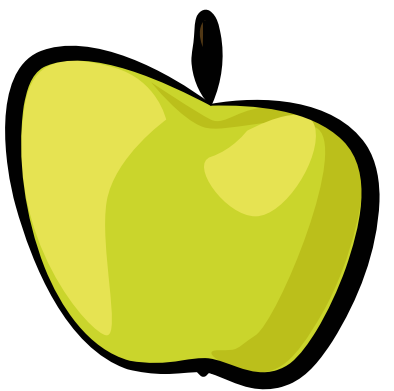
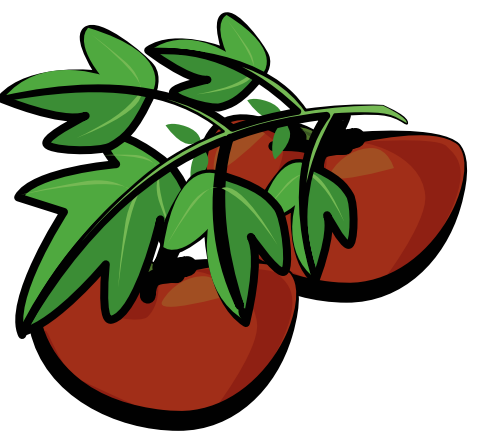
Plant-based

Olives picked when ripe, pressed fresh

Long in the mouth

Olives stored under controlled conditions for 2 to 8 days between harvest and extraction

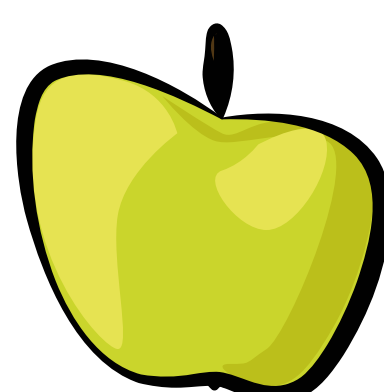
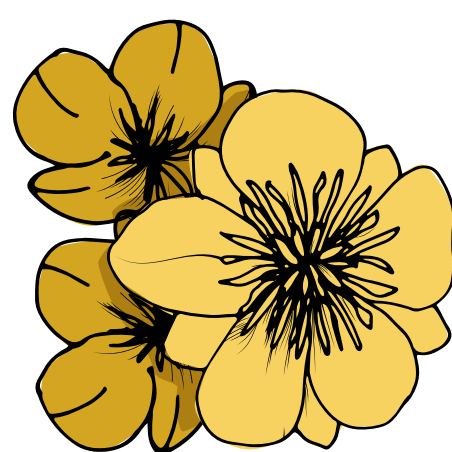
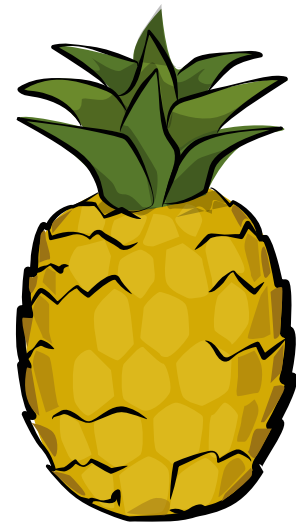
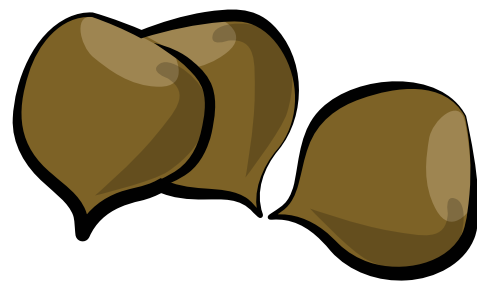
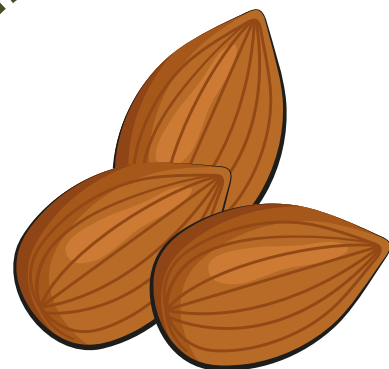
Main aromatic notes



INTENSE
flavour

Oils with spicy characteristics, plant-based notes.

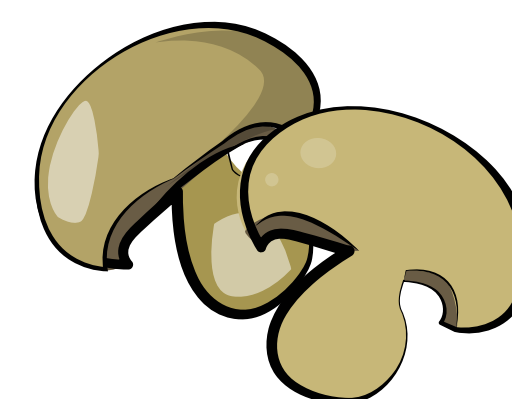
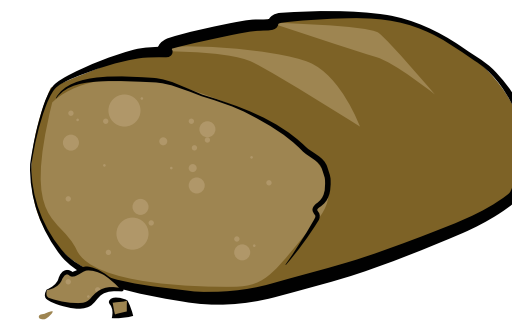
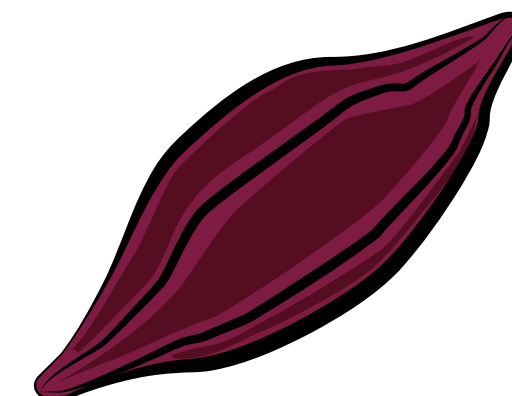
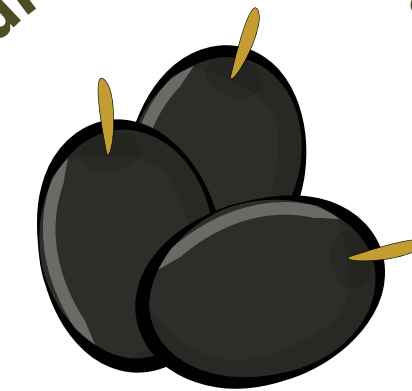
Main aromatic notes



DELICATE
flavour

Mild oils with fruity or floral notes

Main aromatic notes



TRADITIONAL MATURED
flavour

Mild oils with woody, black olive notes



CAMPAIGN FINANCED WITH AID FROM THE EUROPEAN UNION.

