



OLEA PRIUS[®]

ACROSS ALL SENSES

DISCOVER OUR

High Quality
Extra Virgin
Olive Oil



WE SUSTAIN BIODIVERSITY AND RESPECT THE ENVIRONMENT
FOR FUTURE GENERATIONS.



A full bodied fresh high quality EVO Oil

Produced in southern Tuscany, on a traditional family owned farm, it is the result of state of the art organic farming and extraction technology. It expresses fully the “green” character of the Tuscan Olive Tree varieties, the wild aromas and the intensity of the Maremma Terroir.

Our Olive Oil is extracted from olives that we pick at the ideal point of ripeness on our farm. The reliance on our own trees forms the basis of the transparency, traceability and quality that we offer and stand for.

We also stand unconditionally for sustainability.

With our Oil representing the shared point of contact, we are developing a community of people who have interest in sustainable development and community values, people that endorse the replacement of socially and ecologically destructive system, and that do so with their actions, including personal consumption and nutritional habits.

Join US!



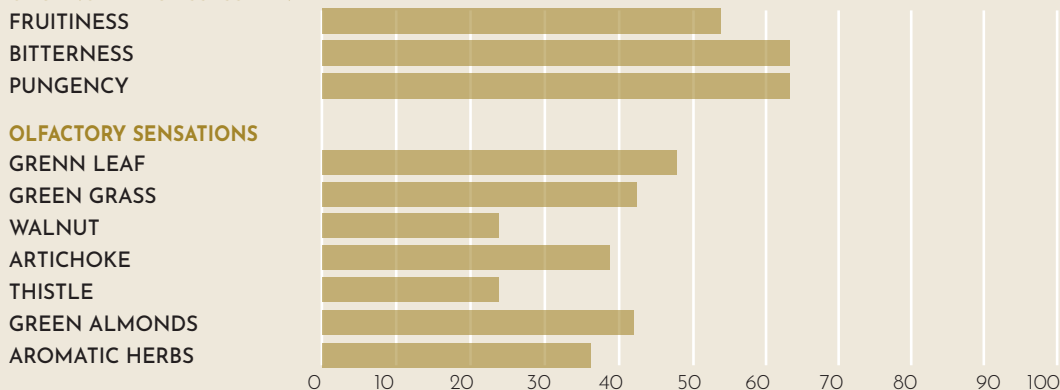
*Our Oil is divine, it is strong, it is aromatic, it is earthly
it is real!*

Our Extra Virgin Olive Oil

PRODUCER	Societa' Agricola Swiss Olives S.s. - Grosseto, Italy
PRODUCT	Organic Tuscan Extra Virgin Olive Oil PGI
FARMING METHOD	Organic
PRODUCTION ZONE	Tuscan Maremma - municipality of Grosseto Tuscany Italy
VARIETY OF OLIVES	Frantoio - Moraiolo - Pendolino - Leccino
HARVEST PERIOD	End september - beginning of october
HARVEST METHOD	Manual, aided by inverted umbrella catchers
ORIGIN OF THE OLIVES	100% our production
OLIVE YIELD IN OIL	11 / 12% (9 kg olive = 1 lt EVO Oil)
EXTRACTION METHOD	Cold pressed - the same day of harvest - "Mori-Tem" Two-phase Mill

SENSORY PROFILE

ORGANOLEPTIC ASSESSMENT



ANALYSIS

ACIDITY	0,25 %
OLEIC ACID	67,94 %
TOTAL PEROXIDES	4.89 mEq O ₂ / kg
TOTAL POLYPHENOLS	815.60 mg/kg
K232	2.23
k270	0,17
DELTA K	0,0

The high content of polyphenols in our oil

Olive oil polyphenols contribute to the protection of blood lipids from oxidative stress. The beneficial effect is obtained with a daily intake of 20 g of Extra Virgin Olive Oil containing at least 5 mg of hydroxytyrosol and its derivatives.

EFSA approved health claim on olive oil polyphenols (commission regulation (EU) 432/2012) & regulation ec 1924/2006.

This is a direct consequence of the "cultivar" (varieties) of our trees, the climate of our region and of the cultivation and extraction techniques we use. We feel proudly part of a very select club of brands that are able to claim such high levels of this extremely beneficial natural component, that is also responsible for the stability and flavor of high quality olive oil.

CERTIFICATIONS



2021 AWARDS



TABLE LINE

Glass Bottles



6 x 250 ml

IGP Tuscan Organic Extra Virgin Olive Oil
Dark green glass bottle with safety closure cap



500 ml

IGP Tuscan Organic Extra Virgin Olive Oil
Dark green glass bottle with refillable cap



6 x 500 ml

IGP Tuscan Organic Extra Virgin Olive Oil
Dark green glass bottle with safety closure cap

PANTRY LINE

Tin Cans



6 x 500 ml

IGP Tuscan Organic Extra Virgin Olive Oil
Recycled metal tins with safety closure cap



2 x 2000 ml

IGP Tuscan Organic Extra Virgin Olive Oil
Recycled metal tins



3000 ml

IGP Tuscan Organic Extra Virgin Olive Oil
Cardboard tube
Plastic Bag and Tap

GIFT LINE

Wooden Boxes



"ICON"

Black lacquered Wood box with gold leaf design - Containing:
1 x 500 ml refillable bottle
1 x Natural Cork Pouter cap with Stainless Steel dispenser



"PRESTIGE BLACK"

Natural finish wood box - Containing:
3 x 500 ml Dark green glass bottles.



"PRESTIGE WHITE"

Natural finish wood box - Containing:
4 x 500 ml Recycled tin cans.



"PRILIS"

Natural finish wood box - Containing:
1 x 500 ml refillable bottle,
1 x 2000 ml tin can,
1 x Natural Cork Pouter cap with Stainless Steel dispenser.



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WWW.OLEAPRILIS.COM

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