



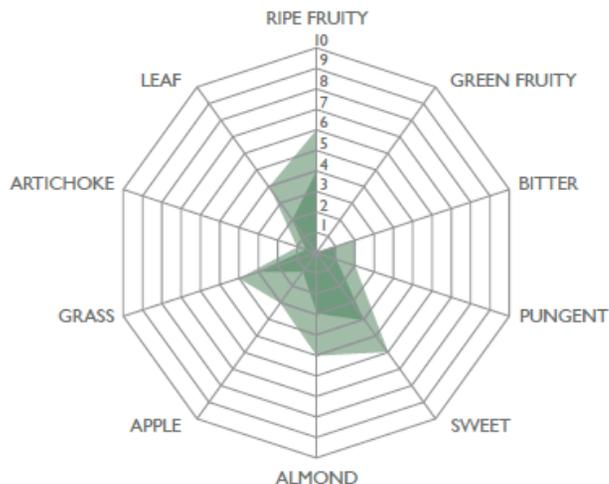
www.primoli.it

A WIDE RANGE OF ORIGINS

Italy is a mosaic of precious territories devoted to the production of superior quality extra virgin olive oil. As with wine, the quality of the oil is tightly intertwined to the land or “terroir” from which it originates. The combination of agronomic influences, the cultural traditions, and local experience all contribute in giving every oil an individual identity. Over the years, PrimOli has successfully come to play a central role between producers and an international market that is increasingly interested in its Italian food products. PrimOli markets on a large scale a wide range of extra virgin olive oils produced and bottled in Italy’s finest olive-growing areas that bear the European PDO/ PGI certification as a guarantee of their origin and quality.



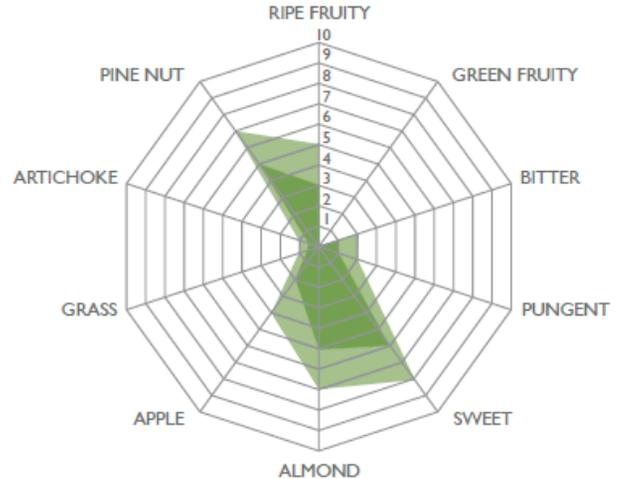
TYPICAL SENSORY PROFILE



- 📍 **Production area:** Garda Lake region
- 📅 **Harvest:** no later than January 15 each year
- 🫒 **Olive variety:** mainly Casaliva, Frantoio and Leccino
- 💧 **Colour:** from green to yellow
- ✳️ **Aroma:** medium fruity
- 🍷 **Flavour:** medium fruity with a grassy note
- 🍴 **Food pairing:** straight from the bottle on seafood, freshwater fish and white meat



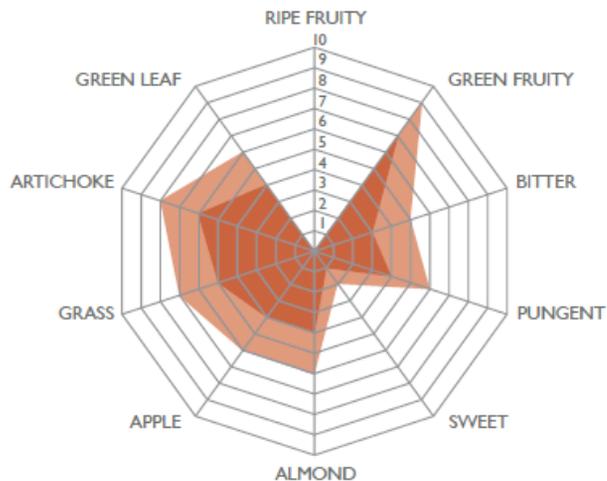
TYPICAL SENSORY PROFILE



- 📍 **Production area:** province of Imperia, Liguria
- 📅 **Harvest:** no later than March 31 each year
- 🌿 **Olive variety:** mainly Taggiasca
- 🍃 **Colour:** from yellow to greenish yellow
- ✳️ **Aroma:** of ripe fruit
- 🍷 **Flavour:** lightly fruity with a distinct sweet sensation
- 🍴 **Food pairing:** straight from the bottle for steamed or baked fish and seafood salads



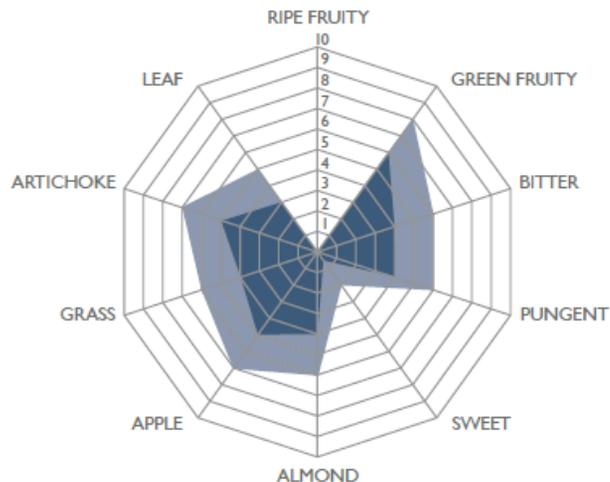
TYPICAL SENSORY PROFILE



- 📍 **Production area:** Tuscany
- 📅 **Harvest:** each year the Tuscan Oil Consortium establishes the picking period
- 🌿 **Olive variety:** mainly Frantoio, Moraiolo and Leccino
- 🔥 **Colour:** bright green
- ✳️ **Aroma:** full and persistent fruity
- 🍷 **Flavour:** intensely fruity with a hint of artichoke
- 🍴 **Food pairing:** straight from the bottle for rustic soup, steak with rocket, a dish of game or the classic Tuscan bruschetta



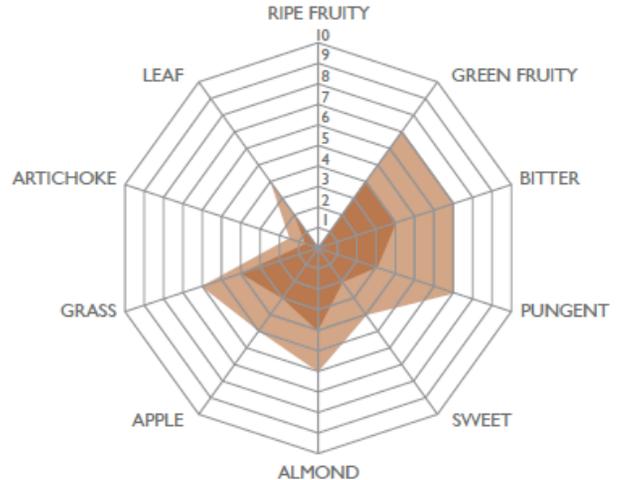
TYPICAL SENSORY PROFILE



- 📍 **Production area:** central hills of Umbria
- 📅 **Harvest:** no later than January 15 each year
- 🫒 **Olive variety:** mainly Moraiolo, Leccino and Frantoio
- 💧 **Colour:** from green to yellow
- ✳️ **Aroma:** intensely fruity
- 🍷 **Flavour:** intensely fruity with a bitter spicy note
- 🍴 **Food pairing:** straight from the bottle drizzled over pulse soups, grilled dishes and aromatic crudités



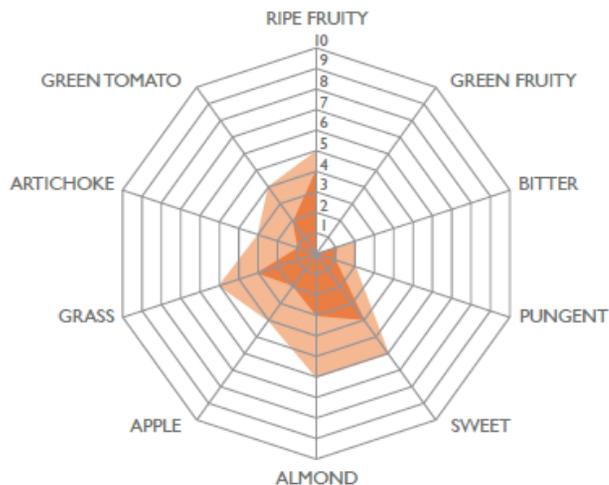
TYPICAL SENSORY PROFILE



- 📍 **Production area:** province of Bari, Puglia
- 📅 **Harvest:** no later than January 30 each year
- 🫒 **Olive variety:** mainly Coratina
- 👉 **Colour:** green with yellow highlights
- ✳️ **Aroma:** intensely fruity
- 🍷 **Flavour:** intensely fruity with hints of fresh herbs and a slightly spicy note
- 🍴 **Food pairing:** straight from the bottle drizzled over durum wheat pasta dishes with seasonal vegetables, minestrone soup and tasty roasts



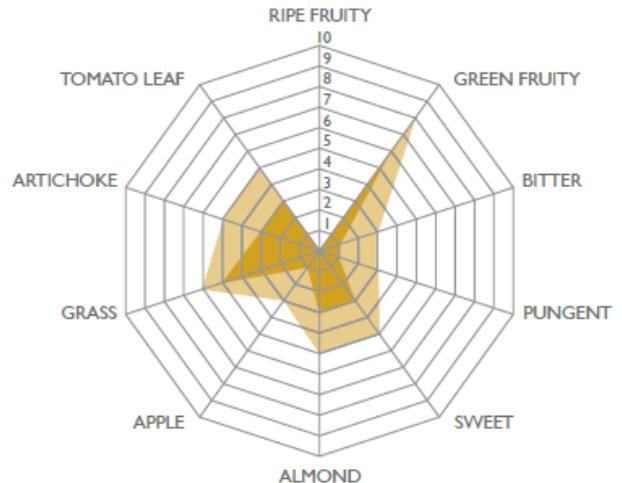
TYPICAL SENSORY PROFILE



- 📍 **Production area:** Sicily
- 📅 **Harvest:** no later than January 30 each year
- 🫒 **Olive variety:** mainly Biancolilla, Cerasuola and Nocellara del Belice
- 🔥 **Colour:** from green to yellow
- ✳️ **Aroma:** fruity with a sensation of green tomato and fresh grass
- 🍷 **Flavour:** medium fruity with a balanced note of spicy bitterness
- 🍴 **Food pairing:** straight from the bottle for vegetable sauces, grilled fish and fresh cheese such as ricotta



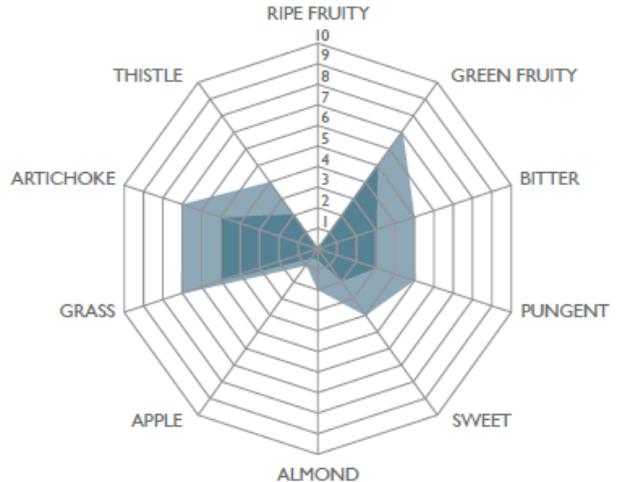
TYPICAL SENSORY PROFILE



- 📍 **Production area:** province of Trapani, Sicily
- 📅 **Harvest:** no later than December 30 each year
- 🫒 **Olive variety:** mainly Cerasuola and Nocellara del Belice
- 💧 **Colour:** green with yellow highlights
- ✳️ **Aroma:** fruity with a grassy note
- 🍷 **Flavour:** medium fruity with a light bitter and spicy note
- 🍴 **Food pairing:** straight from the bottle over a plate of local fish, barbecued tuna or grilled vegetables



TYPICAL SENSORY PROFILE



- 📍 **Production area:** Sardinia
- 📅 **Harvest:** no later than January 31 each year
- 🫒 **Olive variety:** mainly Bosana
- 💧 **Colour:** from green to yellow
- ✳️ **Aroma:** fruity with a note of grass
- 🍷 **Flavour:** medium fruity with a sensation of artichoke and a slightly spicy note
- 🍴 **Food pairing:** straight from the bottle for homemade pasta and lamb roasts



A balanced flavour grown in a natural equilibrium.

Choosing to use organic olive oil means following a healthy diet that is also good for the environment, without forgoing taste and nutritional properties.

Organic agricultural methods are a long term commitment aimed at maintaining the land fertile through the use of organic compost and minerals found in nature.

Thus avoiding the need for pesticides, other chemical products and GMOs. Promoting instead greater biodiversity through a choice of local varieties, naturally resistant to parasites and diseases.

Organic certification regards the whole production sequence, guaranteeing that the whole procedure, from farming to bottling, follows the principles of sustainability, allowing traceability of the product along the whole production chain.

Frutto della Vita is an organic extra virgin olive oil from Italian cultivars that have been selected for their ability of adapting to environmental conditions. Its harmonious and delicate flavour makes it ideal on all recipes: delicate in flavour, gentle on the environment.

TO EACH DISH, ITS OIL

To each dish, its oil: this is what the most passionate gourmets think, accustomed to pouring a drop of extra virgin olive oil on fresh bread to savor all the nuances of its flavour, so as to then create the best food combinations. The role of an oil is to perfect a dish, enriching it and contributing towards the final result. The harmony between all the ingredients is the goal. Blending together the right proportion of knowledge, passion and curiosity, it is possible to achieve that perfect balance that satisfies the recipe as well as personal taste. A food lover's kitchen will be stocked with at least three different oils, with a delicate, medium and intensely fruity notes. They will allow the chef to experiment with different recipes, mixing and matching ingredients, freeing your creativity.



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