

CHIAROSCURO

EXTRA VIRGIN OLIVE OIL

100% PRODUCT OF ITALY



AZIENDA AGRICOLA DE ROBERTIS SAS

De Robertis Estate 41°15'10.7" N 16°24'30.4"E

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DUE FOGLIE 2020



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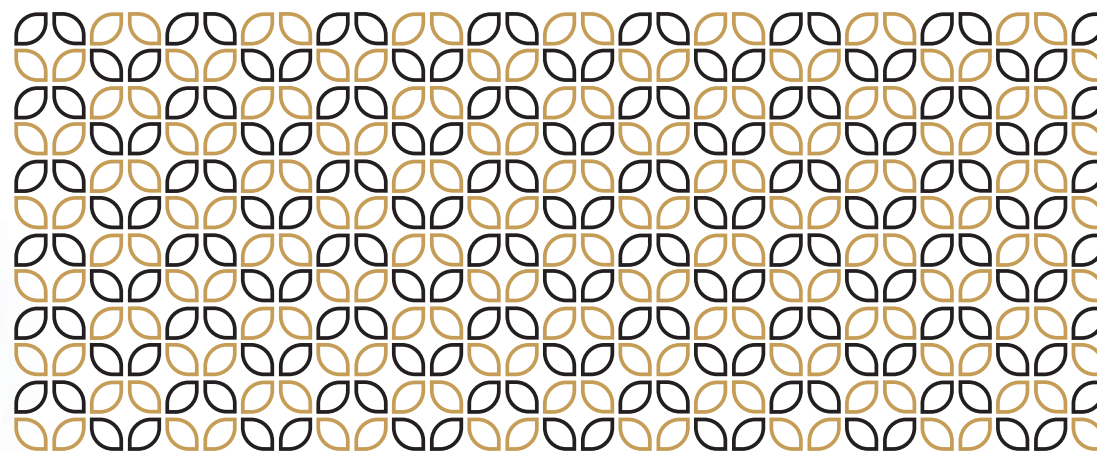
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Our tribute to one of the world's most important olive varieties, the Coratina. CHIAROSCURO Extra Virgin Olive oil is the product of decades of passion and our family's dedication to producing a superior quality olive oil from our estate on Italy's east coast.



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For over 25 years, the De Robertis family has grown superior quality Coratina olives on their family estate on the east coast of Italy. Our family's passion and dedication to quality is evident in the flavour of our award-winning CHIAROSCURO Extra Virgin Olive Oil.

PRODUCTION

At the De Robertis Estate, we're obsessed with producing an amazing quality extra virgin olive oil. That's why we're personally involved in every aspect of the production process.

From pruning and harvesting to milling and final bottling, we either perform or oversee every step along the way. An expert agronomist ensures that each tree gets the right amount of love and nurture throughout the year to produce the perfect olive.

Our olives are crushed within 6 hours of harvest using a modern milling system. The freshly-extracted EVOO is stored in dedicated stainless steel silos to ensure protection from sunlight and absolute purity.

We bottle our EVOO in special UV-resistant glass, only hours before it leaves our estate.

Just like our lab analysis, we are totally transparent about the entire production process, ensuring a product that is truly 100% traceable.

PAIRING

Our EVOO adds a touch of modern flair to traditional dishes. Ideal on bruschetta, tuna carpaccio, seafood salads, grilled vegetables, soups, meats aged cheeses and more.



ORGANOLEPTIC CHARACTERISTICS

Color: a rich intense green with shades of gold

Intensity: Intense fruity

CHIAROSCURO EVOO is a wide and embracing extra virgin olive oil with a limpid golden yellow colour with slight green hues. Its aroma is full and rotund, hints of artichokes and wild chicory, together with distinct fragrant notes of mint and rosemary. Its taste is fine and strong, with a flavour of lettuce and a definite note of almond and white pepper. Year after year, De Robertis EVOO is characterized by its low acidity and high levels of polyphenols (antioxidants).

Olives area of Origin: Trani, Apulia

Estate: DE ROBERTIS Trani 0-70 mt. (MASL)

Olive Variety: Coratina

Color: Intense Green

Harvesting Method: Manual/mechanical

Milling: within 6 hours of harvest

Filtration: Filtered

Harvest Date: October - November

***Free Fatty Acids:** Acidity: <0,30% (industry standard <0,80)

***Peroxide Value, meq O₂/kg:** <5,0 (industry standard <20,0)

***Total Polyphenols:** 908 mg / kg

***Oleic Acid:** >75%

Format: 500 ml (16.9 FL OZ), 250 ml (8.5 FL.OZ.),

100 ml (3.4 FL.OZ.), 5LT (169.07 FLOZ)

Others formats available: 3 and 5 Litre bag-n-box

Our Third-party laboratory tests available upon request

(*refers to 2020 production year at time of milling)



PACKAGING

DESCRIPTION	Carton 6x500 ml (16.9 fl.oz) bottles
DIMENSIONS	H: 240 mm; L: 223 mm; W:148 mm
PALLET	EPAL 80x720 cm
**N. BOX	130

DESCRIPTION	Carton 12x250 ml (8.5 fl.oz) bottles
DIMENSIONS	H: 200 mm; L: 244 mm; W:186 mm
PALLET	EPAL 80x120 cm
**N. BOX	114

(**estimates only)

ORGANOLEPTIC PROPERTIES	Fruity and strong flavor		
NUTRITIONAL VALUES FOR 100 ML OF THE FINISHED PRODUCT	kcal 824	kJ 3389	
	Total Fat 91.6 g	of which saturates 12.6 g	
		of which mono-unsaturates 71 g	
		of which poly-unsaturates 8g	
	Carbohydrates 0 g	of which sugars 0 g	
	Fibers 0 g	Proteins 0 g	Salt 0 g
MINIMUM DURABILITY DATE	18 months from bottling date		
LOT NUMBER / BEST BEFORE DATE	Printed on the label with date		
HOW TO USE	Product ready for use or used in other food preparations		