



*The quality that
surrounds all the senses*

ORGANIC EUROPEAN EXTRA
VIRGIN OLIVE OIL AND WINE,
UNREPEATABLE SENSATIONS



Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency (REA). Neither the European Union nor the granting authority can be held responsible for them.

CONSORZIO OLIVICOLO ITALIANO
Unaprol

CAP 
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





Welcome to an extraordinary journey of taste discovery!

A chance to get to know the excellence of BIO-certified European Extra virgin olive oil and Wine.

The heart of local production beats with passion and love for nature. Here innovation meets respect for tradition to cultivate the best grapes and olives, transforming them into superior quality oil and wine using sustainable methods. Each product reflects a perfect balance between past and future.

Get ready for a sensory journey that will take you through the different regions of Europe. Each stop will reveal unique nuances and peculiarities of each product, telling of the richness and diversity of the territories.

Each taste will move you, transporting you into an unforgettable experience, while the labels will provide an overview of the benefits and extraordinary organoleptic properties of European organic extra virgin olive oil and wine.

Your food and wine adventure starts here, prepare to be conquered by taste.

Sniff, taste, look

The sniffing is the first step in exploring the uniqueness of European Organic extra virgin olive oil and wine. The intense aromas and flavours of these two excellences, free of chemical additives, reveal the authenticity and richness of the nuances of two incredible products.

Sniff

Organic Extra Virgin Olive Oil

Pour some oil into a glass, preferably a dark-coloured glass. Cover it with one hand and swirl it gently with the other, so that the oil, as it warms up slightly, releases all its aromas. Take care to cover the glass well, so that the aromatic notes do not immediately disperse into the air. Sniffing delicately, the extra virgin olive oil reveals to your nose a combination and richness of scents that confirm its freshness and high quality. Your nostrils will initially be enveloped in the complexity of herbaceous notes of cut grass, green tomato or artichoke. As you continue to sniff, secondary aromas gradually reveal themselves, with hints of apple or almond, and floral or spicy notes, such as basil and black pepper.





Sniff

Organic Wine

A glass of wine immediately transports you to the freshness of our European wine cellars. Bring the glass slightly tilted to your nose for no more than 4 seconds, to avoid habituation, and immediately perceive the intensity and complexity of the aromas.

Then bring the glass closer again and all the aromas present will be revealed to your nostrils, the fruity or earthy notes, the fragrances of underbrush or herbs.

Each nuance in the fragrance that reaches your nose reveals the essence and biodiversity of the soil of origin, the type of vine and the winemaking process.





Taste

Organic Extra Virgin Olive Oil

Tasting oil requires care and slowness. Take a small sip, passing it over your tongue and around your mouth, inhaling a little air to oxygenate it and amplify its aromas.

Proof of the quality of our extra virgin olive oil is its slightly bitter and slightly spicy flavour.

Both characteristics depend on the variety of the cultivar, i.e. the 'type' of olive, while spiciness is also linked to the presence of valuable antioxidants, polyphenols.

What follows are infinite nuances of taste, which define the character of the specific oil, such as the aftertaste of fresh almond, the hint of raw artichoke or herbaceous.





Easte

Organic Wine

Even the first sip of wine is an experience to be savoured slowly. Circulate the wine in your mouth, covering all areas of your palate. The fruity, floral, herbaceous, earthy, mineral or balsamic aromas, also perceived by the nose, are confirmed. The balance between acidity and sweetness, the persistence of flavours, reveal the high quality of our products. The identity of the taste of grapes and olives reflects the territory and winemaking traditions of origin.



Extra virgin olive oil and wine labels are identity cards. They tell the story, origin and characteristics of the products, allowing you to consciously purchase European excellence. Reading labels can make all the difference in making a conscious and informed choice about what we put on our tables, and its value.

Look

A question of label



Origin, production and harvest year are critical to understanding the final taste as well. The origin of the olives is always specified, a distinctive indication of the terroir and agricultural practices of a specific European region.

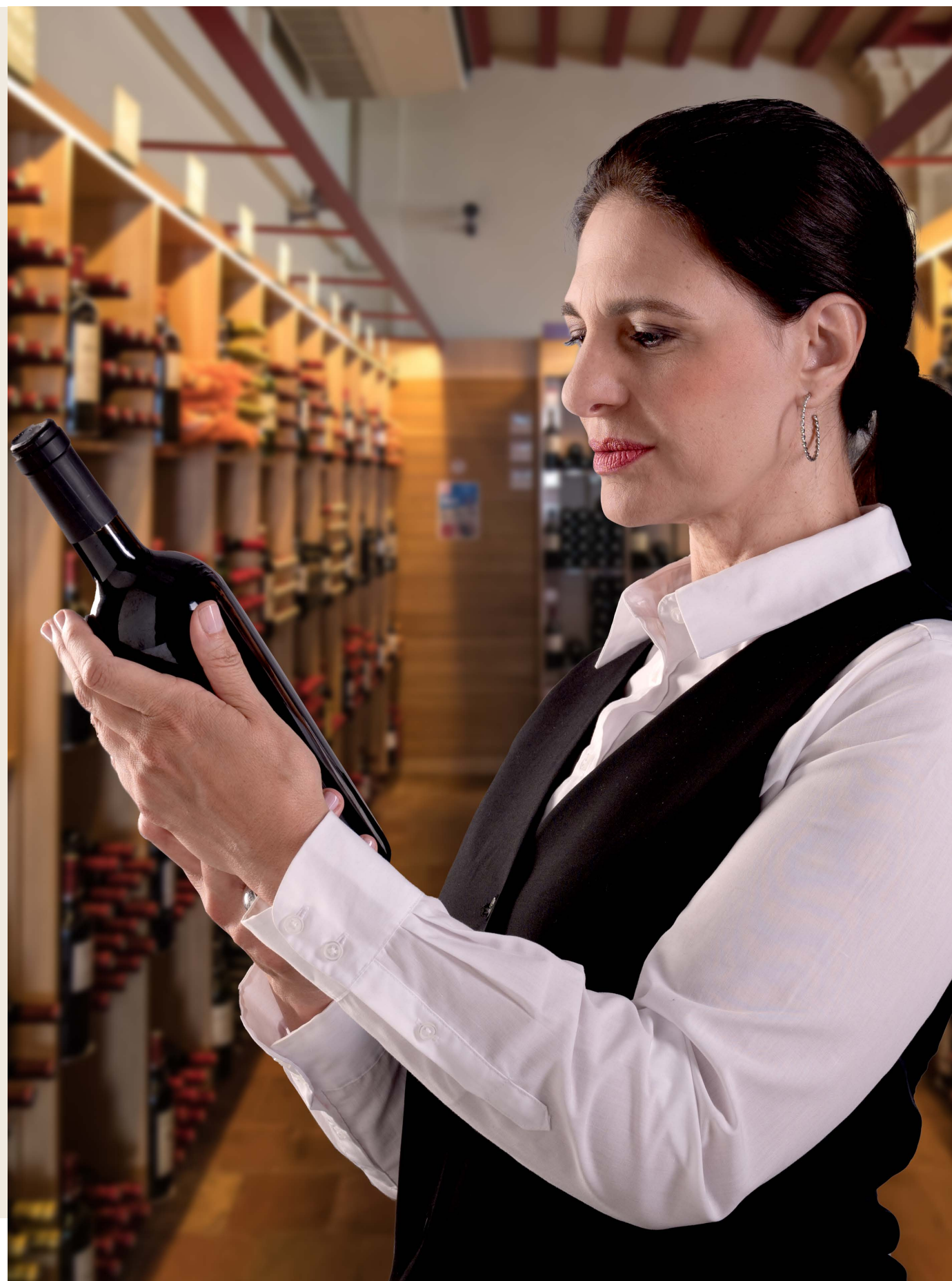
Italy, for example, with a massive presence of olive groves on almost all of its territory, has a millennia-long tradition related to the cultivation of olives. Their harvesting becomes a ritual every autumn, where mills work from October and into December nonstop.

The extra virgin olive oil that is produced can be a blend or a monocultivar. A blend is an oil made from the pressing of at least two varieties of olives, while a monocultivar is an oil made from only one type of olive, and is generally considered the most valuable.

For wine, geographic origin is crucial for obtaining PDO and DOCG certifications, which attest to the conformity of production to specific rules that guarantee respect for the product's tradition and quality.

The Organic label, confirms that no genetically modified organisms, chemical pesticides, or synthetic fertilizers have been used.





Look

Production techniques explain the taste experience. For oil, cold extraction is a method that preserves the organoleptic qualities of the product, while in the case of wine, labels indicate whether it has been aged in wooden barrels, a practice that can enrich its aroma and flavor.

The recommended food pairings for wines and extra virgin olive oil, are a valuable guide. You can have a more satisfying dining experience by choosing the wine and oil that best enhance your dishes. In addition, including extra virgin olive oil in your diet promotes the overall well-being of your body. Rich in antioxidants, vitamins E, K, and monounsaturated fats, it has anti-inflammatory properties and contributes to cardiovascular health.

The journey from the lands of the European community to your table is marked by many stages.

The labels of organic extra virgin olive oil and wine, are a tool that allows you to understand its value, origin, and nutritional benefits. And have the knowledge that you are buying high-quality European products.



CONSORZIO OLIVICOLO ITALIANO
Unaprol

CAP 
AGRICULTORES DE PORTUGAL



ecceamerica.eu