

# EXTRA VIRGIN OLIVE OIL

Croatian Liquid Gold



cro  gourmet



The olive branch is symbol of peace, and the resilient olive trees are inseparably rooted in the Mediterranean, including Istria region of Croatia. The tradition of olive growing in Istria dates back to ancient times when the ancient Romans recognized Istrian fertile soil as suitable for growing the most famous Mediterranean elixir - olive oil.

## EXTRA VIRGIN OLIVE OIL

Oil roads of Istria will take you to some of the most outstanding olive oils in the world.

This goes in favor of it, that world's Bible of olive oil, has for the fourth year in a row declared the Croatian region of Istria the best olive oil region in the world. Dec, 2018.

Istria region is one of the world's northernmost olive tree growing regions, which certainly is a great advantage in the production of high quality olive oil. Experts certainly perceive Istria as serious olive – growing region.

Apart of the fertile soil, the secret lies in lower temperatures, thanks to which olive trees have a shorter vegetation period and the oil accumulation in its fruit

begins later than in southern regions. When summer heat waves strike southern areas, the fruit already contains oil, so the high temperatures cause a considerable decrease in its quality. On the other hand, in Istria, the accumulation of oil begins after the period of high temperatures has passed and can no longer have a negative effect on oil quality. This results in high quality extra virgin olive oil of an intense flavor and aroma, and elegant notes of various herbs.

Extra Virgin olive oil is the highest quality olive oil available, extracted from the olive fruit without the use of any heat or chemicals but cold pressed or extracted. Fantastic source of Antioxidants and Healthy Fats is widely recognised as one of the world's healthiest oils. In fact people tend to live healthier lives where olive oil is a staple part of diet.



## ROMANO

*This oil pairs perfectly with all kinds of fish dishes. We especially recommend it with fish carpaccio. It also may be used for all mixed vegetable salads as well as all boiled and grilled vegetables.*



Region	Istria
Place of production	Vodnjan
Altitude	80 – 180 m.a.s.l.
Type	Coupage/Blend
Olive variety	Vodnjan Buža, Rosignola
Harvesting method	Combined; hand picked and using hand-held pneumatic branch shakers
Harvesting period	October
Processing method	Continuous cycle, 2 phases, processed immediately after harvesting
Processing temperature	Max 24°C
Thickness	Very rich texture
Color	Golden green
Aroma	Definite and rotund, rich in hints of medium ripe tomato, banana and apple, together with fragrant notes of basil and artichoke.
Flavor	Delicate with gentle spicy and bitter notes.
Serving suggestions	This oil pairs perfectly with all kinds of fish dishes. We especially recommend it with fish carpaccio. It also may be used for all mixed vegetable salads as well as all boiled and grilled vegetables.

## ATILIO

*This oil pairs perfectly with all kind of meat dishes. We especially recommend it with steaks. It may also be served with dessert, preferably a dark chocolate cake.*



Region	Istria
Place of production	Vodnjan
Altitude	250 – 600 f.a.s.l.
Type	Coupage/Blend
Olive variety	Carbonazza and Istrian Bianchera
Harvesting method	Combined; hand picked and using hand-held pneumatic branch shakers
Harvesting period	October
Processing method	Continuous cycle, 2 phases, processed immediately after harvesting
Processing temperature	Max 24°C
Thickness	Very rich texture
Color	Golden green
Aroma	Rich in hints of artichoke and chicory, together with fragrant notes of rosemary and mint
Flavor	Strong with flavor of black papper and almond. Powerful bitternes and pungency
Serving suggestions	This oil pairs perfectly with all kind of meat dishes. We especially recommend it with steaks. It may also be served with dessert, preferably a dark chocolate cake.

# EX ALBIS

*Intense and very elegant, enriched with harmonic notes of wild chicory, green apple, artichoke, freshly cut green grass and tomato, as well as rich balsamic notes of mint, rosemary and sage, with a distinct almond note.*

Region	Istria
Place of production	Vodnjan
Altitude	80 – 180 m.a.s.l.
Type	Coupage/Blend
Olive variety	Vodnjan Buža, Crnica, Istrian Bjelica, Rožinjola and Moražola
Harvesting method	Combined; hand picked and using hand-held pneumatic branch shakers
Harvesting period	October
Processing method	Continuous cycle, 2 phases, processed immediately after harvesting
Processing temperature	Max 24°C
Thickness	Very rich texture
Color	Intense green
Aroma	Intense and very elegant, enriched with harmonic notes of wild chicory, green apple, artichoke, freshly cut green grass and tomato, as well as rich balsamic notes of mint, rosemary and sage, with a distinct almond note.
Flavor	Profound, yet at the same time very balanced piquancy and bitterness.
Serving suggestions	This oil pairs perfectly with mixed vegetable salads, legume hors d'oeuvres, mushroom soups, shellfish, grilled fish, marinated or grilled tuna, red and white meat and various cheeses. We recommend it with all types of pasta and risotto. It may also be served with dessert, preferably vanilla ice cream or chocolate cakes.



# ORGANIC

*Extra virgin olive oil, certified organic production.*

Region	Istria
Place of production	Vodnjan
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Type	Coupage/Blend
Olive variety	Vodnjan Buža, Crnica, Istrian Bjelica, Rožinjola and Moražola
Harvesting method	Combined; hand picked and using hand-held pneumatic branch shakers
Harvesting period	October
Processing method	Continuous cycle, 2 phases, processed immediately after harvesting
Processing temperature	Max 24°C
Thickness	Very rich texture
Color	Intense green
Aroma	Intense and very elegant, enriched with harmonic notes of wild chicory, green apple, artichoke, freshly cut green grass and tomato, as well as rich balsamic notes of mint, rosemary and sage, with a distinct almond note.
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In our offer you can find **CHIAVALON** extra virgin olive oil. *Chiavalon* family is the third generation of premium olive oil producer in Croatia, which has been voted as one of the fifteen best olive oils in the world, and most awarded olive oil in Croatia and Europe across all of the United States, Malaysia, Japan, Hong Kong...

The aim is to sell the quality olive oil to top restaurants, retailers same as a olive oils lover, families.

The most important turning point in the production of extra virgin olive oil on *Chiavalon* estate, which they introduced from the very beginning, and was up until then completely unknown, was an early harvest and same-day processing. The process involves harvesting healthy olives when about one third of the fruits have changed their color, and processing them the same day in a modern plant using the cold press method, under a controlled atmosphere. Such a process ensures that the olive oil remains exactly the same as it was in the fruit, non-oxidized, with a very low free fatty

acids level and a high content of polyphenols - significant antioxidants. All these compounds of our extra virgin olive oil have a distinctly beneficial health effect. *Chiavalon* extra virgin olive oil is not only the ultimate seasoning, it is also a remedy.

Once olives are processed and the oil reaches our cellar, the manner in which it is stored is of the utmost importance. Light, temperature and oxygen represent the three greatest threats to the quality of olive oil. That is why our olive oil is stored in stainless steel containers with inert gas, which prevents oxidation, at a constant temperature of 16 °C.

*"Today, at the time of globalization and huge corporations, one rarely knows who is the one that guarantees a product's quality. Meanwhile, the entire Chiavalon family strives and guarantees with its name that the olive oil that reaches you shall be of the ultimate quality and the best one you have ever tasted",* the family proudly says.





**crogourmet**

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GOURMET FOOD AND SKIN CARE  
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