

TREVI

EXTRA VIRGIN OLIVE OIL



TREVI
Umbria, Italy

SENSORY PROFILE

This extra virgin olive oil from Trevi is distinguished by its great finesse. It exhibits a rich green color, a pleasant bouquet and a delicate taste.

The cooler hills of the Umbrian town of Trevi produce olive fruits that are of smaller size and more concentrated flavor than those yielded elsewhere in warmer climates. The production of olive oil at Trevi follows techniques not much different from those used by the Etruscan people 2,500 years ago. The resulting filtered oil has a rich green hue, a fresh, fruity aroma and a flavor both sweet and peppery.

DOP certified.

Olive Varietals: Frantoio, Leccino, and Moraiolo

Oleic Acidity: 0.12%

TRADITION

Trevi is a small town in the center of a territory ideally suited to the olive, since the soil is stony and well drained. The harvest takes place between mid-October and mid-December. Olives are hand picked only.

2011 Award, Ercole Olivario
2011 Three Leaves, Gambero Rosso

RETAIL SIZE	250mL
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ITEM NO	80020
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UPC	740913001311
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CASE	12 bottles
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RETAIL SIZE	500mL
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ITEM NO	80000
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UPC	740913001328
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CASE	6 bottles
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RETAIL SIZE	1 L
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ITEM NO	80200
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UPC	740913001335
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CASE	6 bottles
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REVISED 8/15/17

ROGERS
COLLECTION