

RAVIDA

EXTRA VIRGIN OLIVE OIL



RAVIDA

Sicily, Italy

SENSORY PROFILE

The oil of Sicily since 1770. Ravida is an estate bottled and produced extra virgin olive oil from the southwest coast of Sicily, Italy. The Ravida estate is home to 300 year-old olive trees of indigenous varieties (Cerasuola, Biancolilla, and Nocellara). Immediate pressing results in unfiltered oil bursting with intense fruity aromas and flavors of green grass, tomato and almonds. The olives are grown without the use of fertilizers or pesticides and in accordance with EU regulations for organic farming.

Olive Varietals: Cerasuola, Biancolilla, Nocellara

Oleic Acidity: .10%

2018, 2016 & 2013 Gold Award, NY International Olive Oil Competition

2018, 2017 & 2015 Flos Olei 92 points

2013 Three Leaves, Gambero Rosso

2013 Gold, New York Olive Oil Competition

2010 First Place and 2011 Second Place, L'Orciolo d'Oro

2011 and 2010 Flos Olei 94 Points

2011 "3 Olives" Award, Slow Food Guide

TRADITION

The Ravida family acquired the estate of "La Gurra" in the 1700. For centuries the family farmed its land. In 1975 Nicolo Ravida took over from his father Luigi. Under his guidance, "La Gurra" became a modern and sustainable Azienda Agricola dedicated to the production of the finest produce. Today, the entire olive oil production is run by Natalia Ravida. Overlooking the Mediterranean sea, the family's 16th century farmhouse is surrounded by vineyards, lemon and olive groves that have existed for centuries.

Trees in the oldest grove were grafted with the edible variety over 300 years ago and still give the best of Ravida's production. Over 56 hectares/180 acres are devoted to oil-producing olives.

RETAIL SIZE	500mL
ITEM NO	RA0020
UPC	740913008044
CASE	6 bottles

RETAIL SIZE	750mL
ITEM NO	RA0030
UPC	740913008051
CASE	6 bottles

RETAIL SIZE	3L box
ITEM NO	RA0060
UPC	740913008068
CASE	4 boxes

REVISED 5/16/18



**ROGERS
COLLECTION**