

OLIVE OIL

TREVI

EXTRA VIRGIN OLIVE OIL



CERTIFIED DOP

ITEM NO	R8000
RETAIL SIZE	500 mL
UPC	740913001328
CASE	6 bottles
WEIGHT	14 lb

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.

Società Agricola Trevi Il Frantoio, founded in 1985, is made up of a group of 59 olive farmers, with almost 250 hectares of olive trees in Trevi (located between Assisi and Spoleto regions of Italy). A Truly historic olive oil: some trees are thought to be 1700 years old. 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.



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