

OLIVE OIL

ORGANIC EXTRA VIRGIN OLIVE OIL - KARBONACA



STANCIJA SAN ANTONIO
Istria, Croatia

SENSORY PROFILE

This pleasant single-varietal olive oil from San Antonio is mild and smooth with artichoke, herb, and olive aromas. It is made using only the Karbonaca olive, a variety indigenous to the Istrian peninsula and grown since the first century. The Italian name, "carbonera" refers to the color and look of the olives when fully ripened: small and round, black with reddish tones. The Karbonaca olive production is scarce, and many producers, including San Antonio, are trying to revive it. The Karbonaca oil is known for its mild taste and herbaceous fresh flavor, going well with most milder Croatian dishes – including fish and all seafood.

Olive Varietal: Karbonaca

Oleic Acidity: 0.17%

TRADITION

Established in 2008 as a husband-and-wife operation, San Antonio ecologically grows and mills native Croatian olives from over 7,000 trees in their groves, which are sprinkled with Roman ruins. Their priority is sustainability and quality; the San Antonio olive oil production is full-cycle and zero-waste. They produce an award-winning line of indigenous single varietal olive oils, as well as a blend.

CERTIFIED ORGANIC & PDO



2023, 2017, Gold, New York International Olive Oil Competition
2020, Silver, New York International Olive Oil Competition

ITEM NO	SA250K
RETAIL SIZE	250 mL
UPC	740913003728
CASE	6 bottles
WEIGHT	7 lb



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