

ORGANIC EXTRA VIRGIN OLIVE OIL - LECCINO

ISTRIANA

Istria, Croatia



SENSORY PROFILE

Istriana Leccino is a highly regarded single-varietal extra virgin olive oil, favored by IOOC judges worldwide. Produced exclusively from Leccino olives grown in central Istria, it reflects the region's rare, light-colored soils found in a handful of small pockets. The oil is elegant and balanced, with fresh green aromas, gentle bitterness, and a refined, peppery finish that highlights Leccino's classic harmony and versatility.

Olive Varietal: Leccino

Oleic Acidity: 0.11%

TRADITION

Istriana aims to share the best of Istria, Croatia with the rest of the world. A region rich in Roman history, Istria sits in a unique microclimate perfectly suited for quality olive oil production. Istriana's olive trees are local Croatian varieties grown using organic production methods. They control every step of cultivation, as they believe this is the only way to truly ensure the origins and integrity of their oil. Their signature red bottles are colored with a proprietary paint containing the rich red earth of Istria in which their trees are cultivated. This is an homage to Roman times, when red amphorae indicated Istrian oil's authenticity and origin. Honoring the region's centuries-long practice of olive cultivation, each bottle truly contains "centuries of Istrian tradition in every drop."

CERTIFIED ORGANIC & PDO



ITEM NO	IST600
RETAIL SIZE	500 mL
UPC	3859893811036
CASE	6 bottles
WEIGHT	15 lb



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REVISED 1/5/2026