

ORGANIC EXTRA VIRGIN OLIVE OIL - ROSIGNOLA

ISTRIANA
Istria, Croatia


SENSORY PROFILE

This single-varietal Rosignola extra virgin olive oil captures the character of central Istria in its purest form. Produced exclusively from native Rosignola olives, it reflects the region's gray soils rich in marlstone and limestone. Medium-bodied and aromatic, the oil shows notes of fresh green grass, arugula, bitter herbs, and celery leaf, finishing with a focused, peppery polyphenol bite. Presented in a bottle pigmented with rare central Istrian soil, this highly sought-after monocultivar is favored by top chefs and EVOO sommeliers.

Olive Varietal: Rosinjola

Oleic Acidity: 0.16%

TRADITION

Istria 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. Istria'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	IST700
RETAIL SIZE	500 mL
UPC	3859893811043
CASE	6 bottles
WEIGHT	15 lb


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COLLECTION®**

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