

# CHIAROSCURO

EXTRA VIRGIN OLIVE OIL  
100% PRODUCT OF ITALY



AZIENDA AGRICOLA DE ROBERTIS SAS

De Robertis Estate 41°15'10.7" N 16°24'30.4"E

Office: Via Andrea Ciardi, 8 - 76125 Trani (BT) Italy  
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[www.derobertis-oliveoil.com](http://www.derobertis-oliveoil.com)



DE ROBERTIS  
AZIENDA AGRICOLA

# CHIAROSCURO

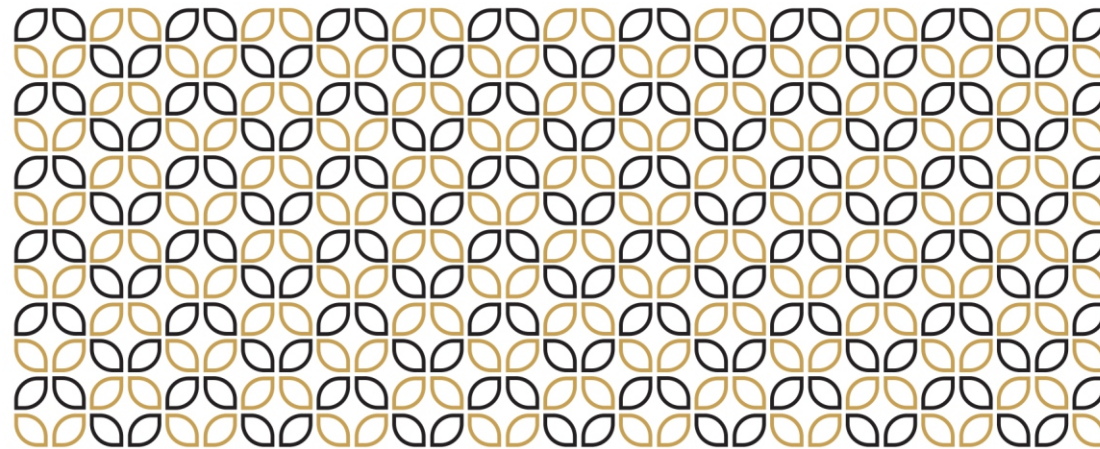
EXTRA VIRGIN OLIVE OIL  
100% PRODUCT OF ITALY



*Our tribute to one of the world's most important cultivars: Coratina olive.  
CHIAROSCURO EVOO is the result of our passion to produce  
a superior quality extra virgin olive oil on the De Robertis Estate.*



SELECTED FARM



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*It is over 25 years that the De Robertis Estate produces olives of the Coratina cultivar resulting in a multi-awarded Extra Virgin olive oil of high quality.*

#### PRODUCTION CHARACTERISTICS:

Our priority at De Robertis Estate is quality and the passion that goes into making a great extra virgin olive oil, therefore we overlook and monitor full-circle the production process.

With the assistance of a certified agronomist, we ensure that each tree is getting what it needs during the year to produce that special olive.

We oversee each step, from pruning, harvesting, milling and bottling.

Olives are carefully selected and then crushed within 6 hours of harvest, using a modern continuous milling cycle system in a modern mill.

The just-extracted EVOO is placed into dedicated stainless-steel silo protected from sunlight to prolong the shelf-life. It is then bottled (just before the product leaves for markets) using a bottle that reduces the impact of UV-ray penetration by 97%. When it comes to traceability of our EVOO, everything is clear and transparent along with our lab analysis.

#### FOOD PAIRING:

This EVOO enhances our **traditional dishes** for those with a modern palate. Ideal on bruschetta with tomatoes, tuna carpaccio, swordfish, salads, grilled radicchio, lentil soups, risotto with porcini mushrooms, boiled octopus, stewed lamb, meats and medium mature cheese.



#### ORGANOLEPTIC CHARACTERISTICS:

**Color:** a rich intense green with shades of gold

**Intensity:** Intense fruity

CHIAROSCURO EVOO is a wide and embracing extra virgin olive oil with a limpid golden yellow colour with slight green hues. Its aroma is full and rotund, hints of artichokes and wild chicory, together with distinct fragrant notes of mint and rosemary. Its taste is fine and strong, with a flavour of lettuce and a definite note of almond and white pepper.

De Robertis extra virgin olive oil year after year is characterized by its low acidity and high levels of polyphenols (antioxidants).

Olives area of Origin: Trani, Apulia

Estate: DE ROBERTIS Trani 0-70mt. (MASL)

Olive Variety: Coratina

Color: Intense Green

Harvesting Method: Manual/mechanical

Milling: within 6 hours of harvest

Filtration: Filtered

Harvest Date: October - November

\*Free Fatty Acids: Acidity: < 0,25% (industry standard <0,80)

\*Peroxide Value, meq O<sub>2</sub>/kg: < 5,0 (industry standard <20,0)

\*Total Polyphenols: 818 mg/kg

\*Oleic Acid: > 75%

Format: 500 ml (16.9 FL OZ), 250 ml (8.5 FLOZ), 100 ml (3.4 FLOZ).

Others formats available: 3 and 5 Litre bag-n-box

Our Third-party laboratory tests available upon request

(\* refers to 2019 harvest year at time of milling)



#### PACKAGING

<b>DESCRIPTION</b>	Carton 6x500ml (16.9 fl.oz) bottles
<b>DIMENSIONS</b>	H: 240 mm; L: 223 mm; W:148 mm
<b>PALLET</b>	EPAL 80x120cm
<b>**N. BOX</b>	130

<b>DESCRIPTION</b>	Carton 12x250ml (8.5 fl.oz) bottles
<b>DIMENSIONS</b>	H: 200 mm; L: 244 mm; W:186 mm
<b>PALLET</b>	EPAL 80x120cm
<b>**N. BOX</b>	114

(\*\*estimates only)

#### ORGANOLEPTIC PROPERTIES

Fruity and strong flavor

kcal 824

kJ 3389

Total Fat 91.6 g

of which saturates 12.6 g

of which mono-unsaturates 71 g

of which poly-unsaturates 8 g

Carbohydrates 0 g

of which sugars 0 g

Fibers 0 g

Proteins 0 g

Salt 0 g

**MINIMUM DURABILITY DATE** 18 months from bottling date

**LOT NUMBER / BEST BEFORE DATE** Printed on the label with date

**HOW TO USE** Product ready for use or used in other food preparations

#### NUTRITIONAL VALUES FOR 100 ML OF THE FINISHED PRODUCT