

MILLEULIVI

# Apulian gold

Here in Apulia, endless stretches of olive trees cover the hills and descend to the sea.

These immense and beautiful trees that are twisted and grooved have always existed here. They are silent and solemn witnesses of a land rich in sun and salt in the heart of the Mediterranean.

Those who live in these lands have always loved and guarded them, and have always fed on their fruits. Still to this day, as if by magic, after every summer olives are harvested to obtain a gold coloured liquid: oil. In Apulia, oil accompanies food every day and gives health benefits to those who live there.





# MILLEULIVI

Thousands and thousands of varieties of olive trees have chosen this land and the oils of their olives have thousands of aromas, each one different because of the soil, the climate of the harvest year and for the weather during the harvest.

So how can you taste the best one each year?

We decided to research and select, among the thousand mills scattered throughout Apulia the best oils not only among the more traditional ones but also among the most innovative ones. We have selected the best olive crops for each of the over 50 different cultivars in Apulia. We have carefully overseen the pressing and finally tasted the finished product with a panel of expert tasters and we have chosen the best.

The best oil in purity, the best DOP oil, the best organic oil.

... And we will do so every year: among a thousand varieties, a thousand aromas, a thousand lands, a thousand seasons, a thousand harvests, a thousand pressings. Among a thousand olive trees, we will choose the one that has given us the best oil.

# Our cultivars

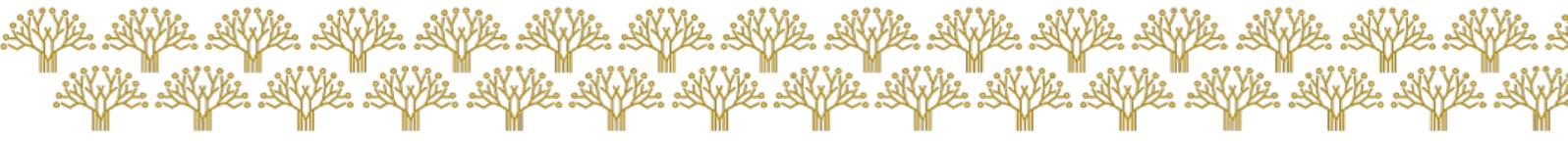


We visited over 60 mills, favouring cold extraction, and tasted a myriad number of oils.

In the end, we organized over 20 panels. For the 2020-2021 year we have selected only three oil mills: two in the province of Bari for Coratina and Ogliarola and one in the province of Foggia for Peranzana. We have therefore selected four EVOs, one for each of the following categories:

Single-varietal - D.O.P. - Organic

We have also selected four infused olive oils with excellent organoleptic characteristics.



# Organic

## LIGHT FRUITY

Extra virgin olive oil obtained mainly from the Coratina cultivar. Only from olives obtained from organic agriculture.

The cultivation of these olive trees is completely chemical free. The entire cultivation cycle of the whole year takes place without resorting to synthetic products, whether they are chemical fertilizers or pesticides.

The result is an EVO with unique organoleptic properties.

An Organic EVO represents the answer to a growing and collective need for well being, above all in nutrition, guaranteeing quality, respect and safety.



### OLFACTORY NOTES

Delicately fruity bouquet with hints of almond, grass and artichoke.



### PAIRINGS

Ideal for any dish, it is exalted in combination with first courses, legumes, vegetable soups and second courses with meat and fish.



### TASTING NOTES

The taste leaves a balanced but strong sensation of bitter and spicy.



# Single Variety Peranzana Olive

## *INTENSELY FRUITY*

This extra virgin olive oil of Peranzana has been obtained from the almost immediate milling and at low temperature of olives still almost completely green, a process that has determined a low yield but has preserved the virtuous qualities and attenuated the degenerative factors. The result is a particularly fruity Peranzana olive oil with variegated aromatic notes tending slightly to bitter, pleasantly spicy, together with a harmoniously intense taste. Its distinctive characteristic is the extreme balance between the high polyphenolic load (natural antioxidant agent) and the extreme pleasantness of floral hints of apple, artichoke, almond that is evident from the first taste, even for the less experienced consumer. The final result is a product of excellent quality, fruity that contains many nuances and rich in sensory characteristics.



### **OLFACTORY NOTES**

Intense aroma of fresh grass, artichoke and green almond.



### **PAIRINGS**

Its strong taste is released in combination with first courses, legumes, vegetable soups and red meats.



### **TASTING NOTES**

The richness of polyphenols is manifested on the palate with a decidedly fruity flavour, which is harmoniously bitter and slightly spicy.



# D.O.P. Terra di Bari – Castel del Monte

## *MEDIUM FRUITY*

This extra virgin olive oil is made up of 80% Coratina cultivar variety and 20% Ogliarola cultivar variety.

The Blend gives rise to a delicate olive oil that boasts a very low acidity and a very balanced taste. It is sweet to the palate and fragrant without exceeding in bitter or spicy tones.

It is an intense golden colour with deep green undertones; it is characterized by a delicate fruity flavour, which is both decisive and elegant, with hints of lettuce and cut grass. On the palate, the fresh almond prevails over the other vegetable notes. Bitter and spicy are present and balanced.



### **OLFACTORY NOTES**

Persistent bouquet with hints of grass and almond.



### **PAIRINGS**

It is perfect with fish dishes, white meats, and raw and cooked vegetables.



### **TASTING NOTES**

On the palate, it is sweet and fragrant without exceeding in bitter or spicy tones.



# Infused

These are delicately flavoured products that are obtained with a new and natural technique, not the classic infusion with the addition of aromas, just the simple squeezing of fresh fruits or aromatic herbs chosen together with the olives. The product obtained enhances the fragrance of the oil with the aromas extracted by pressing the fruits and herbs in a harmonious and natural blend: the sensation is that of tasting oil accompanied by freshly picked citrus and herbs. They are delicately scented condiments of exceptional quality. Lemon, Chilli, Ginger and Garlic: four variations of taste animate and infuse the extra virgin olive oil. The union of tastes - their fusion - takes place during the oil production process itself: in fact, after being carefully selected, the ingredients are crushed together with the olives to create a product in which there is no division, just perfect fusion and a balanced exaltation of taste.



## OLFACTORY NOTES

Pleasant, persistent, balanced and intense, unmistakably attributable to the ingredient used.



## PAIRINGS

Use raw on cooked and raw foods. Some flavours lend themselves particularly to the preparation of desserts and baked goods.



## TASTING NOTES

Unmistakably attributable to the ingredient used.



# Size & Packages



OLIO EXTRAVERGINE DI  
PRIMA QUALITÀ  
TERRA DI  
CASTEL DEL MONTE



0.5 l e



MILLELUPU

OLIO EXTRAVERGINE DI  
PRIMA QUALITÀ  
**BIOLOGICO**  
100% ITALIANO

0.5 l e

# Organic

elegant dark glass bottles  
and lovely tins

250 cc (8 fl oz)

500 cc (16 fl oz)



# Single Variety Coratina Olive

elegant dark glass bottles  
and lovely tins

250 cc (8 fl oz)

500 cc (16 fl oz)

3000 cc (101 fl oz)



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# Infused

lovely tins

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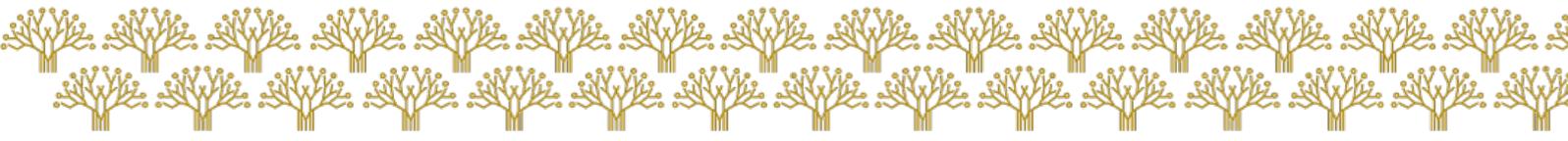




# Our certifications



- Certification BIOS IT BI005 TB85
- Certification ICEA IT BIO 006 PB3578
- Certification of supply chain and standard product ISO 22005
- Certification of Quality Hygiene and BRC / IFS Safety Standards - ISA 100% Italian Reg. CE 182/2009 - 23/2012
- Certification Produced by Organic Agriculture Reg. CE 834/07 and 889/08
- DOP Terra di Bari certification issued by C.C.I.A.A. of Bari - cod. op. BA TB 0023

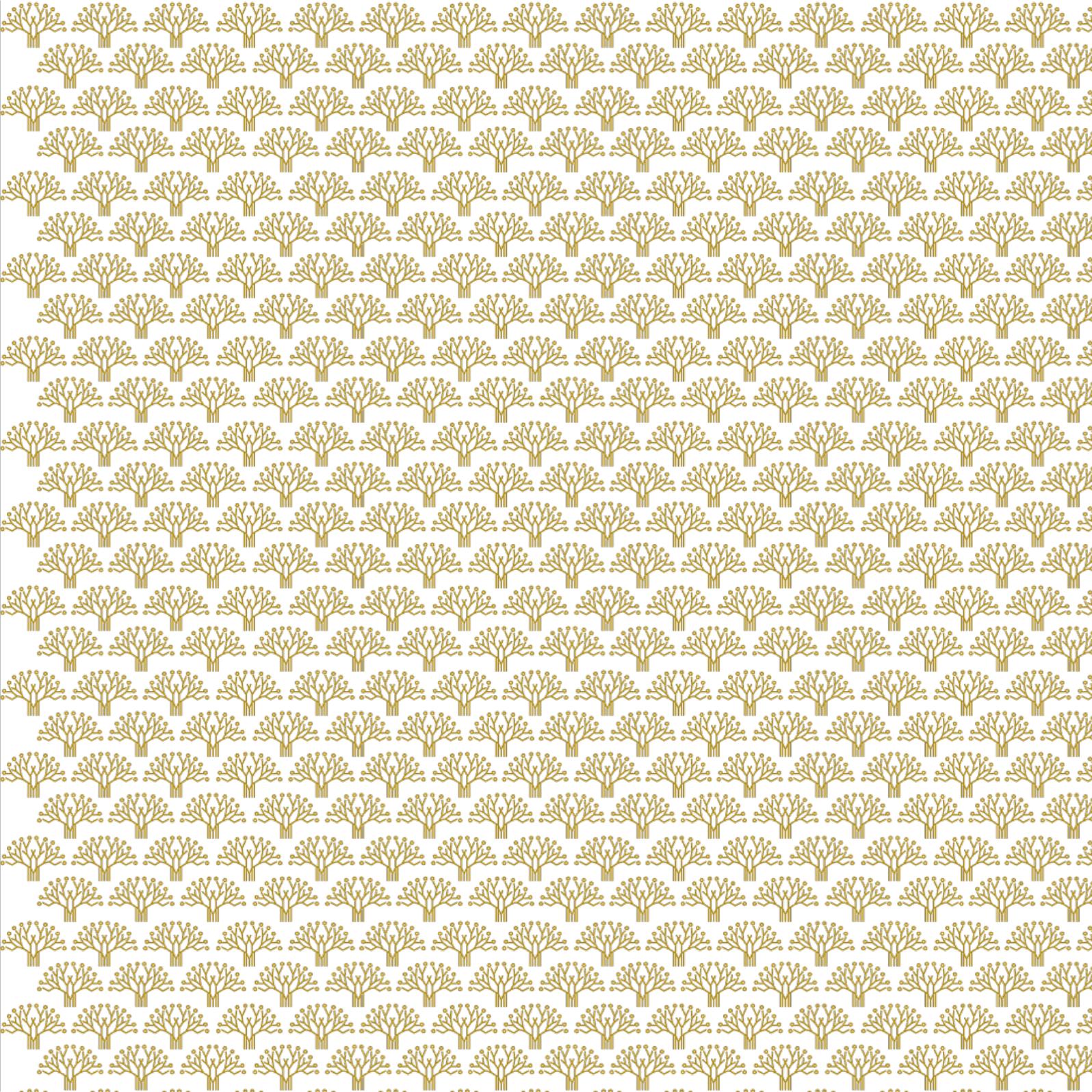




MILLEULM

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BIOLOGICO  
100% ITALIANO

0.5 l e





MILLEULIVI SRL

Lungomare Nazario Sauro, 25

70121 Bari (Italy)

+39 349 1312091

info@oliomilleulivi.it

[oliomilleulivi.it](http://oliomilleulivi.it)

