

A close-up photograph of an olive branch. The branch is thin and woody, with several dark green, elongated leaves. At the bottom of the branch, three small, round, green olives are clustered together. The background is a soft, out-of-focus mix of green and yellow, suggesting a natural outdoor setting.

Italian tradition since *1806*

EXCLUSEVOO

EXTRA VIRGIN OLIVE OIL

CENTURIES-OLD OLIVE GROVES

Along the slopes of the gentle Ionian coastal hills of Calabria, 370 meters above sea level, there are **ancient olive groves, meticulously maintained** by the Scervino family since the Bourbon era, for what can be defined as **one of the oldest** olive growing traditions of the whole Italian peninsula...

For over **five generations** we have been producing Extra Virgin Olive Oil of **excellent quality** and **absolute excellence**.

In 2020 **EXCLUSEVOO** was born, the perfect combination that encompasses an olive oil **mastery** handed down from **generation to generation** with the **most modern** methods of cultivation, production and storage. A line that aims to enhance the uniqueness of the product, characterized by a design carefully inspired by the historical roots of the production area (**Magna Graecia**) and the choice to offer native varieties of our territory, ensuring the highest expression of Made in Italy. (**Monocultivar**)

HARVESTING

We devote the entire month of October to the separate collection of olives: we collect the drupes arrived at the right point of oiling with the support of mechanical or electric combs, separating cultivar by cultivar **directly in the field**, in absolute **respect for nature**.

MILLING

We transport the olives to the company's oil mill in the shortest time possible in order to safeguard their **organoleptic properties**. We optimize the process of weighing, washing, crushing and kneading of the paste in water and in the absence of air, at a temperature never exceeding 27 ° (Cold Extraction). We grind day and night, **as soon as possible**. It is the most delicate moment, but also the most exciting.

STORAGE

All extra virgin olive oils of the **ExclusEvo** line are strictly stored at **controlled temperature** in stainless steel tanks combined with a liquid nitrogen plant for food use that allows the **perfect invariability of quality over time**. It is bottled and packaged at the right time, without ever being filtered in order not to deprive it of the **naturalness and richness** of aromas, flavors and organoleptic properties that distinguish it.

ESSENTIA

"The return to purity, to the deepest nature, to the simplicity that accompanies the most beautiful moments: Exclusevoo Essentia is a feeble caress that gives harmony and brings out the true soul of the flavors."

TERRA ETERNA

"The wisdom honed over a thousands years of history, centuries and centuries of olive mastery celebrated in Exclusevoo Terra Eterna: an ode to taste that satisfies the palate and intoxicates the senses."



ONE EXCLUSIVE SOUL

We celebrate the deep connection with our territory by enhancing its **native varieties**. The cultivars belonging to our area, unique in the world, show **unique flavors and fragrances**, as well as a **strong personality** because they are closely related to the surrounding environment, the type of soil and the microclimate that welcomes the plant..

DOLCE DI ROSSANO

Majestic and mighty olive trees which give life to an EVO oil which is **enveloping** and **elegant** on the taste. Its medium fruitiness shows lively notes reminiscent of **almond, fresh grass** and a faint herbaceous hint of artichoke.

CAROLEA

Plant of medium vigor with powerful fruits. The oil that derives from it traces its physiognomy: **energetic**, with a **harmonious** and **delicate** taste and with prevailing sensations of **tomato leaf, fresh almond** and **artichoke stalk**.

ROGGIANELLA

The youngest and most resistant trees of the company, chosen in the name of the revaluation of a cultivar with the oldest origins in Italy. Restricted to a particular area of Calabria, it gives life to an EVOO oil with a **soft** and **gentle** taste, accompanied by a **herbaceous** and **floral fragrance**, with strong tones of **green apple** and hints of **berries**.



SUSTAINABILITY

Leadership in environmental protection

In the cultivation phase, we enhance the value of precious elements such as **water, soil fertility and biodiversity** by applying a cultivation system in full respect of **environmental sustainability** through the implementation of specific interventions provided by the specification of **organic production** certified by ICEA (Institute of Ethical and Environmental Certification).

WE DO NOT USE CHEMICALS

THAT HARM THE ENVIRONMENT

We control **every single phase** of cultivation following the **principles of Conservation**

Agriculture: we practice superficial soil tillage or no-tillage, integrating crop residues into fertilization practices.

We obtain a **Superior Quality** product directly in the field.



EXCLUSEVOO

EXTRA VIRGIN OLIVE OIL

MADE IN ITALY 

Azienda Agricola Scervino Domenico

Contrada Ciuranà - Torretta di Crucoli - KR - ITALY

Ph. +39 0962 33 7842 / Wa. +39 345 882 8797

info@bioxfarm.com

www.exclusevoo.com



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