



OUR EXTRA VIRGIN OLIVE OILS



**APPO IS AN AGRICULTURAL
COOPERATIVE FOUNDED IN 1977.
THE MEMBERSHIP BASIS IS
COMPOSED OF MORE THAN 11.000
OLIVE FARMS LOCATED IN LAZIO
REGION, ON THE WHOLE TERRITORY
OF VITERBO AND RIETI AND ALSO
IN THE UMBRIA AREA.**



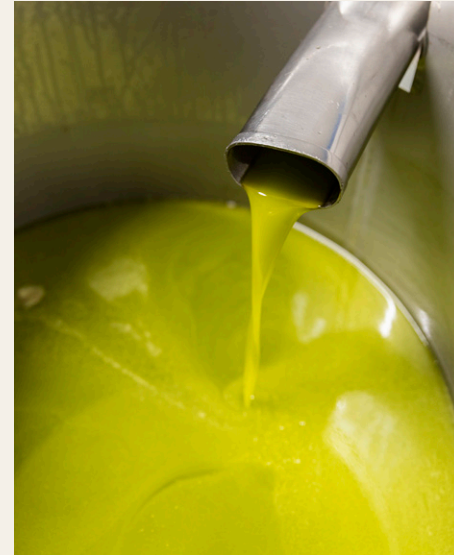
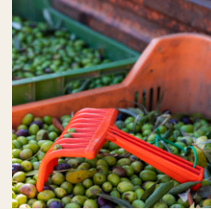
Our culture of olive oil nestles among volcanic lands and the Tiber river



Since 2016 APPO took charge and directly managed two olive oil mills in the **Tuscia** territory, the ancient denomination for the Etruscan area located in the centre of Italy, that starts from the North of Rome and reaches the Tuscan border.

The **Gradoli's olive oil mill** overlooks the splendid and breathtaking Bolsena Lake. The **Castel Cellesi's olive oil mill** is situated on the badlands area of the famous town of Civita di Bagnoregio (worldwide renowned for its splendour). The two olive oil mills gather the associated olive farms.

This initiative made possible to safeguard two structures of considerable historical and socio-economic value to launch the sale of APPO branded extra virgin olive oil.



Our products reflect our olive growing's concept, based on agricultural technique of low environmental impact, high quality products which can be traced and certified.





OUR EXTRA VIRGIN OLIVE OILS





Extra virgin olive oil

DOP TUSCIA

Geographical production area
Gradoli and neighbouring area

Cultivar
Caninese, Frantoio, Leccino varieties

Harvest and processing
Up to a maximum of 6 hours within the two phases

This extra virgin olive oil has a **Protected Denomination of Origin (PDO)**, a brand acknowledged by the European Community subjected to procedural guidelines that define the origin, the permitted varieties and above all its analytic and organoleptic characteristics.

Great olfactory breadth, from artichoke to catmint, from thistle to helichrysum. An explosion of hints of Mediterranean scrub both on the nose and on the palate with a decisive volcanic note. An aromatic finish with hints of mastic.

Ideal for structured dishes, also fatty and greasy. Fish soups, red meats both grilled and roasted. Fatty sea and lake fish such as mackerel, tuna, sardines and halibut.



Extra virgin olive oil

ORGANIC

Geographical production area
Gradoli and neighbouring area

Cultivar
Caninese, Frantoio, Leccino varieties

Harvest and processing
Up to a maximum of 6 hours within the two phases

Extra virgin olive oil from **organic olives**, approved by a certification body authorized by UE.

Clear hints of artichoke, cockscomb, borage and cut grass. Bitter and spicy flavour in balance. A nice aromatic finish.

Ideal for spicy courses of good consistency. Meat and tomato first dishes. Lake shrimps. Poultry and lake fish, fried food.



Extra virgin olive oil

GRADOLI

**Geographical
production area**
Gradoli and
neighbouring area

Cultivar
Caninese, Frantoio,
Leccino varieties

**Harvest and
processing**
Up to a maximum
of 12 hours within
the two phases

Extra virgin olive oil with balanced aromas with hints of artichoke and pear. Smooth and balanced taste with sweet almond and pimpinella. Bitter and spicy nuances.

Perfect for legume soups, unstructured first courses, roasted or stewed lake fish, white meats with light seasonings.



Extra virgin olive oil

CASTEL CELLESI

**Geographical
production area**
Bagnoregio and
neighbouring area

Cultivar
Caninese, Frantoio,
Leccino varieties

**Harvest and
processing**
Up to a maximum
of 12 hours within
the two phases

Extra virgin olive oil with a light fruity flavour with fresh aromatic and structured aroma. The green olive fragrance perfectly matches the fresh cut grass and green almond scents. Sweet taste with bitter and spicy nuances.

Recommended for those who prefer a delicate olive oil and do not favor more intense aromas. Perfect for fish courses, red meats roasted or grilled, risotto and grilled vegetables.



Extra virgin olive oil

OLIO DI ROMA IGP

**Geographical
production area**
Gradoli and
neighbouring area

Cultivar
Caninese, Frantoio,
Leccino varieties

**Harvest and
processing**
Up to a maximum
of 6 hours within
the two phases

Extra virgin olive oil with a **Protected Geographic Indication** (PGI), a brand acknowledged by the European Community subjected to procedural guidelines that define the origin, the permitted varieties and above all its analytic and organoleptic characteristics.

An emerald green olive oil with golden glares that gives off a fresh fruit fragrance. Fruity, bitter and spicy flavour with hints of fresh grass, artichoke and almond.



The Cooperative. Join forces to increase the quality

As Agricultural Cooperative, APPO provides associated farms and olive oil mills technical assistance on commercialization and promotion activity, on agricultural activities and on environment-friendly production techniques giving assistance in the traceability process.

Thanks to our qualified technicians we provide technical assistance to companies on cultivation techniques with low environmental impact (integrated and organic production), on improving cultivation conditions – from plant protection to soil management. An additional decisive support we offer is the assistance with pruning and harvesting and the issue of monitoring bulletins for the olive fly which allow to intervene only when necessary.





REGIONE
LAZIO



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