

Società Agricola Eredi Grassi

# COTE DI MEZZO



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## ABOUT US

At 500 meters above sea level, among the lush Calabrian hills, the Cote di mezzo Agricultural Company was born in 2016 on the initiative of three farmers. Driven by the tradition that has linked their family to olive growing for almost a century, the three young partners decide to invest their future in this land. Tradition and innovation come together to give life to an oil that recalls the history and culture handed down for generations while maintaining a constant link with the present. 4,500 centuries-old olive trees cultivated in the cradle of ancient Magna Graecia inspired the choice of the name: "Aristeo". According to Greek mythology, Poseidon and Athena challenged each other who offered the most useful gift to the people; the first offered the most powerful and fastest horse, while the second a new tree: the olive tree.



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**COTE**  
**DI MEZZO**



**BIO**

Zeus, king of the gods and judge of the competition, had no doubts about which gift was the most useful and awarded the victory to Athena. If Athena is credited with the birth of the first olive tree, it is in Aristeo, also known as the "excellent god", that the first cultivation and pressing of olives is traced back. Like myths and legends, olive cultivation techniques have also been handed down from generation to generation, respecting the times that nature needs to then provide an extraordinary raw material. On the other hand, the methods of processing and extracting the oil are modern, to ensure a finished product of excellent quality but without ever interfering with authenticity. The design of the bottle, essential and impactful, perfectly encapsulates this skilful mix of past and present.

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## **OUR EXTRA VIRGIN OLIVE OIL**

The Extra Virgin Olive oil is produced from the olive trees owned by our family, 100% Italian and grown exclusively under organic farming. Our Evo Oil comes from a blend of the two native Calabrian varieties of CAROLEA cultivar and PENNULARA cultivar. It refers to the scents of spring and in particular to the almond and vegetable notes. October and November are the months dedicated to the olive harvest, as they reach the right degree of ripeness. Less than six hours is the transition from harvest to extraction. The olives are brought to the nearby oil mill; weighing, defoliation and washing are the first stages of extraction. At this point, they pass in a knife crusher to obtain an olive paste. The resulting paste passes into a pre-grinder where it is processed with the presence of oxygen. Afterwards, two completely vacuum-packed kneaders work the olive paste at a controlled temperature. To preserve the quantity of polyphenols and therefore guarantee a quality oil, the temperature must be kept low and in the total absence of air. The two-phase decanter extracts the oil by separating it from the vegetation water. Here there's the most exciting moment that repays the effort of work: an authentic "yellow gold" with its bright colour. The last phase of Evo oil processing is the conservation: the oil produces is stored in stainless steel silos under nitrogen head, to preserve all the Evo oil organoleptic properties.



## EXTRA VIRGIN OLIVE OIL

0,25 L Bottle

### INGREDIENTS

Evo Oil 100% Italian that comes from a blend of the two native Calabrain varieties of Carolea cultivar and Pennulara cultivar.

### EXPIRATION

The expiry is counted from 15 months from the date of bottling

Setting	Test results	Unit of measurement
FFA	0,25	% m/m Oleic Acid
Number of peroxides	6,42	meg02/kg
		<b>LIMITS</b>
Delta K	0,00	(A) >0,00 (B) <=0,01
K232	1,95	(A) >0,00 (B) <-2,50
K 270	0,18	(A) >0,00 (B) <0,22

### NUTRITIONAL DECLARATION

Average values pro 100ml

<b>Energy</b>	828 Kcal/ 3404 kJ
<b>Fat</b>	92 g
<i>of which</i>	
<i>saturated fats</i>	14 g
<i>monounsaturated f.</i>	71 g
<i>polyunsaturated f.</i>	7 g
<b>Carbohydrate</b>	0 g
<b>of which sugar</b>	0 g
<b>Protein</b>	0 g
<b>Salt</b>	0 g



**Net Weight**

0,25 L

### SHIPPING

**Quantity:**

On demand

**Costs:**

On buyer's side

**Samples:**

On demand

## EXTRA VIRGIN OLIVE OIL

0,5 L Bottle

### INGREDIENTS

Evo Oil 100% Italian that comes from a blend of the two native Calabrain varieties of Carolea cultivar and Pennulara cultivar.

### EXPIRATION

The expiry is counted from 15 months from the date of bottling

Setting	Test results	Unit of measurement
FFA	0,25	% m/m Oleic Acid
Number of peroxides	6,42	meg02/kg
		<b>LIMITS</b>
Delta K	0,00	(A) >0,00 (B) <=0,01
K232	1,95	(A) >0,00 (B) <-2,50
K 270	0,18	(A) >0,00 (B) <0,22

### NUTRITIONAL DECLARATION

Average values pro 100ml

<b>Energy</b>	828 Kcal/ 3404 kJ
<b>Fats</b>	92 g
<i>of which</i>	
<i>saturated fats</i>	14 g
<i>monounsaturated f.</i>	71 g
<i>polyunsaturated f.</i>	7 g
<b>Carbohydrate</b>	0 g
<b>of which sugar</b>	0 g
<b>Protein</b>	0 g
<b>Salt</b>	0 g



### NET WEIGHT

0,5 L

### SHIPPING

#### Quantity:

On demand

#### Costs:

On buyer's side

#### Samples:

On demand

## EXTRA VIRGIN OLIVE OIL

0,75 L Bottle

### INGREDIENTS

Evo Oil 100% Italian that comes from a blend of the two native Calabrain varieties of Carolea cultivar and Pennulara cultivar.

### EXPIRATION

The expiry is counted from 15 months from the date of bottling

Setting	Test results	Unit of measurement
FFA	0,25	% m/m Oleic Acid
Number of peroxides	6,42	meg02/kg
		<b>LIMITS</b>
Delta K	0,00	(A) >0,00 (B) <=0,01
K232	1,95	(A) >0,00 (B) <-2,50
K 270	0,18	(A) >0,00 (B) <0,22



### NET WEIGHT

0,75 L

### NUTRITIONAL DECLARATION

Average values pro 100ml

<b>Energy</b>	828 Kcal/ 3404 Kj
<b>Fats</b>	92 g
<i>of which</i>	
<i>saturated fats</i>	14 g
<i>monounsaturated f.</i>	71 g
<i>polyunsaturated f.</i>	7 g
<b>Carbohydrate</b>	0 g
<b>of which sugar</b>	0 g
<b>Protein</b>	0 g
<b>Salt</b>	0 g

### SHIPPING

**Quantity:**  
On demand

**Costs:**  
On buyer's side

**Samples:**  
On demand





## EXTRA VIRGIN OLIVE OIL

3 L Can

*Its harmonious taste goes well with seafood and vegetable dishes, fresh cheese, pesto and delicate sauces.*

### INGREDIENTS

Evo Oil 100% Italian that comes from a blend of the two native Calabrain varieties of Carolea cultivar and Pennulara cultivar.

### EXPIRATION

The expiry is counted from 15 months from the date of bottling

Settings	Test results	Unit of measurement
FFA	0,38	% m/m Oleic Acid
Number of peroxides	6	meg02/kg
Biophenols	6	meg02/kg

### NUTRITIONAL DECLARATION

*Average values pro 100ml*

<b>Energy</b>	828 Kcal/ 3404 Kj
<b>Fats</b>	92 g
<i>of which</i>	
<i>saturated fats</i>	14 g
<i>monounsaturated f.</i>	71 g
<i>polyunsaturated f.</i>	7 g
<b>Carbohydrate</b>	0 g
<b>of which sugar</b>	0 g
<b>Protein</b>	0 g
<b>Salt</b>	0 g



### NET WEIGHT

3 L

### SHIPPING

**Quantity:**

On demand

**Costs:**

On buyer's side

**Samples:**

On demand

## EXTRA VIRGIN OLIVE OIL

5 L Can

Its harmonious taste goes well with seafood and vegetable dishes, fresh cheese, pesto and delicate sauces.

### INGREDIENTS

Evo Oil 100% Italian that comes from a blend of the two native Calabrain varieties of Carolea cultivar and Pennulara cultivar.

### EXPIRATION

The expiry is counted from 15 months from the date of bottling

Settings	Test results	Unit of measurement
FFA	0,38	% m/m Oleic Acid
Number of peroxides	6	meg02/kg
Biophenols	6	meg02/kg

### NUTRITIONAL DECLARATION

*Average values pro 100ml*

<b>Energy</b>	828 Kcal/ 3404 Kj
<b>Fats</b>	92 g
<i>of which</i>	
<i>saturated fats</i>	14 g
<i>monounsaturated f.</i>	71 g
<i>polyunsaturated f.</i>	7 g
<b>Carbohydrate</b>	0 g
<b>of which sugar</b>	0 g
<b>Protein</b>	0 g
<b>Salt</b>	0 g



### NET WEIGHT

5 L

### SHIPPING

**Quantity:**

On demand

**Costs:**

On buyer's side

**Samples:**

On demand



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