

ADORABILE

MONOCULTIVAR

OLEA PRILIS®

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A premium single-varietal olive oil made from Arbequina olives cultivated in Tuscany. Harvested at their ideal ripeness and immediately cold-pressed in our on-site mill, this oil is exquisitely delicate, fragrant, and smooth, with a versatile personality.

ORGANOLEPTIC CHARACTERISTICS

Green with golden highlights and perfectly clear, Adorable is a green, fresh, aromatic, and harmonious oil. On the nose, it offers sweet notes of green tomato, fresh grass, banana, and green apple. On the palate, it is exceptionally pleasing, light, fruity and elegant, with a gentle yet persistent spiciness. It strikes a perfect balance between sweetness and bitterness, consistently surprising with its elegance and charm.

Region:	Southern Tuscany, "Maremma."
Soil Type:	Rich, clayey plains and shallow, skeletal soils in hilly areas.
Altitude:	50-150 m above sea level.
Varietal Composition:	100% Arbequina.
Harvest Period:	October.
Harvest Method:	Mechanical.
Extraction Method:	Cold extraction using a two-phase MORI-TEM system.
Filtration:	Filtered with cellulose layers immediately after extraction.
Storage:	Stainless steel tanks under controlled temperatures and nitrogen.

ANALYTICAL DATA

Acidity:	Acidity: Ranges between 0.15% and 0.25%.
Peroxides:	Peroxides: Well below 10 mEq O ₂ /kg.
Polyphenols:	Over 400 mg/kg.

OLIVES AND MILLING

The olives are sourced exclusively from groves in the unspoiled and untamed Maremma region of southern Tuscany. Here, this Iberian-origin variety flourishes, revealing its generosity and sophistication, with intense aromas that are enhanced by the Tuscan terroir and our bold interpretation at the mill.

RECOMMENDED PAIRINGS

- White meats and fish
- Gazpacho and other chilled soups
- Grilled vegetables, sautéed peas, and white asparagus
- Cheeses such as gorgonzola, stilton, or camembert
- Desserts and ice creams featuring dark chocolate



THE “OLEA PRILIS” BRAND

Our brand pays tribute to the ancient Etruscans, the first people to cherish the Maremma region of Tuscany. This wild Mediterranean coastline once hosted a saltwater lake known to the Romans as Lacus Prilis. Over time, the lake dried up, and today its bed is home to our olive trees, which we have named “OLEA PRILIS” in honour of the region’s captivating history.

HEALTH BENEFITS

Despite its smooth character, Adorable boasts an extraordinary natural polyphenol content. These bioactive molecules help protect blood lipids from oxidative stress. The beneficial effect is achieved with a daily intake of 20g of extra virgin olive oil containing at least 5mg of hydroxytyrosol and its derivatives. Health claim approved by EFSA for olive oil polyphenols (EU Regulation 432/2012 and EC Regulation 1924/2006).

PACKAGING FORMATS

Screen-printed glass bottles (0.5L, cartons of 6 or 12).

All glass bottles are equipped with non-refillable caps, as required by current regulations.

STORAGE RECOMMENDATIONS

Store in a cool, dark place away from heat sources.

Optimal temperature: 12-18°C (54-64 °F).

Does not contain allergens or GMOs.



OUR AWARDS

