



Ravece

Native monovarietal · century-old trees

THE OIL

Ravece — also known as Ravaiola or Olivona — is one of Irpinia's most prized native olives. Most of our trees have been planted in 1821 and grow on clay with limestone deposits at around 500 metres. The olives are harvested in end October to early November and cold-extracted on a modern continuous system, for a certified-organic oil of superior quality obtained by mechanical means alone.

TASTING

Golden yellow with green reflections. An intensely fruity oil with distinct notes of tomato, fresh herbs and artichoke, and a strong yet balanced structure that closes on a harmonious bitter-and-peppery finish.

IN THE KITCHEN

A perfect finish for soups and pastas (raw, after cooking), marinated seafood, carpaccio, grilled fish and grilled or roasted meats, as well as legumes and vegetable dishes. Particularly suited to fresh cheeses such as mozzarella.

STORAGE

Keep in a cool, dry, dark place, not below 7 °C (olive oil begins to solidify below that). Best within 18 months of the harvest to enjoy its full qualities.



Ravece · Organic EVO

GROVE & MILL

VARIETY	Ravece 100%
GROVE	Hills of Paternopoli · 4 ha
SITE	~500 m a.s.l. · clay with limestone
TREES	100+ years old · indigenous
DENSITY	~300 trees/ha
HARVEST	Early November · shaker
EXTRACTION	Modern continuous system · cold
FARMING	Certified organic · Bioagricert R93C
ACIDITY	0.13–0.20%
PEROXIDES	5.0–8.0 meq O ₂ /kg
POLYPHENOLS	500–700 mg/kg
SHELF LIFE	<i>best within 18 months of the harvest</i>
FORMAT	0.5 L bottle · 3 L can · carton of 8 / 3