



*Extra virgin olive oil  
monocultivar  
Gentile di Chieti*



**Cultivar:** Gentile di Chieti.

**Area of production:** Rocca San Giovanni- San Vito Chietino, Trabocchi Coast (Abruzzo).

**Altitude:** between 50 and 200 mt above sea level.

**Type of soil:** mainly sandy.

**Average age of olive trees:** 100-150 years.

**Type of cultivation:** traditional in vases, about 150 – 160 trees per hectare.

**Harvest time:** end of September – end of October.

**Type of harvesting:** by hand with rakes and mechanical beaters. Large harvest nets are placed on the ground to collect the olives.

**Extraction:** from cold in a three-phase continuous system.

**Storage:** stainless steel tanks sealed under nitrogen at a controlled temperature.

**Serving suggestions:** excellent with creamy soup of pulses, meat and fish roast.

**Packaging:** dark green glass bottles.  
Drip-saver cap. 500 mL bottles.  
6 bottles per carton.

---

*Organoleptic characteristics:* bright green hue. Strong green aroma with hints of fresh olives and freshly mown grass. Balanced taste reminiscent of fresh pulses.

---