

# ADORABILE

Monocultivar



## EXTRA VIRGIN OLIVE OIL - 100% ITALIAN

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.

## 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.

## 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.

## 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.

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

## ANALYTICAL DATA

- **Acidity:** Ranges between 0.15% and 0.25%.
- **Peroxides:** Well below 10 mEq O<sub>2</sub>/kg.
- **Polyphenols:** Exceeding 400 mg/kg.



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## 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.

## 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 bottles are equipped with anti-refill caps, compliant with current regulations.

## STORAGE RECOMMENDATIONS

Store in a cool, dark place away from heat sources. Optimal temperature: 12–18°C (54–64 °F)

## AWARDS

To view all awards won by Frantoio del Casotto dei Pescatori, visit [www.oleaprilis.com](http://www.oleaprilis.com)

## ALLERGENS

Does not contain allergens or GMOs.



## SUPER TUSCAN OLIVE OILS - What's a Super Tuscan EVOO?

It is an olive oil produced in Tuscany using locally grown olives but departing from traditional regional formulas. These oils often incorporate non-indigenous varieties alongside native ones, creating perfumed blends that balance soft, fresh notes with the robust character of Tuscan olives.

The Super Tuscan olive oil movement is inspired by post-World War II innovations in Tuscan winemaking, such as the introduction of Bordeaux varietals by Marchese Mario Incisa della Rocchetta, which led to the creation of Sassicaia wine in 1968. Similarly, Antinori's Tignanello in 1975 challenged convention, and though these wines fell outside traditional classifications, they sparked widespread acclaim. By embracing the 100% Italian classification for our oils, we follow in the footsteps of these pioneers, pushing the boundaries of quality and creativity within the structured world of Tuscan olive oil.