



Mater Olea



extra virgin olive oil

The olive from Pontine Hills is considered as a product of Italian High-Quality Excellence. This Extra Virgin Olive Oil (EVOO) from olive groves, which is handled with low environmental impact agronomic techniques, is extracted with the best techniques for the oil production. The Elegante, Evoolea and Intenso EVOO by our company give off a typical fruity flavor of fresh olive, of spiced grass, of tomato leaf and artichoke; as a final taste, the hint of almond, together with the well-balanced number of polyphenols, makes the bitterness and the pungency intense and pleasant. EVOO is the nutraceutical product par excellence, showing beneficial effects on health since it exerts a protective effect against cancer and a preventive effect on the development of multiple diseases.

company and territory

“Mater Olea” belongs to the origin of its territory and its people: as the mythological Mater Matuta, it is located at the bottom of its historical Olive trees, in the Pontine hills of Lazio.

Mater Olea SRL Agricola is located in Prossedi (Latina, Italy) within a spectacular landscape of olive trees which borders the ruins of the ancient Privernum near the Piana Pontina and the Tyrrhenian Sea. The path lies within the Via Micaelica and Via Francigena, starting from the Abbey of Fossanova to the rocky peaks of Monte delle Fate which is the home of secular olive trees, to prehistoric caves, to Roman and Volscian settlements and to the ancient route of transhumance.





elegante

Color: Green with golden nuances.

Odor: Medium fruity with elegant scent of fresh herbs, thistle, newly ripened apple together with fragrant hints of green oil and tomato.

Flavor: Harmonious. The almond and artichoke essences make the flavor pleasant to the palate. The light and well-balanced bitter and peppery notes are intensified at the end of tasting.

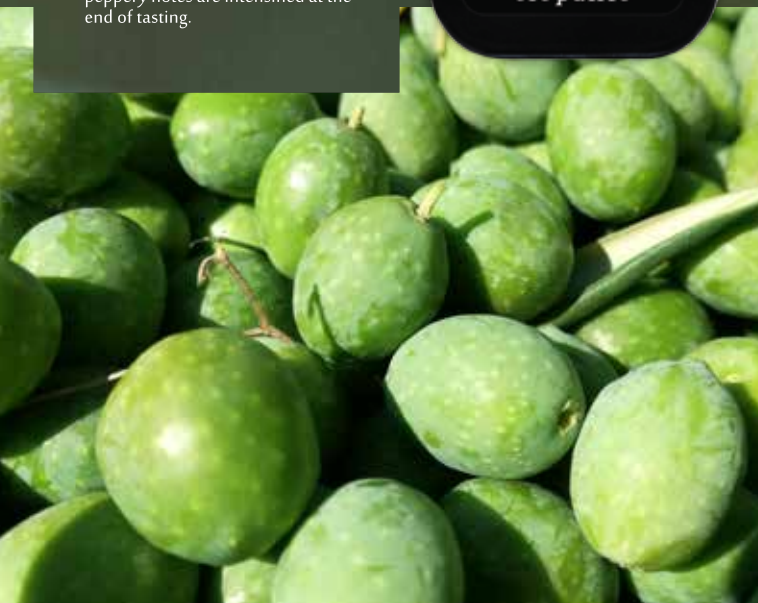


evoolea

Color: Golden with light green shades.

Odor: Slightly fruity with aromatic scents of chicory and a light taste of ripe tomato, artichoke and freshly cut grass.

Flavor: Delicate with a soft taste of bitter and spicy together with the predominant aroma of almond, green spices and artichokes as final light scents.





“ Our philosophy aims at rediscovering the ancient and innate sensorial capacities of human beings, letting all feelings free. The typical characteristics of our products are highly valued and bind us to our Native Lands and to the Italian High Quality. ”

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OLIO EXTRAVERGINE DI OLIVA
PRODOTTO 100% ITALIANO
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