

ALTO DELICATE

Extra Virgin Olive Oil

ALTO OLIVES PTY LTD

335 TREVASKIS ROAD

KIALLA EAST VIC 3631

AUSTRALIA

E info@alto-olives.com.au

www.alto-olives.com.au

instagram.com/altoolives

facebook.com/AltoOlives

ALTO
OLIVES

Origin:	Goulburn Valley, VIC, Australia.
Variety:	100% Australian grown olive varieties – Arbosana, Favolosa, Hojiblanca.
Style:	Delicate – mild flavoured fruit characters with subtle pungency.
Organoleptic Profile:	Fresh, and vibrant high intensity aromas of sweet red apple, pineapple, tomato leaf and fresh cut grass, which transfer cleanly to the palate displaying a creamy mouth feel and bright flavours of crisp salad leaves, chrysanthemum tea, sweet apple and jasmine tea. A complex and well-balanced oil with loads of fruit, medium bitterness, a delicious ginger-spice pungency, and a clean, long finish.
Analysis:	Free Fatty Acid <0.2% (IOC* limit <0.8%) Peroxide Value <12 (IOC* limit <20)
Certification:	AOA OliveCare®, HACCP, Vegan friendly
Pack Formats:	Retail: 20 x 100ml; 6 x 250ml; 6 x 500ml (Glass) Foodservice: 4 x 4 litre (Tins); 10 litre (Bag-in-Box)

Product Description:

Blended from traditional olive varieties grown in bountiful groves located in the verdant Victorian Goulburn Valley where unique conditions create exceptional quality Extra Virgin oils.

ALTO Delicate Extra Virgin olive oil provides a subtle fruitiness and mild olive flavour when combined with other ingredients. Perfect for grilling fish and seafood, poultry, and in dressings, dips and sauces. Use to make delicious creamy mayonnaise or aioli, in Mediterranean dips such as hummus, or drizzle liberally over soft curd cheese.



* IOC = International Olive Council



PREMIUM AUSTRALIAN EXTRA VIRGIN OLIVE OIL | *Savour the Flavours of Australia*