

ALTO ROBUST

Extra Virgin Olive Oil

ALTO OLIVES PTY LTD
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Origin:	Goulburn Valley, VIC, Australia.
Variety:	100% Australian grown Tuscan olive varieties including Coratina, Favolosa and Leccino.
Style:	Robust – full flavoured fruit characters and pungency.
Organoleptic Profile:	Fresh, intense and deeply verdant notes of pandan, cut grass, vanilla and sweet green tea on the nose melding seamlessly with flavours of rocket, pomme fruits, fig leaves and woody herbs on the palate. A clean herbaceous oil with intense but well-balanced bitterness, and a warm building green chilli pungency, and lingering super clean 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) Food service: 4 x 4 litre (Tins); 10 litre (Bag-in-Box)

Product Description:

Traditional Tuscan olive varieties including Coratina and Leccino, are grown at selected Mediterranean climate groves located in the bountiful Goulburn Valley where unique conditions create exceptional quality, high polyphenol Extra Virgin oils.

ALTO Robust Extra Virgin olive oil will add distinctive rich, fruity and herbaceous flavours to your cooking. This blend complements red meats including lamb, beef or game, and is excellent when cooking leafy greens, vegetables and pulses. Use to dress salads, in marinades or drizzle over pasta dishes before serving for extra fruity flavour.



* IOC = International Olive Council

