

ALTO LIGURIAN

Italian Style Table Olives

ALTO OLIVES PTY LTD
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- Origin:** Goulburn Valley, VIC, Australia.
- Varieties:** 100% Australian grown Frantoio and Leccino olives.
- Size/weight:** A selection of regular well-proportioned ovoid and elongated olives averaging 275-350 drupes per kilogram. The flesh to stone ratio is 5:1. The skin is thin and elastic and is resistant to shrivelling.
- Process:** Naturally fermented using wild yeast, Australian Sea Salt and filtered rainwater; marinated with ALTO Lemon Olive Oil.
- Certification:** AOA OliveCare®, HACCP, Vegan friendly
- Pack Formats:** Foodservice: 3.5kg net drained per bucket
7kg net drained per bucket

Product Description:

This selection of olives contains regular ovoid fruits. The colour varies from bright to dark green. The flesh is distinguished by its firm crisp texture, a characteristic retained by careful processing.

On the palate these olives display an intense olive flavour with nutty undertones with balanced acidity and saltiness.

Serve these tasty olives as an aperitive, or use in favourite recipes – olive foccacia, pappadelle alla lepre or other meat and vegetable pastas. ALTO Table Olives are also an ideal addition to antipasti platters or pizzas.

