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ALTO VIVIDUS

Prestige Selection

Extra Virgin Olive Oil

Vividus: from Latin full of life, lively, vigorous and Altus: high

Origin:	Crookwell, Great Dividing Range, NSW Australia.
Variety:	100% Australian colonial selection estate grown Hardy's Mammoth olives.
Style:	Robust – pungent, aromatic, balanced with persistent flavour.
Organoleptic Profile:	Fresh, tropical, medium intensity aromas of peach leaf, green banana and guava on the nose. This transfers seamlessly to the palate with a clean and creamy mouth feel and an amalgam of sweet tropical flavours of green banana, peach leaf, kiwi fruit and green almonds. A vibrant fruity and complex oil, with balanced bitterness, a deliciously spicy green pepper pungency that slowly builds to a bright, 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)

Product Description:

The olives are hand selected from mature trees that thrive in high altitude cool climate groves located in the western foothills of Australia's Great Dividing Range near Crookwell, NSW. These isolated and pristine conditions create exceptional quality Extra Virgin olive oil.

The distinctive richly flavoured **ALTO Vividus** complements a variety of foods and cooking methods. Use as a dipping oil, to dress salads, in marinades or poured over pasta dishes.



* IOC = International Olive Council



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