



TABATÀ

Once, long ago, lived the Tabatàs, the ancestors of Ginevra who had always loved their land. Young, prepared and with strong practical skills, today, Ginevra has returned to her origins in Calabria, drawing on the thread of this family tradition to generate something truly new. In a sunny olive orchard overlooking the sea and exposed to the borea wind, where ancient stone walls coexist with modern agricultural techniques, she has given life to an innovative, family-run company, meeting the challenge of creating an excellent Extra Virgin Olive Oil that expresses the perfume and aromas of the Ionian coast of Calabria.

Among the sharp meanders of the creeks descending from the peaks of the high Sila plateau grow the olive trees that produce this sweet, fruity Extra Virgin Olive Oil with soft notes of tomato tempered by the discrete elegance of almond. A blend created from a new production method that opens the doors to recognition of the best oils of Calabria.



SELEZIONE CATALDO

100% Italian – Organic

ON THE NOSE

Elegant, with grassy notes and the fruity scents of tomato and almond.

IN THE MOUTH

Elegant notes of tomato and rocket.

FRUITINESS

Medium, almost light, harmonious.

BITTERNESS

Present but not too evident.

SPICINESS

Present but balanced.

NUTRACEUTICAL PROPERTIES

Oil with a high polyphenol and oleic acid content. Rich in vitamin E and oleuropein.

CULTIVARS

Ogliarola Messinese, Biancolilla, Tondina.

ALTITUDE

150 m above sea level.

HARVESTING PERIOD

First weeks of October.

HARVESTING METHOD

Early harvesting depending on ripening. Harvested by hand, with the help of mechanical assistance. Harvesting begins in the early morning while the air is still cool.

PROCESSING

Continuous pressing in two phases.

PACKAGING

500 ml Biolio bottle with Guala tamper-proof cap. Boxes of 6. Gift packaging is also available.

PRODUCTION

2000 bottles.



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