ΤΑΒΑΤΆ

Once, long ago, lived the Tabatàs, the ancestors of *Ginevra who had always loved their land. Young.* prepared and with strong pratical 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.

In a land enriched with hundred-year-old trees and protected as a Slow Food Presidium, the rugged, wild nature of the territory lends a simply unique. recognized, and protected flavour to this organic Extra Virgin Olive Oil. An oil that recalls the sense of life of this land: first soft, then intense, with just the right balance of bitterness and spice.



DOLCE DI ROSSANO

Single variety - Organic



ON THE NOSE

A fresh aroma with notes of tomato and fresh-cut grass, embellished with the scent of almonds.

IN THE MOUTH

Very structured, with a decided yet gentle personality. The scent of rocket and notes of tomato.

FRUITINESS

Medium, almost intense, very pleasant.

BITTERNESS

Evident.

SPICINESS Persistent.

NUTRACEUTICAL PROPERTIES

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

CULTIVARS Dolce di Rossano.

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 1000 bottles.



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