



Photo: C. Giannini - S. Basso - S. Sartori



Mira Luna Huile d'Olive Vierge Extra Biologique

Huile d'Olive de Provence AOP, France

(Harvest octobre and november 2024) The oil has a beautiful, bright, and intense golden yellow color. The aromas are expressive, enveloping, with a lovely freshness: we can smell notes of ripe tomatoes (yellow tomato, green zebra tomato, fleshy red tomato), fresh aromatic herbs (olive leaf, bay leaf, a hint of local garrigue), artichoke and fresh almond, with a very delicate touch of dried hazelnut. The palate is soft, with a pleasant, supple and airy, not heavy, texture, and roasted notes that appear on the attack (roasted bouquet garni, roasted red tomato, roasted zucchini). We also find notes of dried Provençal herbs, dried bay leaf and fleshy tomatoes (crushed green zebra tomato, beefsteak tomato). The notes of dried fruits (toasted almond, cashew nut, a hint of toasted hazelnut) that appear on the very persistent finish bring gourmandise and complete the taste profile. A balanced and refined oil, with a slight bitter and peppery touch in the background.



Madrevite, Olio Extra Vergine di Oliva

Umbria, Italy

The oil has a brilliant golden color. It expresses beautiful aromas, offering pronounced and enveloping scents. The initial aromas express ripe, fresh vegetables (green zucchini, a hint of eggplant), fleshy tomatoes (crisp plum tomato, beefsteak tomato, and yellow tomato), which are then complemented by notes of marinated artichoke, fresh almond, and a floral touch of olive blossom. Once heated, the olive oil also reveals aromas of roasted tomatoes, bay leaf, and olive leaf, with a subtle toasty note in the background. The palate is silky, round, and not heavy. A very delicate bitterness is noticeable at the start, which then develops into rich toasty notes of toasted hazelnut and almond, as well as roasted vegetables (roasted zucchini, roasted tomato, and roasted eggplant). The herbaceous notes (bay leaf, olive leaf) then emerge, along with a touch of artichoke and dried bouquet garni. The oil lingers on the palate, with a delicate hint of toasted almond bitterness. A beautiful balance of flavors and a pleasant texture make this olive oil very gourmand.



Huile d'olive du Château de Malleret, variété Aglandau, récolte 2024/2025

Bordeaux, France

The oil has a deep golden color. The nose is delicate, fresh, and slightly fruity. We can smell notes of citrus zest, a touch of grapefruit juice, cherry tomatoes, crushed green zebra tomatoes, yellow tomatoes, fresh zucchini, and fresh almonds. The palate is silky, with finesse and subtlety, without any expressive bitterness. We first find the gourmet notes of roasted zucchini and tomatoes, toasted hazelnut (which lingers on the finish), as well as ripe fleshy tomatoes (beefsteak tomato, green zebra) and aromatic herbs (dried bouquet garni, bay leaf, ripe olives). A delicate and subtle oil.

Tenuta La Palazza, Olio di Palazza, Dreidona

Romagna, Italy

(Harvest 9-13 october 2024) The oil has a golden color, with slight greenish reflections. The nose opens with vegetal notes of fresh vegetables (zucchini, crushed green zebra tomato, vine tomato, cherry tomatoes), crushed green olive, eggplant, and fresh almond. The palate expresses a bitterness of artichoke and bitter almond in the attaque, which intensifies in the finish, as well as notes of eggplant, chopped zucchini, crushed green tomato, vine tomato, crushed green olive, and dried rosemary. The texture is silky, not greasy.



Cordioli, Olio Extra Vergine di Oliva

Tuscany, Italy

The oil has a bright golden color. The aromas are firstly vegetal (fresh zucchini, a hint of eggplant), then we can smell the notes of fleshy and ripe tomatoes (beefsteak tomato, yellow pineapple tomato), as well as a fine toasted hint of dried fruits (toasted almond, toasted hazelnut) and herbaceous touches (dried thyme, bay leaf, olive leaf), completed by a touch of ripe olive. The palate offers a gourmet side of pan-fried vegetables (pan-fried zucchini), roasted red tomatoes, and marinated artichoke, combined with notes of dried almond, toasted hazelnut and dried aromatic herbs (thyme, bay leaf). The texture is supple and pleasant, the oil is persistent in the mouth on the flavor of toasted almond, which adds a pleasant bitterness. A gourmet and balanced oil.



Colle Ciocco - Selezione Moraiolo

Campagna 2024/2025

Umbria, Italy

The nose is elegant, fine, precise, and gastronomic. It expresses notes of green tomato, fine hints of crushed beefsteak tomato, and more lightly - pepper seed, combined with fine varietal touches, small crushed yellow plums, as well as fine hints of almost lavender and small flowers, a hint of small vegetables preserved in oil. The palate is elegant, fine, delicate, with a lovely delicate, precise grain, and a lovely guideline. In mouth this olive oil expresses notes of fleshy yellow tomato, small marinated tomato, and more lightly - crushed green zebra tomato, combined with touches of zucchini preserved in oil, a fine hint of almost nectarine, and a subtle hint of almond. Good length, beautifully crafted, delicate, and fine.

