



Vesuvio Extra Virgin Olive Oil

- Award Winning, Superior Quality Extra Virgin Olive Oil
- Exclusively produced on the Vesuvio Estate
- 100% Cold Extracted Extra Virgin Olive Oil
- Endorsed by Heart Foundation
- Kosher certified



Truly South African with an Italian tradition





Introduction:

Vesuvio Estates, is an olive oil producing estate based in the Paarl region of the Western Cape. In 1996, Vesuvio Estates was purchased by a well known olive oil producing Italian family, who, using their expertise and excellence gathered over numerous generations in the olive oil industry, have expanded the operation with the introduction of a state of the art extraction plant and an upgraded quality controlled factory. Vesuvio Estates has the largest extraction plant of its type in the Southern Hemisphere, producing only internationally award winning olive oil. It is authentically South African, whilst making use of the best Italian tradition and know-how.

Our product:

Vesuvio's Extra Virgin Olive Oil is a superior quality extra virgin olive oil which has been exclusively produced on the Vesuvio Estate using only hand-picked and selected olives from the Estate. These olives are cold extracted within 12 hours of picking, carefully capturing the perfection and taste of the olives whilst preserving their nutritional benefits. It has been customised to provide the perfect balance of fruitiness, appropriately attractive slight bitterness and optimal pungency, varying slightly according to climate and season. Vesuvio, with its award winning taste, provides you with the ultimate Gourmet Olive Oil.

- Award winning
- Superior quality
- Estate produced on the Vesuvio Estate in South Africa
- 100% Cold Extracted Extra Virgin Olive Oil
- Endorsed by the Heart Foundation
- Kosher certified



For whom:

Vesuvio Extra Virgin Olive Oil has specifically been customised for South Africans who are concerned about their health, whilst interested in locally produced oils of top international quality. As most South Africans love entertaining, eat lots of meat, vegetables and follow typical Mediterranean diets Vesuvio Olive Oil provides a healthy and tasty solution to everyday cooking requirements.

Business opportunity:

- Established brand
- One of first on the market
- National distribution foot-print
- South Africa's leading locally produced olive oil
- Award winning Extra Virgin Olive Oil



Promotional support:

- Vesuvio Estates is embarking on a National PR campaign, which will be supported by digital advertising, newsletters and relevant point of sale material.
- Participation in BBC and Cooked (Season 4) with Justin Bonello.
- Website: www.vesuvioestates.co.za



When to use:

- Vesuvio Extra Virgin Olive Oils are ideal to use for all kinds of cooking and cuisine, it is ideal to use in marinades, with vegetables, rice, pastas, pizzas, dressings, sauces and any other forms of cooking.
- It can also be used for baking – from scones to chocolate muffins.

Health benefits:

- It's rich in Vitamin E, a powerful natural antioxidant
- Importantly, the natural free acidity is less than 0.8%
- It contains no cholesterol or sodium, reducing the risk of heart disease
- Enjoy a gourmet oil that is 100% natural, free of additives or preservatives

AVERAGE VALUES	PER 100ML	% RDA
Energy	3400 Kj	
Protein	0 G	0%
Carbohydrates	0 G	
Total Fat	92.0 G	
Of Which Mono Unsaturated Fatty Acids	67.3 G	
Of Which Poly Unsaturated Fatty Acids	8.0 G	
Of Which Saturated Fatty Acids	12.7 G	
Cholesterol	0 G	
Dietary Fibre	Trace	
Sodium	Trace	

STORAGE INSTRUCTIONS:

OLIVE OIL IS SENSITIVE TO AIR, LIGHT, TEMPERATURE AND HUMIDITY. STORE IN A COOL, DARK PLACE. CLOUDING MAY OCCUR AT LOW TEMPERATURES. DO NOT REFRIGERATE. As extra virgin olive oil has a smoking point of 210 °C, it can also be used for baking and cooking alike.



Product Name	Pack Size	Shrink Size	Product Code	Barcode	Outer Barcode
Vesuvio Extra Virgin Olive Oil	250ml	12x 250ml	250CAS	6009616070005	6009616070135
Vesuvio Extra Virgin Olive Oil	500ml	12x 500 ml	500CAS	6009616070012	6009616070142
Vesuvio Extra Virgin Olive Oil	1L	6 x 1 Lt	1LTCAS	6009616070036	16009616070033
Vesuvio Extra Virgin Olive Oil	5L	Single Units	5LTTIN	6009616070067	N/A
Vesuvio First Pressing	Limited release, contact Vesuvio for details.				

Vesuvio Awards

Vesuvio Estates have achieved the following local and international awards;

- 2000 – Diploma di Gran Menzione (Distinction) – SOL 2000 Verona, Italy
- 2000 – l'Orciolo d'Oro (Distinction) – Gradara, Italy
- 2001 – l'Orciolo d'Oro **First Prize** Medium Fruity Category – Gradara, Italy
- 2002 – l'Orciolo d'Oro (Distinction) – Gradara, Italy
- 2003 – l'Orciolo d'Oro (Distinction) – Gradara, Italy
- 2004 – l'Orciolo d'Oro **First Prize** Light Fruity Category – Gradara, Italy
- 2004 – The Best From Southern Africa – Fresh Taste of the South, Australia
- 2005 – l'Orciolo d'Oro (Distinction) – Gradara, Italy
- 2006 – Selected Top 15 in the World – l'Extravergine Guide 2007
- 2006 – l'Orciolo d'Oro – Gradara, Italy
 - *Vesuvio Natural Extra Virgin – **First Prize** Medium Fruity Category
 - *Vesuvio Special Reserve – Distinction Medium Fruity Category
- 2007 – SA Olive Awards – **Silver** Medium Fruity Category
- 2007 – Selected Top 40 in the World – l'Extravergine Guide 2008
- 2007 – l'Orciolo d'Oro (Distinction) – Gradara, Italy
- 2007 – LA County Fair, Los Angeles USA – **Silver Award**
- 2007 – Armonia, Spoleto Italia – **GOLDEN TROPHY**
- 2008 – l'Orciolo d'Oro (Distinction) – Gradara, Italy
- 2008 – SA Olive Awards **GOLD** – Early Harvest Ltd Edition, Intense Fruity Category
- 2008 – ARMONIA, Cibus, Italia
 - Our 2007 Golden Trophy winning oil received a special mention by the Human Health Foundation for **outstanding chemical composition.**
- 2008 – l'Orciolo d'Oro, Gradara Italia – Distinction in Medium Fruity Category
- 2008 – Selected Top 40 in the World – l'Extravergine Guide 2009
- 2009 – Selected FLOS OLEI 2010 guide – the world's best extra virgin olive oils
- 2010 – LA County Fair, Los Angeles USA, **Bronze Award**, Delicate Fruity
- 2010 – l'Orciolo d'Oro, Gradara Italia – Distinction in Delicate Fruity Category
- 2010 – Leone d'Oro, Mastri Oleari, ONLUS, Italia – **Grand Mention**, Delicate Fruity
- 2010 – SA Olive Awards
 - * **GOLD** – Vesuvio Extra Virgin, Delicate Fruity Category
 - * **GOLD** – Vesuvio Limited Edition, Medium Fruity Category

Table Olives

- 2007 – SA Olive Awards – Black Olives Flavoured – **Silver**

Contact details:

A PRODUCT OF SOUTH AFRICA.

Vesuvio Extra Virgin Olive Oil is grown, processed and bottled on the Vesuvio Estate in the Cape Winelands.

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