

# EXTRA VIRGIN OLIVE OIL PGI LAKONIA



The olive oil of the Spartan land comes from olive trees of two multi-awarded cultivars – the famous koroneiki and the rare Greek athinolia. The fruit of this marriage, following the application of traditional methods only, is this golden green olive juice characterized by a fruity flavour, a rich aroma, particularly low acidity and high polyphenol content. The olives are harvested by hand only and the olive oil is produced exclusively by applying the cold extraction method.

The extra virgin olive oil of Sparta has been certified by the European Union as a Protected Geographical Indication (PGI) product, thus proving its uniqueness.



Types of packaging

**Glass Bottle**

250ml | 500ml | 750ml | 1Lt.

**Tinplate container**

1 Lt | 3 Lt | 5 Lt



Pieces per box

**Glass Bottle**

12 x 250ml | 12 x 500ml

12 x 750ml | 6 x 1Lt

**Tinplate container**

12 x 1Lt | 4 x 3Lt | 4 x 5Lt



Pieces per Europallet pallet

**Glass Bottle**

105 x 250ml | 60 x 500ml |

30 x 750ml | 68 x 1Lt

**Tinplate container**

60 x 1Lt | 70 x 3Lt | 44 x 5Lt



*The*  
**GRECIALS**