

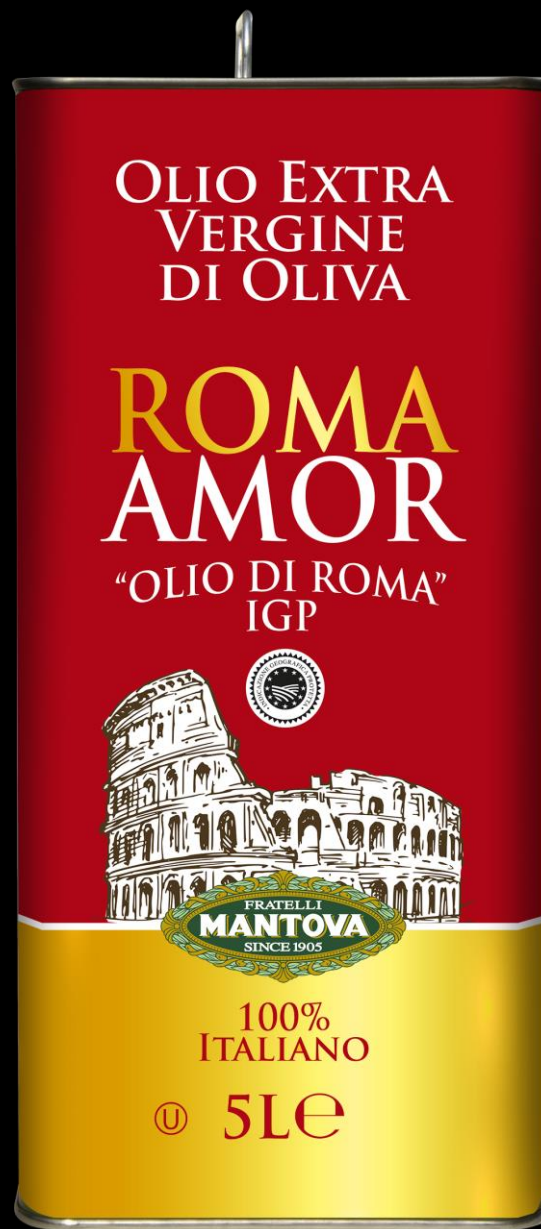
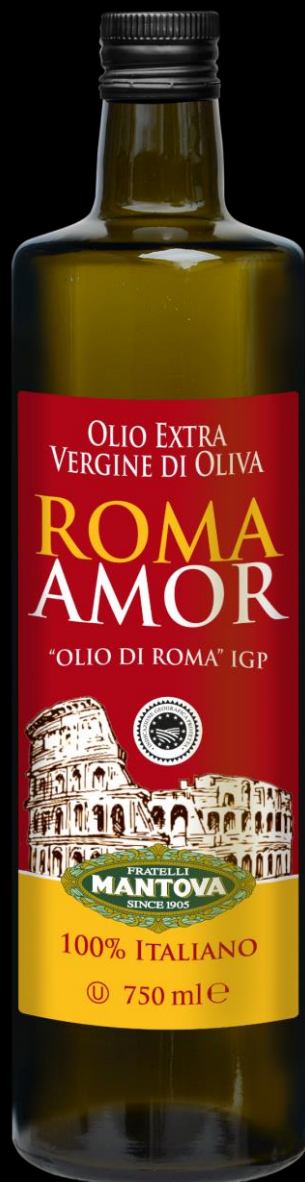


EXTRA VIRGIN  
OLIVE OIL

# ROMA AMOR

"OLIO DI ROMA"  
IGP







## THE YOUNGEST ITALIAN PGI



'Olio di Roma' Protected Geographical Indication Extra Virgin Olive Oil is the **youngest** of the regional olive oil-producing denominations.

On the 2nd of August 2021, in fact, the recognition of the oil of the ancient Romans arrived from Europe.

In the production area there are traces of the use of the olive tree, for food purposes, dating back to the centuries VII-VI AD.

The Romans perfected the techniques of oil production and extraction, spreading the olive tree's culture in all the conquered territories.

The Testaccio district, an ancient river port, is a symbol of the importance of oil for Rome: in fact, loads of amphorae arrived here which, once empty, were broken and deposited forming a hill called "Monte dei cocci".





## CHARACTERISTICS



### ***Variety of olives***

Roma IGP oil is obtained from the fruits of the olive tree of the Itrana, Carboncella, Moraiolo, Caninese, Salviana, Rosciola, Marina, Sirole, Maurino Pendolino, Frantoio and Leccino varieties.

### ***Production area***

The production area of Olio di Roma IGP extends over the entire province of Viterbo and in numerous municipalities in the province of Frosinone, Rome, Rieti and Latina.

### ***Organoleptic characteristics***

Olio di Roma PGI extra virgin olive oil has particular organoleptic characteristics, deriving from the temporal succession of thermal and/or water stress and rain. These phenomena determine the accumulation of polyphenols - responsible for the bitter and spicy taste - and the accumulation of volatile compounds from which the hints of tomato, artichoke, grass and almond derive. Broad and elegant on the nose, on the palate it is complex in two points, it is suitable both as a raw condiment and as an ingredient in traditional Lazio dishes.

### **COLOR**

from **GREEN** to  
**GOLDEN YELLOW**

### **ORGANOLEPTIC CHARACTERISTICS**

<b>FRUITINESS</b>	2-6
<b>BITTERNESS</b>	2-5
<b>PUNGENCY</b>	2-5
<b>TOMATO / ARTICHOKE / HERBACEOUS or ALMON NOTES</b>	1-4,5

## OUR MISSION

### ***TO BE A LANDMARK***

CAI is located in the middle of the territories designated for the cultivation and harvesting of the Rome PGI. Hence the desire to be the reference point for the bottling of this evocative PGI.

## OUR VISION

### ***ENHANCE SMALL PRODUCERS***

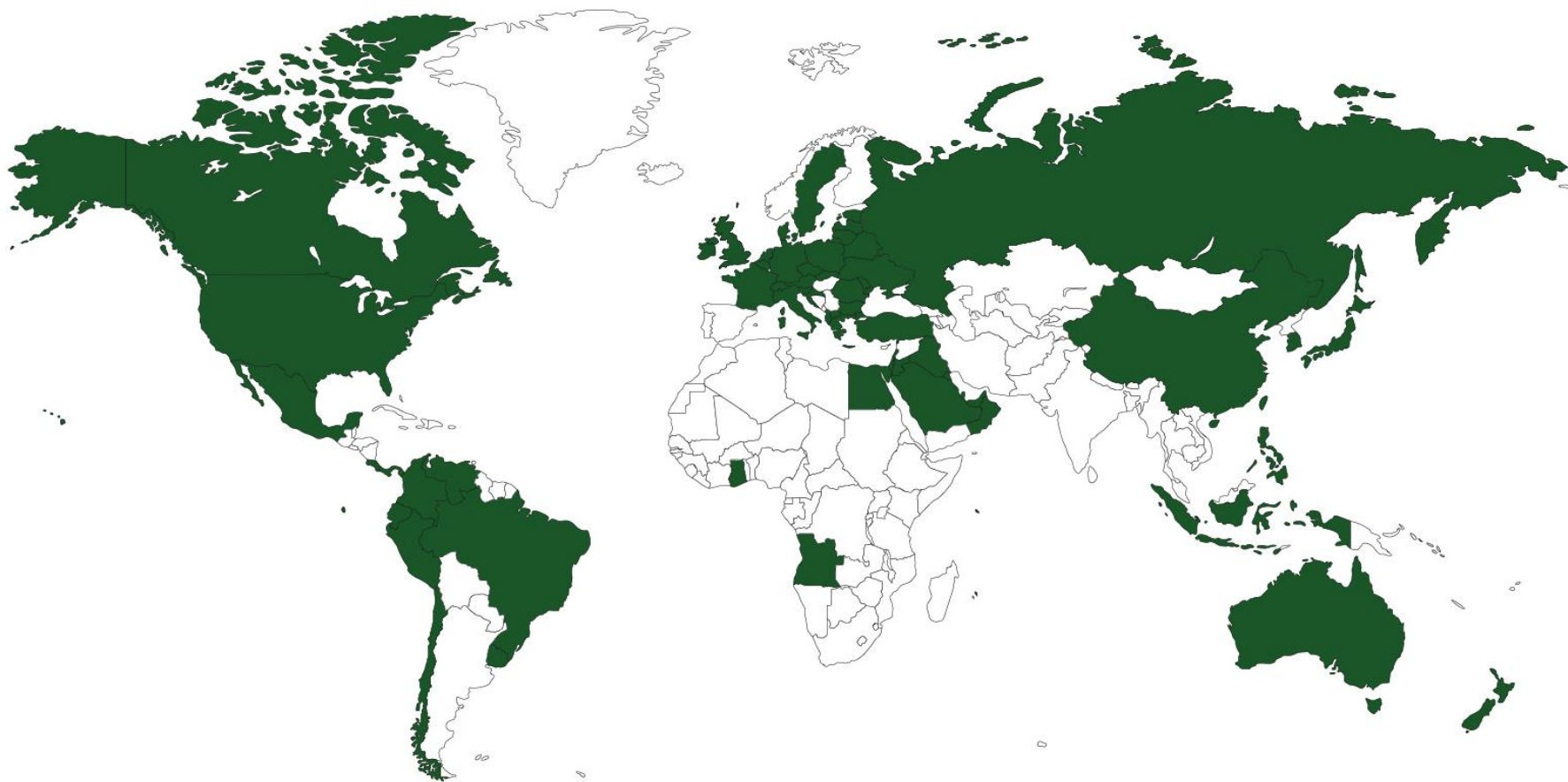
Lazio olive growing is very different from that of regions such as Tuscany or Sicily: Lazio is rich in small, unorganized producers, but with extraordinary potential. Thanks to our structured and international business organization, we want to enhance small producers and fragmented collections, becoming the concentrator of the offers of the IGP Rome.



# QUALITY CERTIFICATION

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*Our presence in the World*

- Italy
- France
- Austria
- Ireland
- England
- Scotland
- The Netherlands
- Belgium
- Denmark
- Sweden
- Germany
- Poland
- Czech Republic
- Slovakia
- Latvia
- Estonia
- Lithuania
- Slovenia
- Croatia
- Bulgaria
- Romania
- Albania
- Macedonia
- Belarus
- Russia
- Moldova
- Ukraine
- Turkey
- Lebanon
- Israel
- Jordan
- Iraq
- Qatar
- Bahrain
- Kuwait
- Oman
- EAU
- Saudi Arabia
- Egypt
- Ghana
- Angola
- Mauritius
- Seychelles
- Philippines
- Indonesia
- China
- Hong Kong
- Taiwan
- South Korea
- Japan
- Singapore
- Australia
- New Zeland
- Canada
- USA
- Mexico
- Costa Rica
- Panama
- Perù
- Equador
- Colombia
- Venezuela
- Brazil
- Uruguay
- Chile




# CONTACTS

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## COMPAGNIA ALIMENTARE ITALIANA S.P.A.

Via Ponte Tapino 19,  
03030 Broccostella (FR) - Italy

 +39 0776 890775

## LEONARDO MANTOVA



+39 0776 1815923 (direct office)



leonardo.m@alimentareitaliana.it