



The best quality of olive ...

... There are thousands of cultivars of the olive and they produce a variety in color, size, constitution and flavor. This is also true for the oil they produce. The Greek producers know that the best oil is collected from the smaller cultivar of olive, the Koroneiki.

The oil from Koroni olives is delicious, with a high nutritional value, and high health level to the human body.

The medicinal properties have long been documented and proven. For these reasons, certain cultivars of olives are more recognized and prized than others: among them are the famous Koroneiki olives, which grow only in Greece and in specific areas.

Koroneiki olives have a mild flavor and produce a golden oil which love all the chefs on the fresh olive flavor that characterizes it and that gives flavor to food. To oil from these olives Koroni much appreciated for its soft, juicy and refreshing taste.

Koroneiki olives are picked when still green, ensuring thus the title of "green olive"(green olive oil). What makes the fruit and olive oil from Koroneiki different from dozens of other olive cultivars and elevate their quality high, are the only organoliptika of ingredients, fruit aroma and unique flavor, Koroneia gold olive green.

The distinctive flavor, aroma and rich composition of the oil they produce olives, is indeed very special and unique. The Greek olive oils are characterized by a bursting fresh olive taste that reflects the sunny, warm climate of Greece.

