2

'Koroneïki' olive is harvested in Avra \square village where there are 80,000 trees, and in other villages in the region of Meteora. Cultivation is done in a rational way.









4. Extra virgin olive oil to 0.3

The fruit is harvested from private groves with 1,000 trees of Avrolive oil, in Avra village of Meteora.

These trees have been grown organically for the past ten years.

Organic –Green olive oil

Organic-green olive oil produced from unripe (green)
Koroneïki olives, which are collected from the trees by har
pressed in our mill in two-phases, without adding any wat
at all stages of production. Rough pressure, cold pressed
20 c. It is even richer in vitamins C and E, omega-3,
omega-6, omega-9 fat, oleuropein and other antioxidants
All these give olive oil even higher nutritional value.
It has a rich, strong smell and a characteristic fruity, spicy
and bitter taste. The amount of this olive oil which is produced annually and is available in the market is limited an
numbered. It is grown exclusively in traditional ways, with
using chemical pesticides or fertilizers.

his product is certified for organic farming by 'Bio Hellas', Greek Organization for Organic Products Certification.





Glass Dori