

# MITOLO

purity · elegance · power

2008 MITOLO OLIVE OIL

*Grove Region*  
Waikerie, South Australia



## 2008 HARVEST

## TASTING NOTES

### *Background*

Mitolo Wines is a family owned business, established in 1999. It is borne of and led by the founder and owner Frank Mitolo's vision: to create products of individuality, integrity and utmost quality. Drawing on Frank's Italian heritage now sees the wine portfolio complimented with a super premium olive oil. Immense importance is placed on sustainable horticultural practice in the grove, to produce the freshest and purest of product. The Mitolo family have been producing olive oil for nearly a decade, however 2008 is the first harvest of Mitolo Olive Oil.

### *Key Facts*

Mitolo Olive Oil is 100% cold pressed extra virgin olive oil, sourced from The Riverland region of South Australia. The climate of this area perfectly imitates the Mediterranean which is universally considered as the benchmark region for world olive oil production. Mitolo olive oil is derived from a blend of 10 Tuscan olive varieties that comprise the family grove. Each variety of olive is picked at it's individual optimum flavour. The oils are then pressed within hours of being picked and blended at Mitolo's mill which is situated amongst the grove.

### *Harvest 2008*

Extremely hot conditions, low rainfall and ongoing water restrictions in the region reduced yields overall for the 2008. Harvest began in early April, and continued until until mid July . Trees were very heavily laden with fruit, however for this reason ripening was not completed in full, resulting in fruit showing more green tinge. As a consequence the majority of varieties produced oil showing green grass, and peppery characteristics generic of an early harvest oil. The exception to this was Cortina which cropped heavy and ripened adequately.

### *Tasting Notes*

Intense aromas of ripe apple with hints of banana. Mild round sweet flavour which finishes with flavours of green almond and a refreshing pepperyness.

### *Master Blenders*

Neville Ellis and Paul Carosi

### *Food Match*

Mitolo Olive Oil's rich and distinctive flavours perfectly compliment green salads, grilled seafood, especially shellfish, and all poultry.

### *Serving Suggestion*

Rocket, Pear and Asparagus Salad, Lemon Infused BBQ Spatchcock, Grilled Scallops with wild Mushrooms and Coriander.