



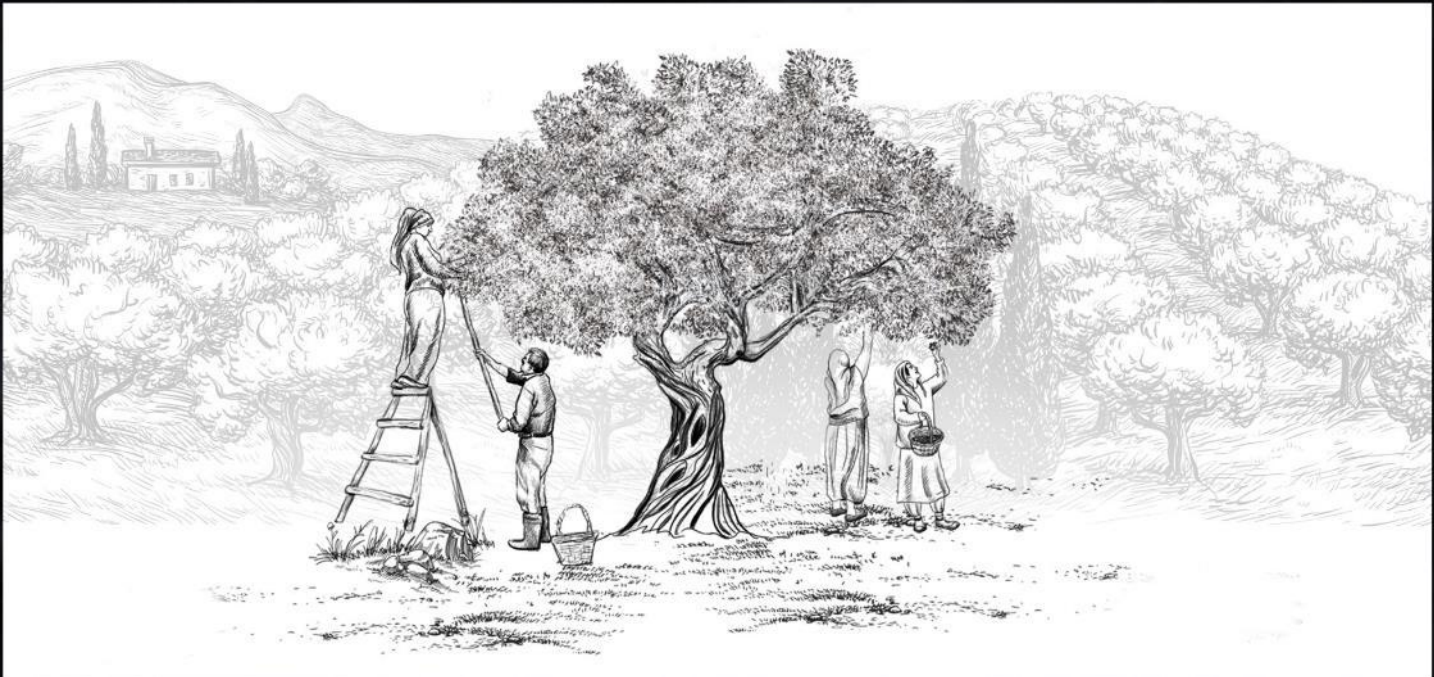
Riccolivo



Premium Extra Virgin Olive Oil

Olea prima omnium arborum est

The olive is the first of all trees





Arnas Agro Inc.

Arnas Agro is a company specializing in agriculture and the food industry, offering a wide range of premium brands in various sectors such as olive oil, olives, coffee, personal care products, and cosmetics.

The Arnas family has been engaged in agricultural cultivation for over 350 years, passing down their experience and knowledge from generation to generation to the present day.

Riccolivo Premium Quality Extra Virgin Olive Oil stands out as one of their remarkable products.

**“RICCOLIVO”
IS A BRAND
OF ARNAS
AGRO**

OUR BRANDS



High Quality
Food Products



Dried Figs, Dried Apricots
and Pistachio



Handmade
Soap



Premium Quality
Extra Virgin Olive Oil



Extra Virgin Olive Oil
and Olives



Traditional
Coffee

Riccolivo Shines with “SILVER” Award at London International Olive Oil Competition

Riccolivo, the exceptional product from Arnas Agro, has been honored with the esteemed "Silver" award at London, a renowned global competition dedicated to olive oils.

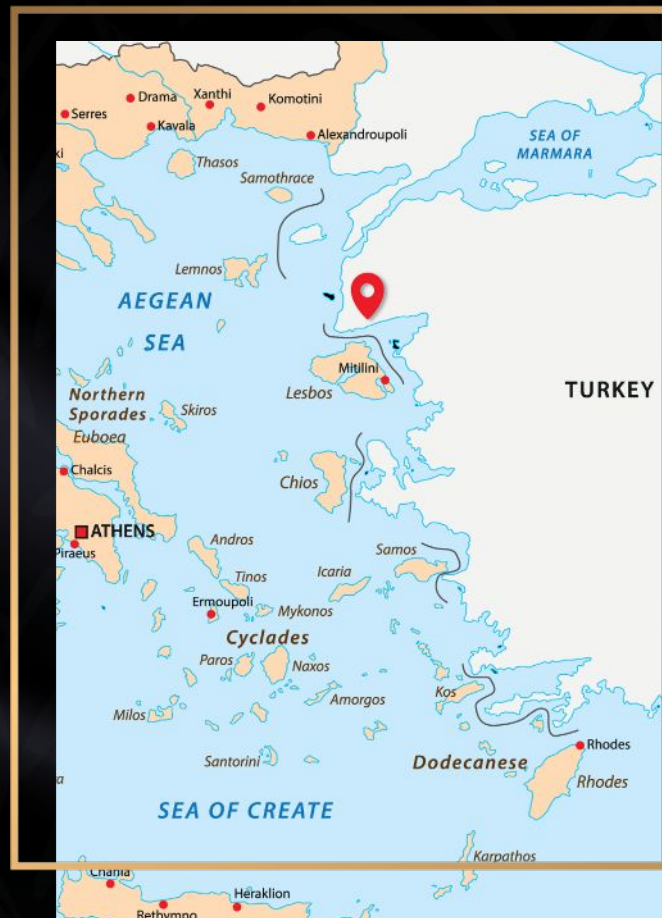
This prestigious recognition, granted by esteemed gourmets and expert jury members, stands as a testament to the extraordinary flavor and invigorating aroma that Riccolivo imparts on the palate. It solidifies the exceptional quality of this remarkable extra virgin olive oil.



RICCOLIVO: A TASTE OF THE KAZ MOUNTAINS

Experience the incomparable flavor of Riccolivo's 100% Premium Extra Virgin Olive Oil, carefully made from olives harvested in the esteemed Aegean Region. This area is globally recognized for its production of top-notch olives, thanks to the ideal growing conditions that result in exceptional quality olives.

Nestled on the branches of ancient olive trees, these remarkable olives thrive under the care of dedicated farmers, nourished by the gentle rains and invigorating breezes gifted by the majestic Kaz Mountain. The region's fertile soils, infused with the richness of sea breezes carrying elevated iodine levels, contribute to the distinct character and lavish flavors encapsulated within each bottle of Riccolivo.



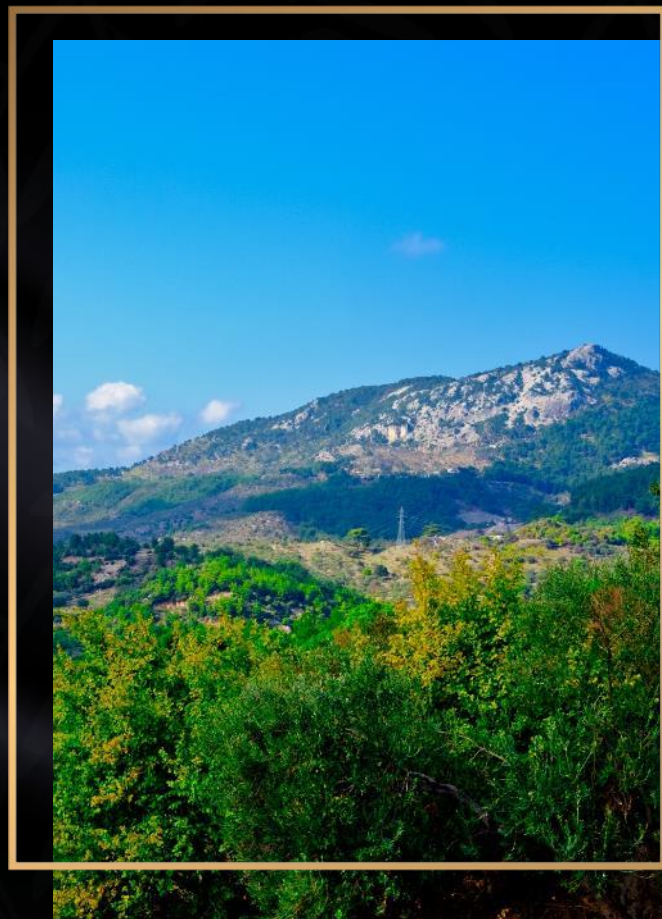
KAZ MOUNTAINS: Where Myth, Beauty, and Exceptional Olive Oil Converge

Imbued with historical significance and natural splendor, the Kaz Mountains stand as a testament to fertile lands and captivating allure. Revered as Mount Ida in Greek mythology, this majestic range witnessed the abduction of Ganymedes by Zeus, bestowing eternal youth and immortality upon him.

For over 120 years, these lands have nurtured olive trees, with olive oil production forming a vital cornerstone of the region's livelihood.

Beyond its historical and mythological tapestry, Kaz Mountains boasts a global reputation for its exceptional oxygen levels.

Discover the harmonious blend of mythology, natural beauty, and extraordinary olive oil in the embrace of Kaz Mountains.



CRAFTING THE FINEST RICCOLIVO EXTRA VIRGIN OLIVE OIL

In early October, the unripe olives are carefully handpicked, guaranteeing optimum freshness. Without delay, these olives are promptly subjected to processing, employing exclusively mechanical techniques and a cold press method that maintains temperatures below 27 °C.

Riccolivo takes pride in its commitment to a natural product - 100% pure extra virgin olive oil with a maximum acidity level of 0.8%. The olives used in its production undergo mechanical extraction methods exclusively, devoid of any additives or preservatives.

Moreover, Riccolivo adheres to rigorous certification procedures to uphold its exacting quality standards. Every stage of production is meticulously scrutinized, and the products undergo comprehensive analysis by accredited laboratories to ensure unwavering excellence.





Fruity

Ripe fruit yields oils that are milder, aromatic, buttery, and floral, while green fruit yields oils that are grassy, herbaceous, bitter, and pungent. Fruitiness also varies with the type of olive.

Bitter

Fresh olive oil has a mostly pleasant acrid flavor sensation on the tongue.

Healthy

Since Riccolivo is produced at room temperature without heat treatment, it preserves the vitamins and beneficial substances it contains.

Pungent

A peppery sensation in the mouth and throat is a sign of abundant nutrients in good, fresh extra virgin olive oil.

RICCOLIVO PRODUCTS



Glass Bottle

500 ml
(16.9 fl oz)



Glass Bottle

750 ml
(25.3 fl oz)



Tin

2 L
(67.6 fl oz)





Riccolivo *Light*

Riccolivo Light presents a gentle and balanced flavor profile, avoiding excessive strength or bitterness. It is particularly well-suited for delicately seasoned dishes that do not call for an overpowering olive oil taste.

With its smooth and buttery flavor, Riccolivo Light offers a pleasant fruity aroma on the nose, followed by a subtle hint of peppery notes that gracefully dissipate without leaving a bitter aftertaste on the palate.

Riccolivo *Balanced*

While we are accustomed to various grades of olive oil, it is important to note that extra virgin olive oil comes in three distinct densities: light, balanced, and strong.

Riccolivo Balanced extra virgin olive oil is derived from olives harvested during the mid-season, carefully crafted to strike the ideal equilibrium between fruity and pungent flavors.

This versatile option is an excellent choice for a wide range of culinary creations, including dishes, sauces, salads, soups, and pastries that require cooking, adding a harmonious touch to your culinary endeavors.





Riccolivo *Strong*

Unlike mild olive oils, strong olive oils boast intense flavors, aromatic profiles, and a lingering peppery finish. With Riccolivo Strong, we meticulously choose vibrant, green olives that are picked early in their harvest. This results in a bold and assertive taste, evoking the aroma of freshly cut grass, and a persistent bitterness with a peppery kick.

Riccolivo Strong is the perfect choice for those who appreciate robust flavors and a distinct peppery bite. It adds depth and complexity to a wide range of dishes, from salads and grilled vegetables to hearty soups and rich pasta sauces.

Riccolivo Fruity

To capture the fruity essence of Riccolivo Fruity, we carefully select freshly picked and unripe olives. This results in an oil that carries delightful flavors and aromas of green apple, apricot, pineapple, or even hints of unripe banana.

Riccolivo Fruity is a light and fragrant oil with a smooth and delicate finish. It pairs beautifully with a variety of dishes, whether drizzled over fish, steaks, soups, mashed potatoes, tomatoes, grilled vegetables, or salads. Its fruity notes add a touch of freshness and enhance the overall flavor experience.





Riccolivo *Grassy*

Riccolivo Grassy is an exceptional extra virgin olive oil that boasts an intense green and fruity aroma reminiscent of freshly cut grass.

With its herbaceous aroma and hints of vegetables such as unripe tomato, eggplant, and artichoke, Riccolivo Grassy offers a unique and flavorful experience. The bitterness and pepperiness are perfectly balanced, creating a harmonious taste profile.

This versatile oil pairs wonderfully with a variety of dishes. Whether drizzled over salads, potatoes, grilled fish, or used in soups and recipes with tomato sauce.

RICCOLIVO PRODUCTS



Light



Balanced



Strong



Fruity



Grassy

Glass Bottle

750 ml

(25.3 fl oz)

RICCOLIVO PACKING



Box



**80x120 cm
Pallet**



**100x120 cm
Pallet**



Glass Bottle

500 ml
(16.9 fl oz)

12 Pieces

Dimensions: 23.3 x 29.7 x 34.4h cm
Gross Weight: 11.22 kg (24.73 lbs)

60 Boxes 720 Pieces

Dimensions: 80 x 120 x 186.4h cm
Gross Weight: 698.46 kg (1,539.84 lbs)

80 Boxes 960 Pieces

Dimensions: 100 x 120 x 183.7h cm
Gross Weight: 948 kg (2,089.98 lbs)



Glass Bottle

750 ml
(25.3 fl oz)

12 Pieces

Dimensions: 24.5 x 31 x 34.5h cm
Gross Weight: 15.45 kg (34.06 lbs)

55 Boxes 660 Pieces

Dimensions: 80 x 120 x 186.9h cm
Gross Weight: 875.01 kg (1,929.06 lbs)

75 Boxes 900 Pieces

Dimensions: 100 x 120 x 183.7h cm
Gross Weight: 1,195.75 kg (2,636.18 lbs)



Glass Bottle

750 ml
(25.3 fl oz)

12 Pieces

Dimensions: 24.5 x 31 x 34.5h cm
Gross Weight: 15.45 kg (34.06 lbs)

55 Boxes 660 Pieces

Dimensions: 80 x 120 x 186.9h cm
Gross Weight: 875.01 kg (1,929.06 lbs)

75 Boxes 900 Pieces

Dimensions: 100 x 120 x 183.7h cm
Gross Weight: 1,195.75 kg (2,636.18 lbs)



Tin

2L
(67.6 fl oz)

4 Pieces

Dimensions: 19.7 x 31 x 20.5h cm
Gross Weight: 8.46 kg (18.65 lbs)

98 Boxes 392 Pieces

Dimensions: 80 x 120 x 158h cm
Gross Weight: 854.34 kg (1,883.49 lbs)

126 Boxes 504 Pieces

Dimensions: 100 x 120 x 159.7h cm
Gross Weight: 1,093.96 kg (2,411.77 lbs)



Arnas Agro Inc.

1460 Broadway, New York, 10036 USA

Phone: +1 646 480 05 65

Email: us@arnasagro.com



Arnas Tarim Uretim ve Tic. A.S.

Kosuyolu Mah. Cenap Sahabettin Sok. No: 26,

Kadikoy/Istanbul, 34718 Turkiye **Factory:**

Cennetayagi Mah. Alparslan Turkes Bulvari No: 50/1,
Edremit/Balikesir, 10300 Turkiye **Phone:** +90 850 200

96 65 **Email:** tr@arnasagro.com



Arnas Global Consultancy Limited

167-169 Great Portland St., 5th Floor, London

W1W 5PF, United Kingdom

Phone: +44 743 550 70 55

Email: uk@arnasagro.com



Arnas Deutschland GmbH

Bochumer Landstraße 160, Essen, 45276 Germany

Phone: +49 201 24489967

Email: de@arnasagro.com



Arnas Agro Rus LLC

Россия, 109390, г. Москва, ул. Люблинская, д.

47, пом. 2/Н, комн. 2, офис 14

Phone: +7 495 196 8018

Email: ru@arnasagro.com



Arnas Agro India

SD 154, Sector 45, Noida, Uttar Pradesh

Phone: +91 99998 90071

Email: india@arnasagro.com



23.08.2023