

Frantoio



il Cavallino

AZIENDA AGRICOLA



EXTRA VIRGIN OLIVE OIL

TUSCANY • ITALY



OUR AWARDS

Shimmering olive groves as far as the eye can see make an awe-inspiring statement in the otherwise barren landscape, greened only along the banks of a tributary that feeds the Il Cavallino farm. This is the birthplace of the acclaimed extra virgin olive oil, awarded since 2008 in "A Guide to the Best Certified Quality Olive Oil in the World", as the best evoo.

New York International Olive Oil Competition 2014:

Extra virgin olive oil "Il Cavallino Special Edition" was included in the prestigious annual Index of the best olive oils in the world of the year 2014. Each April in New York, during the NYIOOC event, a group of international experts tasted more than 700 extra virgin olive oils from every corner of the globe, to determine which deserve to be recognized as the the best olive oils in the world.

Copenhagen International Olive Oil Awards 2014:

rewards Extra Virgin Olive Il Cavallino Special Edition: The Special Edition monocultivar Leccio del Corno, has been awarded a prestigious "Certificate of Excellence" in the category of medium-sized fruit. The recognition is added to the gold medal of the competition in New York and by the inclusion of the German magazine Feinschmecker among the 200 best oils in the world..

Mediterranean International Olive Oil competition 2013:

Extra Virgin Olive Oil won the "PRESTIGE GOLD" award at TERRAOLIVO Israel 2013. The Mediterranean's most prestigious competition is held in the ancient city of Jerusalem near the Mount of Olives, where olive oil represents an important and ancient tradition.

International Olivinus Competition - Mendoza/Argentina 2013:

Il Cavallino Special Edition Extra Virgin Olive Oil won the 2013 International OLIVINUS Competition. Il Cavallino Special Edition was awarded with: Gran Prestige Gold and Best Packaging award. International Olivinus Competition - Mendoza/Argentina 2012: Il Cavallino Special Edition Extra Virgin Olive Oil won the 2012 International OLIVINUS Competition.



HISTORY

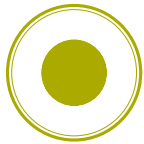


The Salvadori "Il Cavallino" born in Montescudaio, a small hilltop village a few kilometers from the sea in Cecina, where, forests, vineyards and olive groves welcome to those who approach. For a tourist several years ago it was not hard to find Peter with the children in their campaigns Pasquino and Salvo, intent on taking care of their trees and their vines, ready to offer a "mug" of wine to anyone who stopped to exchange a few talk. With the passage of time our olive groves are magnified, fell down in the valley, until it covers a large part of the country bounded by the town of Montescudaio, Bibbona and Cecina, some have been renewed, others are secular. If you go for a ride in our places there will be difficult to see any of us that, with the commitment and passion of all time, takes care of olive trees. For a decade we moved to the countryside of Bibbona, coloring the land of the silvery green of olive tree while remaining firmly anchored to our origins in Montescudaio, where among other things still grow a lot of our olives pressed in the mill family. Despite having a limited production Extra Virgin Olive Oil "Il Cavallino" has admirers all over the world, as every year, tourists to prove it on the tables of our zone, we will carry with them as a souvenir of Tuscany.



OUR PHILOSOFY





Our method of cultivation of the olive tree with the traditional system 8x8 distance from one to another .



Total awareness in conservation of the harmony and beauty of the Tuscan region, where olive trees live for centuries.



Collection of fresh fruit and squeezing of the olives made by with the most modern technologically advanced machines.

QUALITY CERTIFICATIONS



ORGANIC ETHICAL CERTIFICATIONS

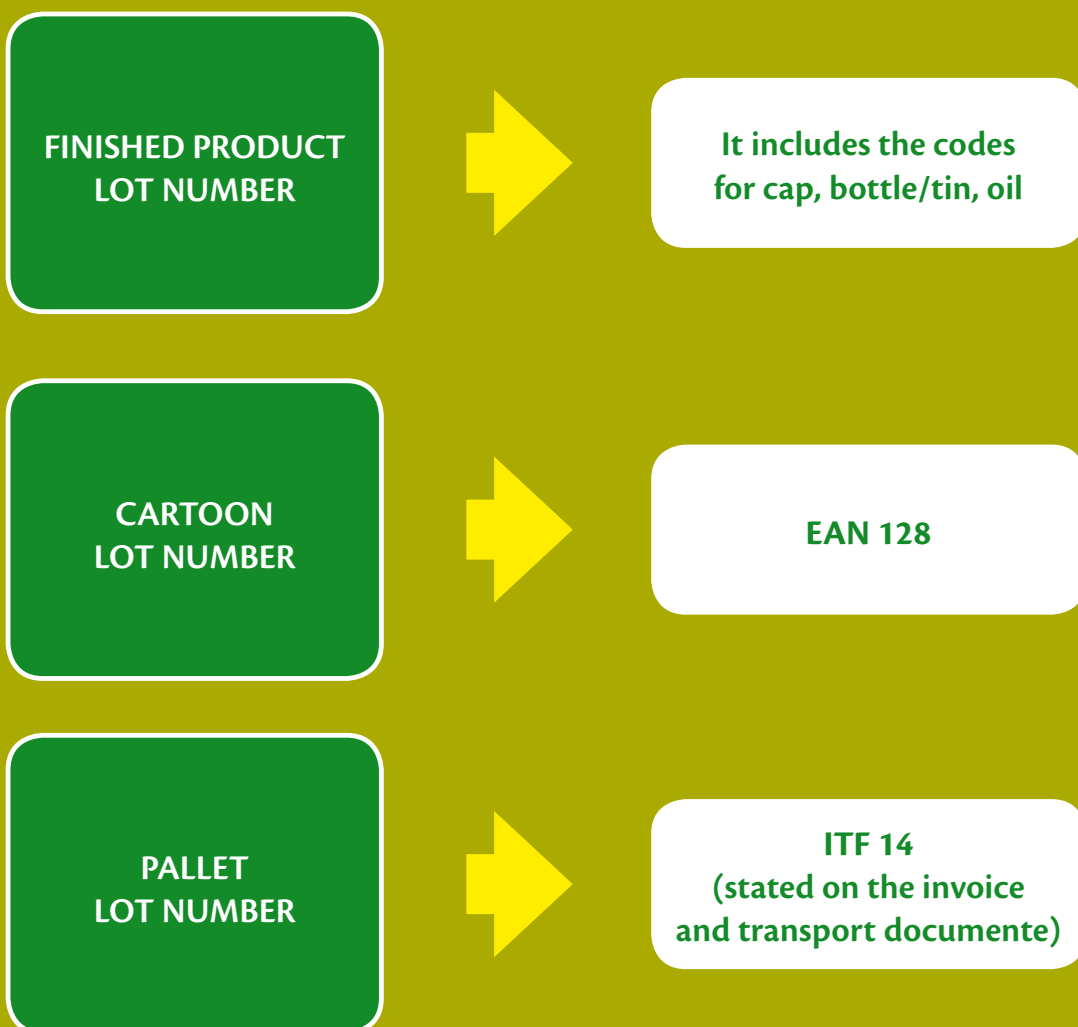




TRACEABILITY IN “IL CAVALLINO”



“Il Cavallino” products have a finished product lot number correlated with an internal number assigned by ZUCCHETTI and present also in the invoice as “partita”:



We can always trace back the bottle to the raw materials.

“IL CAVALLINO” STRENGHT





Long experience in the olive oil market, and deep knowledge of the quality products.



Wide range of products offered.



Customer satisfaction oriented company.



Strong flexibility: in the customization of the products, in the production capacity, in the delivery time of orders, in the introduction of new products (specialty products) and packaging.



Professionalism of a highly motivated staff working as a team.



Our oils are stored and packed under nitrogen.



THE ONLY

EXTRA VIRGIN OLIVE OIL OF THE HIGHEST QUALITY

"FRANTOIO IL CAVALLINO" BY ROMINA SALVADORI



EXTRA VIRGIN OLIVE OIL IL CAVALLINO SPECIAL EDITION "Harmonious from Tuscany"

Cultivar: 100% Leccio del Corno

Taste: Mildly fruity reminiscent of fresh artichoke and wild herbs, fig leaf with notes of hazelnut. The bitter and spicy tastes are moderate and in perfect balance.

Use: To fully appreciate its characteristics, use for seasoning with cruditàs of vegetables, salads, frantoiana soup, bread with tomato soup "pappa al pomodoro", baked prime quality fish, or over grilled meat, roasted duck breast; great on steamed vegetables and chocolate desserts.



PRODUCT RANGE

Extra Virgin Olive Oil



"100% Italian"
extra virgin olive oil

"IGP Toscano"
extra virgin olive oil

"Special Edition"
extra virgin olive oil

"Organic"
extra virgin olive oil

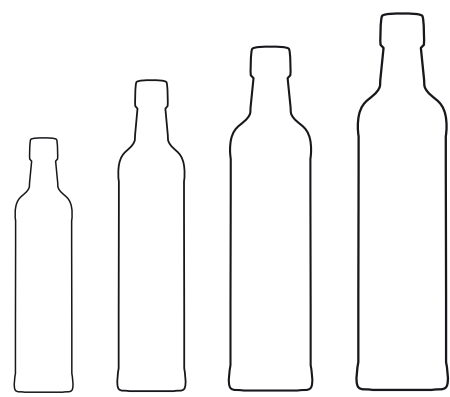


PACKAGING SOLUTIONS



• 0,25 lt • 0,5 lt • 0,75 lt • 1 lt

Glass bottles: Grandolio



• 0,25 lt • 0,5 lt • 0,75 lt • 1 lt

Glass bottles: Marasca

WHERE WE ARE

Tuscany, a green cradle that lurks beneath the Apennines to protect themselves from the cold winds of the East; continues with sinuous curves up to bathe in the warm Mediterranean waters. A color palette that changes from season to season, from the intense green of its spots, the pastel colors of its fields, its silver shimmering olive trees blowing in the wind. In this frame was created and developed the centuries-old tradition of the family Salvadori, an art handed down from father to son that is renewed over the years, an art that has combined innovation with tradition respecting the rules laid down by their ancestors. “Il Cavallino” was born in the countryside of Bibbona (LI), in the small flat strip that joins the hills to the sea, in the heart of the Etruscan Coast. Between Cecina north, the medieval villages of Montescudaio, Casale M.mo, Guardistallo and to the east, Castagneto Carducci south and the islands of the Tuscan Archipelago to the west. Which gives a unique area with Extra Virgin Olive Oil and a unique taste absolutely unparalleled.



TRADITIONAL LINE

Extra Virgin Olive Oil Il Cavallino



Extra Virgin Olive Oil Il Cavallino

Cultivar: 45% Oil mill, 40% Leccio del Corno, 5% Lazzero, 10% Maurino.

Taste: It is elegant and engaging to taste with strong balsamic herbs, particularly with rosemary and mint to which spicy notes of black pepper have been added, ending with sweet almond. Slightly bitter and spicy, explicit and balanced.



Use: Perfect match with seafood appetizer, barley salads, marinated sea bream, vegetables gratin, creamed potatoes, stewed first courses, stewed fish from the lake. A drop on vanilla ice cream will taste great.



GIFT BOX



GIFT BOX

Modular gift packs of one bottle or two bottles are available.

They are made with a precious material giving greater strength and elegance to our extra virgin olive oil.

You can combine:

- Special Edition extra virgin olive oil
- Traditional extra virgin olive oil
- Organic extra virgin olive oil
- Tuscan IGP extra virgin olive oil
- Green olives in brine







ORGANIC LINE

Extra Virgin Olive Oil

Il Cavallino organic extra virgin olive oil is produced exclusively from olives grown according to the principles of organic farming, this excludes the use of pesticides, herbicides and chemical fertilizers. This aims to increase the organic fertility of the soil. The company is located in an area dedicated in the cultivation of olives groves far away from lands that are exploited in intensive farming, allowing an easier consolidation of organic cultivation. Our olive groves are planted at a certain distance from each other according to the traditional method, this allows all the plants to extract sufficient water and nutrients from the soil. Furthermore, our land is in proximity of the sea which naturally favours the approach for organic cultivation .



The olives are harvested directly from the tree, anticipating the over ripening of the fruit causing it to fall to the ground.

This operation begins when the colour of the olives start to turn from green to black. Doing so, makes it possible to obtain an oil with a medium intense fruity taste, recalling fresh artichokes, rosemary and almond and an excellent balance of spiciness and bitterness. The peculiar organoleptic characteristics of the organic extra virgin olive oil Il Cavallino is also due to the continuous two stage extraction system when pressing the olives, which is done within 24 hours from the olive harvest

It is perfect for salads and pinzimonio (dip for crudités), shellfish dishes, vegetable soups but in general it is very versatile in the kitchen. The processing temperature is controlled and does not exceed 27 ° C. All procedures from olive cultivation, production chain to bottling are certified and verified by the control body CCPB srl code IT BIO 009.







il Cavallino
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