

What are the benefits of *Polo* olive oil?

Protected Designation of Origin guarantees:

- A specific origin with a defined geographical area;
- A unique product – the strong link between the product and its terroir cannot be replicated which is what makes it such an exceptional product;
- Respect of the specifications that determine the specificities of the olive oil (olive cultivation, harvesting and extraction of the oil, organoleptic descriptions, etc.);
- The implication of the olive grower and the miller who have chosen to make a certified product (certification is voluntary).

A PDO olive oil is an olive oil with unique flavours.

Design and production: France Olive
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ENJOY IT'S FROM EUROPE



I, LOVE, OLIVE, OIL



Protected Designation of Origin
olive oils

Do not litter

in Europe

631 PDO products


(excluding wine) 187 cheeses, 152 fruits and vegetables

120 Pdo olive oils


 **Italy**
42 PDO olive oils

 **Spain**
37 PDO olive oils

 **Greece**
20 PDO olive oils

 **Croatia**
6 PDO olive oils

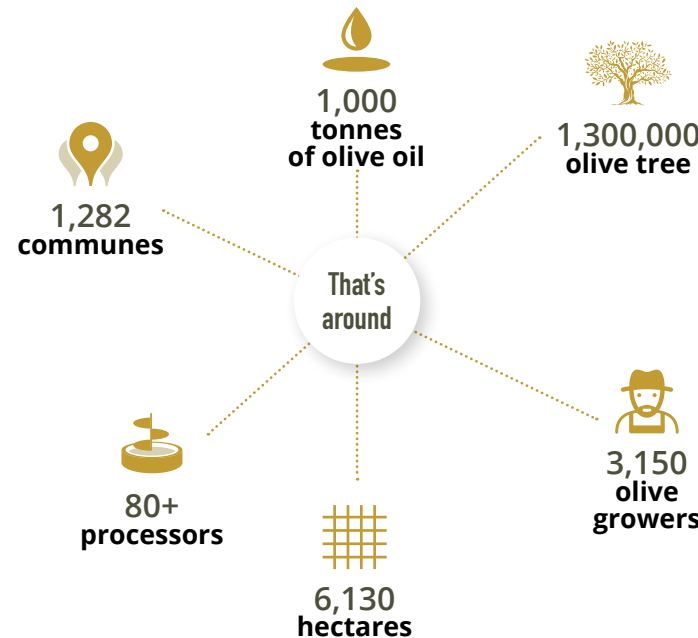
 **Portugal**
6 PDO olive oils

 **Slovenia**
1 PDO olive oil



in France

8* PDO olive oils



*It will soon be 9 – Languedoc Olive oil is currently undergoing PDO certification.



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nyons PDO olive oil

A **delicate tasting** olive oil, sweet with aromas of green apple and freshly cut grass, with dried fruit (walnuts and hazelnuts) notes and a buttery finish.

vallée des baux-de-Provence PDO olive oil

When it is **intense**, it has a distinctive character with notes of black pepper, freshly cut grass, fresh almonds and artichoke.
When it is **traditional taste**, it is sweet and smooth with black olive, cocoa, truffle and cooked artichoke notes.

aix-en-Provence PDO olive oil

When it is **intense**, it has green notes (raw artichoke, fresh grass) and dried fruit notes, with a slight peppery finish.
When it is **traditional taste**, it is sweet with notes of woody aromas, sourdough, black olive, cocoa and cooked artichoke.



© France Olive

languedoc AOC olive oil

A **delicate** olive oil with tomato, almond and apple flavours.
Awaiting PDO certification.

haute-Provence PDO olive oil

A **intense** olive oil, very green with dominating flavours of raw artichoke softened by ripe fruit notes (banana and apple).



nîmes PDO olive oil

A **intense** olive oil with grassy, hay and fruit notes of pineapple, plum and apple.

nice PDO olive oil

A **delicate** olive oil, sweet with almond, raw artichoke and floral notes – sometimes with a lemony flavour.

Provence PDO olive oil

When it is **intense**, its aromas are grassy with fresh grass and artichoke notes and undertones of dried fruit.
When it is **traditional taste**, this oil is full and sweet with notes of toasted bread, black olive, undergrowth and purple artichoke.



© Matthieu Colin

corse-olin di corsica PDO olive oil

This “tree harvested” oil is in the **intense** category. It carries notes of almond, artichoke, hay and apple.
Collected using a **traditional method**, this oil is round, full-bodied, with notes of black olive, dry hay, and Corsican maquis shrubland.