



LADOLEA



Melissi&Co is a Greek company launched by two young professionals, Panos and Thanos Kloutsiniotis. Passionate about the premium olive oil produced in the ancient region of Corinthia, they were inspired by a single vision: to create truly authentic Greek products.

Partnering up with hard-working farmers who not only share the company's passion for olive oil, but have a deep respect for the environment ensures top quality processes and sustainable farming methods.

Enjoy the taste of our endeavours!



Olive Oil

The multi-awarded LADOLEA olive oils are 100% single varietal and each one stems from a different variety of olives, exclusively grown in the northern part of the Peloponnesian peninsula.

The journey of LADOLEA begins in the end of October, which is the ideal harvest period. Depending on the desired result in taste, olives may be harvested at any point during the ripening season. We prefer the early harvest, when the fruit is still unripe and green. Even though the production is lower at this stage, the olives impart a more fruity and pungent note to the olive juice while, at the same time, contributing to our health by being higher in polyphenols and antioxidants.

At harvest, the olives are collected with great care and stored in crates to ensure their perfect

condition. The pressing of the olives is strictly finalized within 24 hours from harvesting, in order to be conserved and maintain all their beneficial substances intact. The olives are cold-pressed in a technologically sophisticated mill, without ever exceeding 27°C, resulting to an olive juice, with exceptional aromas and taste.

Before being bottled, the olive oil is stored in stainless steel tanks, for a short period of time, which allows for a natural sedimentation under ideal conditions. Thus, the unfiltered extra virgin olive oil LADOLEA is finally ready for you to enjoy.

Committed to excellence in all aspects, each LADOLEA is bottled individually by our devoted personnel, whereas the packing processes are certified to ISO 22000 (HACCP)



Organic Extra Virgin Olive Oil (DELICATE)

Single Variety : Patrinia



LOCATION

Melissi seaside village, Corinthia, Greece

EARLY HARVEST

10th – 30th of November

EXTRACTION

Cold-pressed under 27°C, unfiltered

CHARACTERISTICS

Well-balanced, delicate and sweet aroma, light fruitiness, banana and herbal notes

USE

Complimentary use in every dish, better suited to mild foods fish, salads, gourmet sweet

PACKAGING

Ceramic pot : 600 ml (20.3 fl. oz) / 200 ml (6.8 fl. oz)

Tin can : 500 ml (16.9 fl. oz)



Extra Virgin Olive Oil (ROBUST)

Single Variety : Megaritiki



LOCATION

Dendro mountainous village (650m),
Corinthia, Greece

EARLY HARVEST

1st – 20th of November

EXTRACTION

Cold-pressed under 27°C, unfiltered

CHARACTERISTICS

Robust aromas, balanced, intense
fruitiness, pungent aftertaste, exotic
fruits note

USE

Combine with strong flavours, salads, red meat, grilled
vegetables, ideal for BBQ and marinades

PACKAGING

Ceramic pot : 600 ml (20.3 fl. oz) / 200 ml (6.8 fl. oz)

Tin can : 500 ml (16.9 fl. oz)



Organic Extra Virgin Olive Oil (MEDIUM)

Single Variety : Koroneiki



LOCATION

Melissi seaside village, Corinthia, Greece

EARLY HARVEST

10th – 30th of November

EXTRACTION

Cold-pressed under 27°C, unfiltered

CHARACTERISTICS

Delicate sweet aroma, medium fruitiness, fresh cut grass and green apple notes

USE

Combine with mild flavours, salad & vegetables, fish, white meat, vinaigrette

PACKAGING

Ceramic pot : 200 ml (6.8 fl. oz)



Organic Sweet Vinegar with Bergamot

Grape variety : Agiorgitiko



LOCATION

Nemea village, PDO, Corinthia, Greece

HARVEST

10th – 20th of September

CHARACTERISTICS

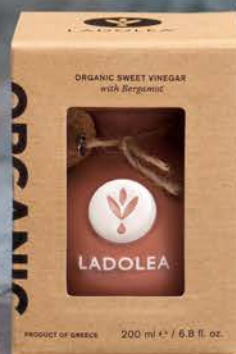
70% Agiorgitiko variety red grape vinegar (PDO Nemea Wine), 30% Agiorgitiko variety grape syrup and natural extract of bergamot peels, intense bergamot aromas, notes of sun dried citrus fruit and spices

USE

Beautifully combined with green salads, fish, red pasta sauces, marinades and vinaigrette with LADOLEA Olive Oils

PACKAGING

Ceramic pot : 200 ml (6.8 fl. oz)





Ceramic pot

*Earth, water, air, fire...
the four basic elements of nature, are brought
together to form our ceramic creation...*

Only the perfect packaging can complement our two superior quality extra virgin olive oils and highlight their original character.

The design of our bottle is inspired by the rich history of our Corinthian region in Greece. Dating back to 700 B.C., there was an ancient Corinthian pot, called "Aryballos". This pot was well-known for its use by the Olympic athletes, for smearing their bodies with olive oil before the games as well as the aristocracy of the era, for preserving their valuable essential oils and aromas.

By redesigning this exquisite pot, we aspire to bring the archaic to the present and create a modern dispenser that meets the highest market standards, certified by the General Chemical State Laboratory. An experienced ceramist created the original design exclusively for LADOLEA, while Greek traditional potters carry out the manufacturing process solely by hand, making each bottle unique.

The opaque packaging prevents light penetration, thus maintaining the olive oil in its purest form and preserving the valuable LADOLEA aroma and taste.

* Caring for our consumers as well as for the environment, each reusable ceramic pot is accompanied with a cork-pourer so that it can be refilled with the recyclable LADOLEA tin cans.



red*dot* design
award





LADOLEA is healthy

Just 1.5 table spoons (20 gr) of LADOLEA olive oil daily is a great source of antioxidants.

Indeed, LADOLEA's Extra Virgin Olive Oil - Megaritiki variety is the most antioxidant olive oil of its kind produced in Greece and according to studies at the National Kapodistrian University of Athens, one of the most antioxidant olive oils the world over.

The superior 989 mg/kg of LADOLEA's total phenolic compounds are recognized for their anti-inflammatory, antioxidant, cardioprotective, neuroprotective qualities and help protect blood lipids from oxidative stress.



HELLENIC REPUBLIC
National and Kapodistrian
University of Athens





LADOLEA®

www.ladolea.gr

MELISSI & Co.

1 KRITIS STREET, NEO PSYCHIKO, ATHENS, GREECE, 15451

T: +30 210 677 75 70 e: info@ladolea.gr