



OLIV'ROUTE

Premium Olive Oil Collection

Where the taste of Laconia meets the heart of Crete



About Us

Oliv'Route brings together the finest olive oil traditions of Greece, uniting the iconic regions of Laconia and Crete.

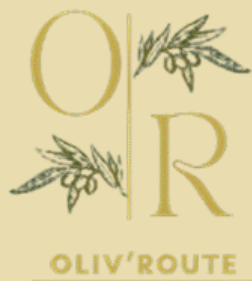
From the fertile lands of Laconia, produced the smooth and balanced Extra Virgin Olive Oils and the Organic Extra Virgin Olive Oil, that reflects the purity of early harvests and sustainable farming.

To the exceptional groves of Crete, crafts the exceptional Extra Virgin Olive Oils, known for their bright gold-green hue and wild-herb aftertaste.

The Organic Extra Virgin Olive Oil, sourced from certified groves, offers bold, fruity flavors perfect for raw enjoyment or gourmet cooking.

From grove to table, experience the journey of taste and tradition with us.





Featuring the Finest Varieties of Crete



GR-BIO-01
GREEK AGRICULTURE



WWW.DIONET.GR



Extra Virgin Olive Oil



The authentic extra virgin olive oil, is a golden treasure produced in the renowned Cretan olive groves of Rethymno. Crafted from the exceptional Koroneiki variety, celebrated for its unique characteristics and rich nutritional value, it embodies the finest qualities of Cretan tradition.





Extra Virgin Olive Oil



Our premium extra virgin olive oil offers a smooth, gentle texture with a vibrant gold-green color. Packed with vital vitamins and nutrients, it provides a light, herbaceous finish reminiscent of Crete's wild landscapes.

Ideal for drizzling raw or incorporating into recipes, it enriches your dishes with a full-bodied flavor and celebrates the authentic essence of Cretan tradition.





Extra Virgin Olive Oil



Available sizes for

Extra Virgin Olive Oil product



Glass Packaging 250ml / 750 ml



Metal Tin Packaging 1L / 3L / 5L





Organic Extra Virgin Olive Oil



The Pure Essence of Nature in Every Drop





Premium Product Organic Extra Virgin Olive Oil

This is the pure, all-natural juice obtained from olives harvested from local organic farms, owned by farmers with whom we have established strong, lasting partnerships.

The olive groves undergo regular inspections by certified organic quality control bodies to ensure compliance with organic standards.





The Benefits of Choosing Organic Olive Oil



-  **No Pesticides:** Certified organic means free from synthetic pesticides, herbicides, and fertilizers, ensuring a healthier product for you and the environment.
-  **Sustainability:** Organic farming supports biodiversity, soil health, and less environmental impact.
-  **Purity:** Organic EVOO undergoes strict regulations that ensure its authenticity and quality.





From Tree to Bottle – The Journey of Organic EVOO Harvesting



Harvesting:

Handpicked olives, selected at the peak of ripeness to ensure the best flavor and quality.



Cold Pressing:

The olives are cold-pressed within hours of harvest, preserving the natural nutrients and flavor compounds.



Filtering:

The oil is carefully filtered to remove any impurities, resulting in a pure and smooth taste.



Bottling:

The oil is stored in dark ceramic bottle to protect it from light and maintain its freshness.



Extra Virgin Olive Oil

Available size for

Organic Extra Virgin Olive Oil



Luxurious ceramic bottle - 500 ml



Rooted in Tradition. Crafted for the Future.



Certifications



Recognized globally for their quality, the products carry certifications like ISO, Kosher, and FDA, and have won awards from prestigious competitions in New York, London, and Japan.



Global Awards



New York
Silver



New York International Olive Oil Competition
SILVER AWARD ARTWORK

Japan
Silver



Argentina
Gran Prestigio Gold



Israel
Gold



Italy
Silver



Israel
Gran Prestigio Gold



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Creta
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Creta
Best



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The Pure Essence of Nature in Every Drop