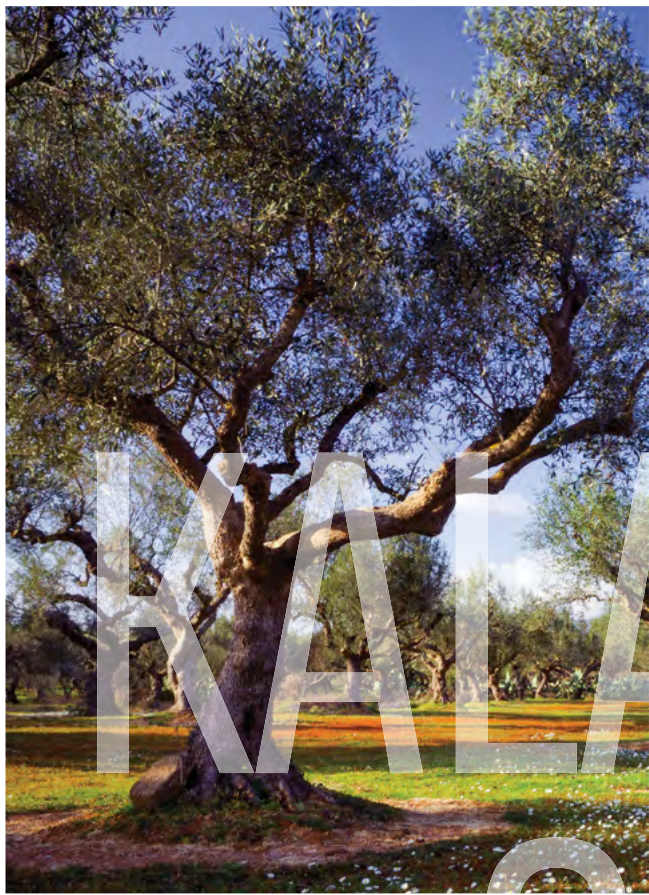




LATROVALIS FEATURES

KALAMON OLIVES

*the quintessential
Greek olive variety*



KALAMON

MON

OLIVES

“

*If you deconstruct Greece,
you will in the end see an olive tree,
a grapevine, and a boat remain.*

That is, with as much, you reconstruct her.”

Odysseas Elytis
Greek poet, Nobel laureate

KALAMON
OLIVE
Collection



Sourced selectively from the sun-drenched olive groves in Southern Greece.

Transported speedily to our curing facility in under 24 hours from harvesting.





Cured meticulously to accentuate the inherent flavors of this remarkable olive.

Almond-shaped, plump, and dark purple, Kalamon olives are harvested ripe from trees distinguished from the common olive by the size of their leaves, which grow to twice the size of other olive varieties. They are classed as black olives.





With a juicy flesh delivering a distinctive rich, smoky flavor, Kalamon olives, must be hand-picked in order to avoid bruising. They are cured naturally with salt and packed in brine.





Kalamon olives contain a range of health-promoting vitamins and minerals. They are also rich in healthy fats and phenolic compounds, which are natural antioxidants. Kalamon olives are an integral part of the highly-acclaimed Mediterranean Diet.

*“Let food be thy medicine
and medicine be thy food.”*

Hippocrates
Ancient Greek Physician - Father of Medicine

LATROVALIS

DEDICATED TO THE CRAFT OF CURING OLIVES

Latrovalis can provide Kalamon olives in all forms
- whole, pitted, halved, sliced and paste.

Latrovalis can pack Kalamon olives in a
comprehensive array of packaging - glass, plastic,
tin - and in capacities ranging from 45 grams to
150 kilograms.

To place an order contact:

✉ sales1@latrovalis.eu

✉ info@latrovalis.eu

☎ [+30 23210 46 761](tel:+302321046761)



**QUALITY
IS OUR PASSION**

**RELIABILITY
IS OUR SECOND NAME**



**YOUR CUSTOMERS'
SATISFACTION IS OUR PRIORITY**





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