



# Markellos

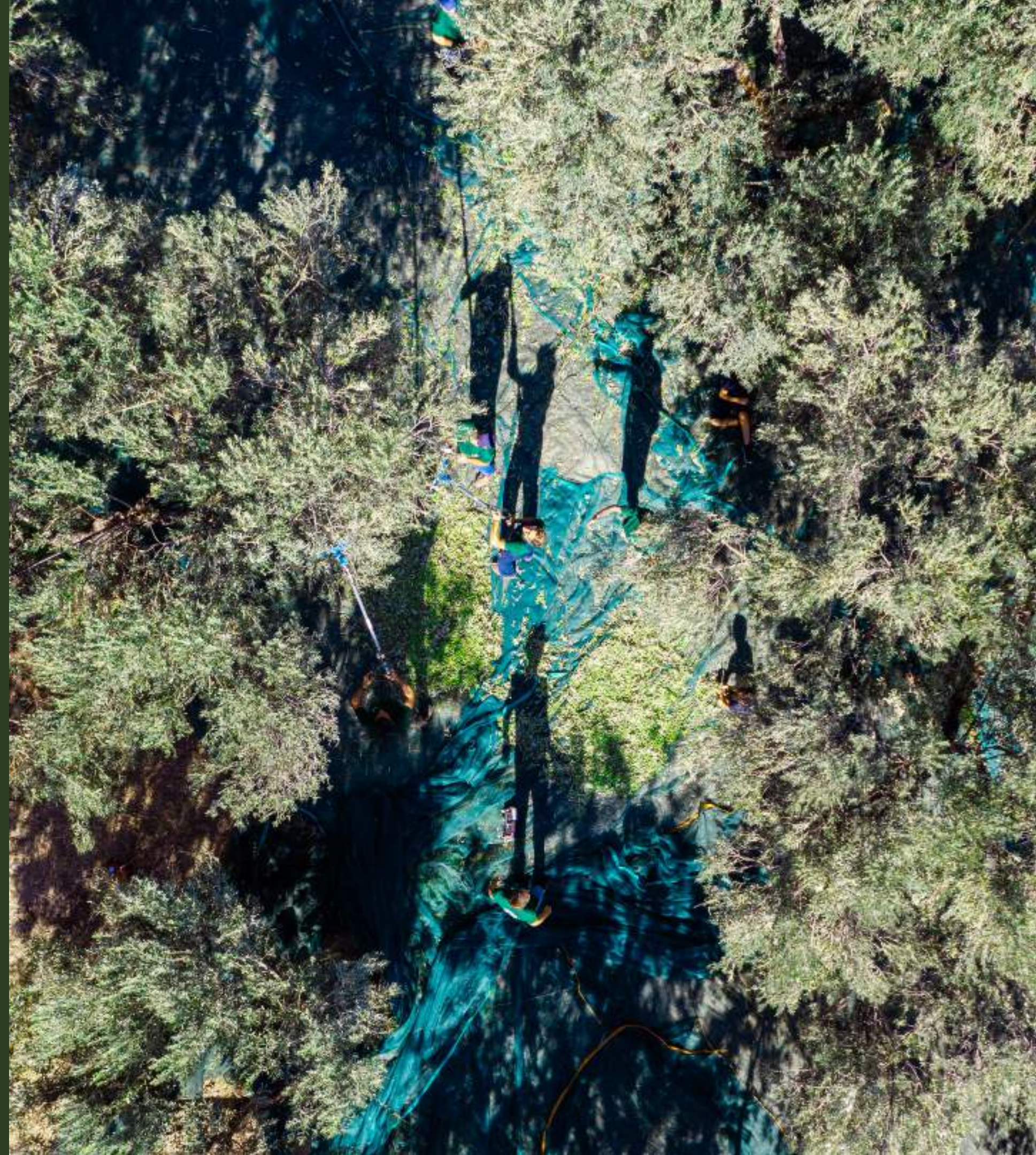
OLIVE HERITAGE SINCE 1932

## Soligea

High quality Greek

Extra Virgin Olive Oil

Quality is our first priority...





# Markellos

OLIVE HERITAGE SINCE 1932

4 generations of family heritage  
dedication & passion for the  
extra virgin olive oil...

## The first Virtual Reality olive tour in Greece

We developed a virtual reality video about the extra virgin olive oil production. Through a virtual reality mask our visitors will have the opportunity to discover all the stages of the production process.

With the aid of technology they will “participate” in the process & they will discover all the secrets of the most unique product of the Greek land!

Olive tour & tasting at our facilities...





The most important award for Greek extra virgin olive oil at Great taste awards 2021.

The most important distinction for our products in 2021 and specifically for the Soligea Classic (Manaki) came from the Great Taste Awards. 3 gold stars!!! Only 1.5% out of 14113 products that participated won this award!!! This award gives us strength to continue our effort to produce high quality products...



**Markellos**  
OLIVE HERITAGE SINCE 1932

We produce high quality  
extra virgin olive oil in our  
family's facilities!





## Soligea Premium

Soligea Premium is an extra virgin olive oil which is low in acidity, rich in nutrients and antioxidants. It is produced from the varieties 'manaki' and 'koroneiki' which are cultivated with natural methods in Soligeia of Corinth.

- Harvest period: 5-15 October
- Cold extraction
- Blend: Manaki Koroneiki
- Filtered
- Available Packages: 250ml & 500ml

# Soligea Organic

Soligea Organic is an extra virgin olive oil and it is a product of organic farming. The olives are cultivated in our olive groves and offer us a product rich in antioxidants with very low acidity and high content of polyphenols. The robust, fruity aroma and its balanced bitter and pungent flavor guarantee to thrill your taste buds!

- Harvest period: 10-15 October
- Cold extraction
- Blend: Manaki-Koroneiki
- Filtered
- Bio
- Available Packages: 500ml & 3L



# Soligea Unique

Soligea Unique is an extra virgin olive oil, which is produced from selected 'koroneiki' variety green olives. The early harvest of olives and the cold extraction method that we use in our olive oil mill, ensure its very low acidity and the deep green colour.

- Harvest period: 25 October- 5November
- Cold extraction
- Monovariety:Koroneiki
- Filtered
- Available Packages:100ml,250ml & 500ml







## Soligea Classic



Soligea Classic is an extra virgin olive oil which is produced from selected 'manaki' variety green olives. These olives are cultivated with natural methods, collected from olive groves in Soligeia of Corinth and are cold extracted from our family olive oil mill.

- Harvest period: 25 October- 5November
- Cold extraction
- Monovariety: Manaki
- Filterd
- Available Packages:100ml,250ml & 500ml



## Soligea 3L & 5L

Soligea is an extra virgin olive oil, which is produced from selected green olives. These olives are cultivated with natural methods, collected from olive groves in Corinth and are cold extracted in our family olive oil mill.

Each tin canister is sealed with our longtime tradition and experience in oil production, ensuring a low acidity high-quality product.

- Harvest period: 1 - 10 November
- Cold extraction
- Blend: Manaki - Koroneiki
- Filtered
- Available Packages: 3L & 5L





# Soligea

High Quality Pitted Kalamon Olives  
& Kalamon Olive Paste

Available Packages  
Pitted Kalamon Olives: 580g  
Kalamon Olive Paste: 285g





**Soligea Premium  
gift box**  
A unique gift for any occasion!

# International awards

we participate in international olive oil competitions in order to ensure and certify our products's quality





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συνεχίζουμε...

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