



CASTELLO
MONTE VIBIANO
VECCHIO

Castello Monte Vibiano Vecchio
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Naturally preserving nature

Castello Monte Vibiano Vecchio:
The Zero CO2 emissions farm

Perugia, February the 5th 2010: The Italian farm Castello Monte Vibiano Vecchio has become the first in Italy and one of the first in the world to achieve 0 greenhouse emissions, in accordance with international standard ISO 14064. It has lowered its CO2 emissions, going from 287 tons of CO2 eq. in 2004 to minus 764 tons of CO2 eq. in 2008.

DNV, one of the world's leading certification bodies, handed over certificate #00001-2009 to Monte Vibiano, thus attesting to the company's eco-sustainable efforts. This is the first ISO 14064 certificate released by DNV which relates to 0 greenhouse emissions achieved exclusively by a company through an ecological strategy and restructuring, without the purchase of carbon credits.

Castello Monte Vibiano Vecchio has strictly adhered to Kyoto Protocol principles and over the years has conducted a rigorous monitoring of its greenhouse emissions. It keeps the promise made on 11 October 2008 with the launch of the "360° Green Revolution", a comprehensive ecological plan aimed to achieve 0 greenhouse emissions through environmentally responsible modifications

and practices: solar panels, electric vehicles, an ecological electric charging station, biodiesel-fuelled tractors, organic fertilizers, hundreds of hectares of trees (existing and constantly replanted), green IT and the coloring of roofs in white in order to obtain the Albedo effect.

At Monte Vibiano we own 14.500 olive trees (some of them are 300 and more years old!). Every single year between mid-October and end November we produce our very special extra virgin olive oil.



10ml



Plain Olive oil (10ml & 100ml)

Our filtered extra virgin olive oil.
A blend of Moraiolo, Leccino and Frantoio olive varieties.

Olive oil with chilli (10ml & 100ml)

An extra virgin olive oil with a hint of chilli. Great color and ideally served at barbecue.

Olive oil with lemon (10ml & 100ml)

The freshness of the lemon gives a special touch to this extra virgin olive oil. Good with grilled fish and seafood.

Olive oil and truffle (10ml & 100ml)

The incomparable flavor of black truffle essence from Norcia. Try it with scrambled eggs and sea salt.

Olive oil and basil (10ml & 100ml)

The extra virgin olive oil becomes an Italian dream. Serve it over fresh mozzarella cheese and sliced tomatoes.

Olive oil and oregano (10ml & 100ml)

This firm touch of oregano in this extra virgin olive oil adds something to fish dishes and feta cheese.



100ml

Fresh extra virgin olive oil only 10ml (not filtered)



This is our very special unfiltered fresh extra virgin olive oil at its very best! Pressed and immediately bottled.

Two options here:

For consumption within two months from the date of pressing and bottling (end October/end November), this special product is sent to the final destination exclusively with DHL in order to keep the full freshness.

For the use over the entire year, we press the olives, bottle the oil and immediately deep freeze the bottles. This stops the ageing of the olive oil and keeps the freshness alive-whenver you decide to taste it.



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