



SYMPHONY
OF FLAVOURS

OCTAVE

SUPERIOR CATEGORY PREMIUM
EXTRA VIRGIN OLIVE OIL



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OUR SOURCE OF INSPIRATION

The purity of the seven Ionian Islands and our commitment to the very highest Swiss Quality. Both deeply rooted in who we are and part of our DNA. OCTAVE is the fulfilment of our vision to produce something truly unique, creating a captivating and memorable symphony of flavours.

Based on our 7+1 formula, we are determined to provide a new level of quality to the world of SUPERIOR CATEGORY PREMIUM EXTRA VIRGIN OLIVE OIL.

From start to finish – every step in the production process is referencing and respecting our most precious source – mother nature. With one single goal: to create the most unique, exquisite and memorable experience for your taste buds.



ANASTASIOS GHIATRAS
CO-FOUNDER OCTAVEWORLD LTD.



IOANNIS PAPADATOS
CO-FOUNDER OCTAVEWORLD LTD.





OCTA

7+1 FORMULA

OUR VALUE AND QUALITY CHARTA

Each product embodies and reflects the values of OCTAVE. We are proud to introduce and share our 7+1 Formula which is going to be the driving force for each OCTAVE product. Now and in the future.

1. ORIGIN

The 7 Ionian Islands are the origin and inspiration of the exclusive OCTAVE products.

2. INGREDIENTS

Only the best qualities are selected and processed for our products.

3. MATURATION

Our products are matured gently and in a temperature-controlled environment until the perfect time of consumption.

4. TERROIR

Nature is the breeding ground for our vision. OCTAVE works entirely sustainably and in respectful harmony with the environment.

5. HUMAN

Between tradition and modernity, the focus is on people.

6. SOCIAL RESPONSIBILITY

We support and promote the next generation in culture and music.

7. CERTIFICATION

All OCTAVE products comply with the strictest standards and control requirements of the EU and Switzerland.

8. SWISS QUALITY

When it comes to quality, we don't compromise. Our products are developed, tested and manufactured according to the highest Swiss precision standards.



AWARDS & ACCOLADES

We believe that greatness and excellence are the result of ongoing scrutiny of what we do and how we do it. Awards & Accolades are a recognition of all the passion and devotion that is behind OCTAVE. We are proud to have been awarded by the following renowned awards, both for our product quality and design.



PROUD TO BE LISTED



OCTAVE SIGNATURE



OCTAVE ORGANIC



HIGHEST AWARD

OCTAVE SIGNATURE & OCTAVE ORGANIC



OCTAVE SUPERIOR CATEGORY PREMIUM SIGNATURE EXTRA VIRGIN OLIVE OIL

OCTAVE SIGNATURE is produced by cold extraction at low temperatures ($T < 26^{\circ}\text{C}$), under constantly controlled hygienic conditions. The production method, the region and the blend of olive varieties result in an olive oil with a fruity and rather spicy flavor and subtle aroma.

GENERAL QUALITY FEATURES

- Olive varieties: Koroneiki & Manaki
- Organoleptic characteristics: fruity and rather savory flavour
- Fruity: 4.5 / Bitter: 3.3 / Pungent: 4.3
- Acidity (at bottling): 0.2- 0.8% / K268 max. 0.22 / K232 max. 2.5 / D.K. 0.01 max / Peroxide number max. 20 mEqO₂/kg / Wax max. 150 mg/kg

Best before date: 24 months after production/Store in a cool and dark place / Packaging: glass bottles



OCTAVE SUPERIOR CATEGORY PREMIUM ORGANIC EXTRA VIRGIN OLIVE OIL

OCTAVE ORGANIC is produced by cold extraction at low temperatures ($T < 26^{\circ}\text{C}$), under constantly controlled hygienic conditions. It is a single-variety olive oil (100% Koroneiki variety) with a fruity and attractive (rather piquant) flavour and distinctive aroma.

GENERAL QUALITY FEATURES

- Olive variety: Koroneiki (100%)
- Organoleptic characteristics: fruity and attractive flavour, pronounced aroma
- Fruity: 3.8 / Bitter: 3.0 / Pungent: 3.9
- 470mg/l of polyphenols (antioxidants).
- Acidity (when filling): $< 0.3\%$ / K270 max. 0.22 / K232 max. 2.5 / D.K. max. 0.01 / peroxide value max. 20 mEqO₂/kg / wax max. 250 mg/kg

Best before date: 24 months after production/Store in a cool and dark place / Packaging: glass bottles



EXCLUSIVE OCTAVE TASTING NOTES BY ANTONIO COLAIANNI

1 MICHELIN STAR / 17 GAULT MILLAU POINTS

Antonio Colaianni is one of the best chefs in Switzerland. He has been awarded several Michelin stars and Gault Millau points throughout his career and describes his style as “Mediterranean Italian with a French base”.

OCTAVE SIGNATURE

- NOSE: Tomatoes, peeled almonds, lush green grass.
- PALATE: Appealing viscosity, medium-mild taste and perfectly balanced with a beautiful level of ripeness.
- FOOD PAIRING: OCTAVE Signature pairs perfectly with all sorts of vegetable dishes but also equally well with fresh/saltwater fish and meats such as chicken or veal.
- CONCLUSION: Outstanding new olive oil product, entering the market at the very top right from the start. And gosh, what beautiful packaging. This is art, inside and outside the bottle. Highly recommended.

OCTAVE ORGANIC

- NOSE: Raw artichokes, freshly cut grass, green tomatoes.
- PALATE: Mouth coating with a hint of elegant opulence, excellently balanced and very elegant with a medium fruit character.
- FOOD PAIRING: Thanks to its versatility, OCTAVE Organic is a perfect choice across the board. It is a distinctively complex olive oil with a remarkably delicate taste profile and most certainly adds value to any fine dish there is.
- CONCLUSION: OCTAVE Organic is a blue-chip premium olive oil which ticks of all the boxes. A very impressive addition to the pinnacle of the world's best olive oils and a must-try for any connoisseur. The packaging is unprecedented, truly unique and equally impressive to that of its companion product.



«THE NEW GRAND CRU OF OLIVE OILS»

A. Colaianni

ANTONIO COLAIANNI

OCTAVE RANGE AND PACKAGING UNITS

OCTAVE products are available in single packs, as well as in exclusively selected retail sizes.



ORGANIC IS AVAILABLE
AS 500 ML @ 16.9 FL OZ

- Bottles per carton 12
- Boxes per pallet 20
- Cartons/pallet 240
- Weight/box 1.436 kg
- Net weight 111 kg/pallet
- Gross weight incl. packaging 382 kg/pallet



SIGNATURE IS AVAILABLE
AS 500 ML @ 16.9 FL OZ

- Bottles per carton 12
- Boxes per pallet 20
- Cartons/pallet 240
- Weight/box 1.436 kg
- Net weight 111 kg/pallet
- Gross weight incl. packaging 382 kg/pallet



SIGNATURE IS AVAILABLE
AS 200 ML @ 6.8 FL OZ

- Bottles per carton 12
- Boxes per pallet 48
- Cartons/pallet 576
- Weight/box 0.794 kg
- Net weight 105.9 kg/pallet
- Gross weight incl. packaging 500 kg/pallet

SUPPORTING NEXT GENERATIONS IN MUSIC

The name OCTAVE also obliges us for more. Being not only a synonym for 7+1 but also for the eight tone levels which are the true definition of an OCTAVE, underlines our deep passion for music. This is why OCTAVE actively supports the next generation in culture and music with 3% of its annual revenue.

OCTAVE is also proudly sponsoring the 2023 Steinway Piano Youth Competition in Switzerland which aims at giving the next generation of musical talents a platform.





OCTAVE

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