



FAZENDA  
SERRA DOS  
TAPES



OLIVE  
OIL

## COMPANY



Explore the legacy of Fazenda Serra dos Tapes, Brazil's leading producer of extra virgin olive oil. Driven by Cláudia Santos' gastronomic passion, it all began with her love of extra virgin olive oil, a sensory and cultural icon in history.



The study revealed not only its role in cooking, but also its health benefits. Thus was born Fazenda Serra dos Tapes, which reached its peak when it won the renowned Mario Solinas Quality Award from the International Olive Oil Council. This recognition, received in 2023, enshrines the company's mastery and unwavering commitment to producing extra virgin olive oil of international standards.



+55 (53) 9 9936.0221



jeronimo@fazendaserradostapes.com.br



[www.fazendaserradostapes.com.br](http://www.fazendaserradostapes.com.br)



@fazendaserradostapes  
@pecoranerabr @azeitepotenza

## PRODUCTS

NCM 1509.20.00



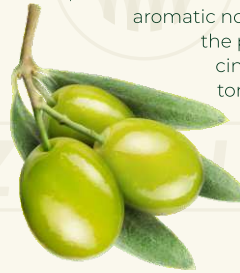
### Potenza

Discover the excellence of the Potenza range of extra virgin olive oils, specially developed for the retail market. Comprising the Fruity, Intense and Black blends, Potenza captivates the senses.

The Frutado blend, a true reflection of the Arbequina, Coratina and Frantoio varieties, captures the essence of the sunny rocky mountains of Rio Grande do Sul, providing an explosion of flavor in every drop. It's no wonder that the Potenza line was a pioneer, receiving the prestigious Mario Solinas Quality Awards, the highest recognition from the International Olive Oil Council. Allow yourself to be immersed in the incomparable quality and outstanding flavor of Potenza olive oils.

### Pecora Nera

Introducing the exclusive line of Pecora Nera extra virgin olive oils, a direct-to-consumer brand offering a range of incomparable monovarietals: Arbequina, Arbosana, Frantoio, Koroneiki and Picual. Represented here by Pecora Nera Frantoio, with its medium intensity, it captivates with the harmony of its aromatic notes. It reveals a subtle bitterness and spiciness on the palate, unfolding into a symphony of notes: floral, cinnamon and herbaceous, intertwined with hints of tomato and almonds in each taste. Perfect balance, providing a unique and striking sensory experience. Allow yourself to explore the distinct flavors that each monovarietal in the Pecora Nera range has to offer.



## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



In the region's olive groves, the harvest takes place every year between February and the end of April, coinciding with the end of summer and the beginning of fall.

*Our production has been growing at an accelerated rate, given the evolution of the trees and the area planted. In the 2023 harvest, we processed more than 1 million kilos of fruit and produced more than 100,000 liters of olive oil.*



### FAZENDA SERRA DOS TAPES

City: Canguçu  
State: Rio Grande do Sul  
Brazil



PECORA  
NERA

AZEITE DE OLIVA  
EXTRAVIRGEM



POTENZA

AZEITE DE OLIVA EXTRAVIRGEM