

SALVELA
2025/2026

SALVELA, OLEFICIO DI DIGNANO

Olive Oil Catalogue



T A B L E O F C O N T E N T S

INTRODUCTION	01
Who we are and our motivation.	
BUŽA	02
Our most gentle olive oil, perfect for complementing light foods	
BIJELICA	03
Internationally recognised olive oil, known for it's complex flavour	
ROŠINJOLA	04
Our olive oil that connects the bridge between softness and a strong body	
AURUM	05
Our premium blend of local sorts	
AURUM PRIMIS	06
Our premium blend of local sorts	
PUNTA CISSANA	07
Our take on producing the best selected olive oil possible.	
TORČOL	08
Our premium oil created for culinary and dressing purposes.	

Salvela Introduction

Located in South Istria Croatia, Salvela line was established years ago with quality and perfection in mind. The olive oil production is operated by a dedicated team of employees. The olive groves are located in warm Mediterranean climate and occupy an area of 40 hectares, 7,200 trees. All of our olives are processed in Vodnjan in the olive mill that dates back to 1911. At the location of the grove, Barbariga, recently the oldest olive mill has been discovered dating back to Roman Empire. This highlights the rich history and importance of Istria for olive oil production.

Our portfolio consists of three local sorts and two special blends, structured across two distinct ranges

- **Salvela** line was designed as an expression of accessible luxury, this line showcases premium local sorts with a complex history.
- **Torčol** is our premium quality blend intended for cooking and seasoning, available in larger quantities.
- **Punta Cissana** stands alone as extra special olive oil. Produced in extremely limited quantities, it only includes the oldest olives of Buža in our grove.
- **Aurum Primis** is only available for sale through months of October to November. It is the freshest olive oil and extremely limited.

Our goal with our lines is to share and spread awareness of the rich history of olive oil in Croatia and showcase the potential in the EVOO world. All of our oils have been heavily awarded, more information can be provided on awards at request.



BUŽA



PAIRING

Buža pairs excellently with a wide variety of dishes. Our personal recommendation is young cheese, ricotta cheese, cold starters and all types of salads.

Altitude: 5-10 meters

Type: monovarietal

Processing temperature: 24-25°C

Harvest Period: 01.10.-30.10

Available Sizes: 0.25 or 0.5L

HISTORY & INFO

Our Buža is created from female olives denoted as queens of varieties from Istria. Since ancient times it was nicknamed the 'gentleman's oil'

TASTING NOTES

Buža has a golden green colour and refined flavours which are dominated by green almonds, artichokes with additional grassy aromas of tomatoes and aromatic herbs. It's a well balanced oil, with moderate bitterness of green almonds and radicchio.

TERROIR & GROVE

Salveta Olive grove is situated in Barbariga overlooking the Adriatic Sea. The terroir is truly unique to other regions due to the soil which consists of Istrian red earth.



BJELICA



Altitude: 5-10 meters

Type: monovarietal

Available Sizes: 0.25L & 0.5L

Processing temperature: 24-25°C

Harvest Period: 25.10.-05.11

HISTORY & INFO

Istrian Bjelica is a late maturing indigenous variety whose oil is known for its high level of **polyphenols**. Polyphenols make this oil exceptionally healthy and rich in antioxidants.

TASTING NOTES

Bjelica is a robust oil, with very pronounced olive fruitiness and accentuated bitterness. Its taste is very recognisable, reminiscent of green tomatoes, conifer, green leaves and grass. It provides a noticeable peppery notes.

PAIRING

Bjelica pairs well with dishes of pronounced flavours- wild game, grilled meat, mature cheeses, prosciutto and desserts.



ROŠINJOLA



Altitude: 5-10 meters

Type: monovarietal

Available sizes: 0.25 & 0.5L

Processing temperature: 24-25°C

Harvest Period: 01.10.-30.10

TASTING NOTES

Its small fruit bears pleasant fresh aromas of green pepper, green tomato and wild radicchio, with a pronounced herbal scent. It has a moderate fresh bitterness and a pronounced spiciness. It is a powerful oil that leaves a strong impression.

HISTORY & INFO

An autochthonous Istrian olive variety traditionally found in southern Istria next to plantations of the buža variety as a pollinator.

PAIRING

Rošinjola pairs beautifully with dishes with pronounced flavours. We recommend to combine it with venison dishes, prepared in various ways, fish and aged cheese.



AURUM



Altitude: 5-10 meters

Type: Multivariant

Available sizes: 0.25L & 0.5L

Processing temperature: 24-25°C

Harvest Period: 01.10.-30.10

TASTING NOTES

The oil has a highlighted fruitiness from Buža and Rošinjola that's contrasted by the bitterness from Bijelica. This provides Aurum a strong but well rounded body.

PAIRING

It pairs well with a variety of dishes, from cooked and fried started to fish, pasta and risottos.

HISTORY & INFO

Aurum is blended and carefully balanced from selected early-local varieties from the Barbariga grove. As it's a blend, every year we pay attention to the characteristics of the year to achieve all desirable features.



AURUM PRIMIS

Altitude: 5-10 meters

Type: Multivarietal

Available sizes: 0.5L

Processing temperature: 24-25°C

Harvest Period: 25.10.-5.11

TASTING NOTES

Aurum Primis mirrors the composition of Aurum and is made from local varieties. Buža, Rošinjola and Bjelica provide fruitiness and freshness, while highlighting bitterness and spiciness. Notes that are preset are green almond, radicchio and tomato.

HISTORY & INFO

Aurum Primis is only composed of early harvest olives and is only available in months of October and November. It is the freshest olive oil that we offer, explaining its extremely limited status.



PUNTA CISSANA



Altitude: 5-10 meters

Type: Buža Female, Buža Male,
Buža Puntože, Rošinjola

Available sizes: 0.5L

Processing temperature: 24-25°C

Harvest Period: 01.10.-30.10

TASTING NOTES

Punta Cissana is a very fresh oil, characterised by pronounced green notes and a complex, pleasant scent. Bitterness is slightly more pronounced, reminiscent of leafy greens and green pepper spiciness.

HISTORY & INFO

Punta Cissana is created only from the oldest olives at our grove giving it an extremely limited status.

Punta Cissana won a medal for the 2019 harvest at the New York International Olive Oil Competition. It is the true pinnacle of extra virgin olive oil production



TORČOL



Altitude: 5-10 meters

Type: Multivariant

Available sizes: 1L & 3L

Processing temperature: 24-25°C

Harvest Period: 15.10.-30.10

TASTING NOTES

The profile of Torčol is described as diversely aromatic due to the balance of several cultivars. Mild to strong fruitiness, with moderate pronounced bitterness. It leaves a clear impression of chicory, almonds and tomatoes. On a deeper level notes of pine nuts and artichokes appear.

PAIRING

Due to its moderate, harmonious notes, Torčol can be paired with a wide repertoire of receipts and food. The uses range from cooking to dressing food.

HISTORY & INFO

The oil is obtained from early and mid season harvest of different sorts. Like the rest of our oils it is extracted by cold mechanical process.





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