



Lado
milos

our history

“Ladomylos” (our oil mill), a dream of a lifetime for our great-grandfather, Georgios Dimellis (...Giorgios I to his kin, mind you!) who, upon repatriating himself after several years as an immigrant in the United States, chose to invest the fruit of a lifetime’s effort into the launching of what had at the time been an ultra-modern olive-oil press (1917-1920). Upon his death, in 1936, it was my grandfather, Apostolos Dimellis that came in to continue the tradition albeit by adding saponification to the activity of olive-oil production.





“Ladomylos” was given a first thorough refurbishment by my father, Georgios Dimellis (inevitably ...Georgios II) over the years between 1968 and 1970, in cooperation with his cousin Efstathios Dimellis. Many things changed over the years that followed until I, Apostolos G. Dimellis, finally decided the time was mature to turn our “Ladomylos” in a Museum and Certified Site for the Evaluation of Olive Oil.

“Ladomylos” features a certified olive-oil bottling and derived products packaging facility. By running these premises, we feel we are paying tribute to our homeland, the area of Sianna, on the Island of Rhodes and to our products, thus pursuing a family tradition as I prepare to pass the torch on to my son Georgios A. Dimellis (expectedly...Georgios III).



our oil collection



cold extraction

GIORGIOS I

Extra-Virgin Olive Oil

Produced in early November of each year, from “Koroneiki” variety, locally grown olives. Olives are collected and processed within the same day, so that “Giorgios I” Olive Oil may consistently feature its fruity taste and a flavour typical of freshly collected olives. This olive oil is the ideal seasoning for salads and vegetable-based dishes.

Available in glass bottles of 1lt, 750 ml., 500 ml, and 250 ml.



cold extraction

GIORGIOS II GOLD

Extra-Virgin Olive Oil

Produced from mature “Koroneiki and “Manaki” variety olives, combined with local “throumpa” olives.

Olives are collected over the second half of the month of December. Mild and discreetly sweet in taste, these distinctly flavoured olives yield a type of olive oil that is fit for all kinds of use.

Available in metal recipients of 750 ml and 1 lt.



cold extraction

GIORGIOS II

Extra-Virgin Olive Oil

Produced from mature “Koroneiki” and “Manaki” variety olives. Olives are collected over the month of December. Mild and rich in taste, these olives yield an oil typified by its mature fruity flavour and fresh olives, fit for all kinds of use.

Available in metal recipients of 250 ml, 500 ml, 750 ml and 1,5 lt.

Also possible to have the product bottled in order-made recipients of 3 lt. and 5 lt.



Eleon

cold extraction

Extra-Virgin Olive Oil

Produced from mature “Koroneiki” variety and local unripe “throumpa” olives, this is a balanced tasted oil of distinct flavour and rich texture, perfect for giving your salads a lift of freshness whilst remaining the ideal assortment for roast recipes.

Available in metal recipients of 250 ml., 500 ml., 750 ml. and 1 lt.



Fresco

cold extraction

Extra-Virgin Olive Oil

The extract of the first olive fruit is known to be of a rich, fruity taste, spicy aroma and of a distinctively bitter flavour.

Available in limited quantities. Extracts obtained from the best olives of the crop, collected by hand rather than stick-beaten or picked up from the ground. Naturally rich in antioxidants.

Produced under strictly controlled conditions over the entire process, from the collection of the olives to bottling. The ideal ingredient for dressing recipes. Available in metal recipients of 250ml, 500ml, 750ml, 1 lt.



Rhodian Olive oil

Produced from 70% mature “Koroneiki” variety olives combined with “Kalamata” and local “Throumpa” olives. Available in metal and glass recipients of 250ml, 500 ml, 750ml and 1 Lt.

Its flavour is typical of the distinctively robust taste of Rhodian olive oil, a feature typical of “Ladomylos” for the last 100 years (our secret recipe).

Flavoured olive oil

250 ml

Produced through addition of natural extracts and pulps of our production, ingredients allowed to remain into the olive oil long enough to bestow the perfect taste, depending on the type of oil, before the product is filtered and bottled.



SPRAY FOR
GREEK SALAD



FLAVOURED FOR
GREEK SALAD



WITH
THYME



WITH
LEMON JUICE



WITH
GARLIC



WITH
ORANGE JUICE



WITH
ORIGANO



WITH
ROSEMARY



traditioⁿal greek tastes

OLIVES

370 gr

Allowed to mature naturally, these olives are produced in a way for their taste to be that of a typically savoury, green or black olive.

Preserved in brine and balsamic vinegar.

Kalamata olives



Green olives



Pepper-stuffed green olives



Green Olive Tapenade



Black Olive Tapenade

Olive Tapenade

Made from exquisite quality,
perfectly matured olives

Crushed under controlled
conditions, allowing for the
paste to retain the rich flavours
that are typical of olives.



Jams & marmalades

Manufactured with fruit endemic in the island of Rhodes.

Composition: 80% fruit, sugars and honey.

Confection of delicacies is based on an innovative application of our house. Their texture and flavours are reminiscent of the deliciously tasting, homemade traditional jams and marmalades.

Orange / Lemon / Mandarin
Rhodian Apricot / Blood Orange
Orange - Lemon
Orange - Grapefruit
Orange – Carrot
Assorted Fruit and Ginger mix

Souvenirs



Quality gifts from the island of Rhodes
Gift-boxes featuring olive oil, vinegar, natural grape
syrup, assorted spices with sea salt, tasty jams and
honey, a great idea to please your friends and acquaint
then with unique Greek flavour combinations.
Ideal assortments for a typical Greek flavour
experience



Gift packs featuring Extra-Virgin Olive Oil combined with assorted jams, olives or, alternatively, with mixes for traditional olive-oil based confectionary recipes.



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