

Olio EVO

Denomination: Olio Extra Vergine di Oliva 100% Italiano
Olive Variety - Cultivar: Frantoio, Leccino, Carboncella and Rosciola

Territory

Area of production: Maiolati Spontini (Ancona)

Altitude: 350 m a.s.l.

Technical Data

Training system: Polyconic vase

Cultivation techniques: Semi-intensive olive tree orchard with permanent grassing over. Defence is conducted according to organic farming principles, pest control by pheromone traps and color traps.

Harvest: Early October, by mechanical shaking and pneumatic rake.

Extraction process: Two phase cold extraction process.

Acidity: 0,30

Polyphenols: 102

Peroxides: 10

Tasting Notes

Colour: Intense golden yellow.

Sensory profile and organoleptic characteristics: This Olive Oil is characterized by an average fruity fragrance. Sour and spicy, with scent of fresh almond and artichoke aftertaste.

Pairing: Excellent with *bruschetta* toasted bread. Ideal with red meat plates or chicken salad.

Bottle format: Glass bottle - 0,75 L



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