

TECHNICAL SHEET / SCHEDA TECNICA

ORGANIC EXTRA-VIRGIN OLIVE OIL



Product name Organic extra-virgin olive oil
Varieties of olive tree Dritta, Leccio del corno and Leccino
Region of origin Abruzzo
Format 0,50 cl bottle

Product characteristics Extra.virgin olive oil of the highest quality, obtained directly and solely through mechanical procedures. Cold pressed and extracted from olives that have been grown using organic farming methods.

Extraction process cutting edge technology allows the press to run on a continuous cycle and to separate the oil from the water present in the fruit, the pulp and the nuts using centrifugal force. The oil that is extracted is stored in steel tanks where it undergoes a natural process of refinement as the micro-particles which are suspended in the liquid are deposited on the bottom of the tank, the oil is then transferred into other containers which means it is no longer in contact with the sediment which could alter the flavour and its particular sensorial qualities.

Sensorial analysis

to the eye it appears full-bodied and dense, the color varies from emerald green to yellow depending on the year of production, the period the olives were harvested and how ripe the olives were. On the nose, however, aromas of freshly cut grass come to the fore. Its taste is initially bitter but this quickly gives way to a spicy taste. Although it might sound harsh on the palate, this wellbalanced range of tastes is actually very positive as it shows the oil is of extremely high quality. Sensorial traits of fresh chicory, artichoke and almond are also clearly perceived on the palat

Culinary uses it can be served as it is on any dish, it is particularly good on soups made from beans or legumes, vegetable purees, red meat and fish.

Storage organic extra-virgin olive oil should be stored in a dry place, away from the light and from sources of heat