



ORGANIC
OIL

OLIO EXTRA VERGINE DI OLIVA

100% ITALIAN
ORGANIC

SCHEDA TECNICA

ORIGIN	Romagna
CULTIVAR	Italian cultivars
FRAGRANCE	Fresh grass, green olive
INTENSITY	Medium
TASTE	Herbaceous with a hint of bitter almond
COLOR	Green with golden reflections
ACIDITY	Low
OLIVE HARVEST PERIOD	October - november
PROCESSING TIME	Within 24 hours
OLIVE CLEANING	Washing and leaf removal
EXTRACTION	Two-phase decanter
PROCESSING	Cold extraction
FILTERING	Yes
STORAGE	Steel tanks in nitrogen atmosphere
BOTTLING	Automatic – semi-automatic
AVAILABLE FORMATS	0.50 Liters

