



Extra virgin olive oil

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Description oil:

This olive oil it's obtained only from trees on the slopes of Etna.

The gathering it's made by hands with nets on the ground.

The transport it's made inside hard containers and ventilated, the milling has been made within 24 hours.

The produced oil it's stored in temperature room controlled, in iron containers, and packed without filtering.

Specifications oil:

Type of oil:	Extra virgin olive oil of superior category
Cultivar:	Nocellara etnea
Production area:	The slopes of Etna.
Altitude of the olive groves:	500-800 meters above sea level
Harvesting date:	October
Harvesting method:	Hand picking
Processing system:	Cold pressing. (<27 ° C)
Yield:	100 Kg of olives: 13 - 14 lt.
Decanting:	Natural
Appearance and colour:	Kind of green
Perfume:	Light sensation of fruit and grass with a little bit of green tomato.
Flavour:	Bitter and seasoned well balanced with a flavor of green tomatoes.
Density:	Medium.
Application:	All food cooked or not especially with fish, vegetables and grilled meat.

Primary packaging: Dark bottles 1,00 lt. - 0,75 lt. - 0,50 lt. Tin metal 3 lt. - 5lt.

Storage: Store away from light and heat sources.

The ideal temperature for its preservation varies from 15 ° to 20 ° C.

