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Extra Virgin Olive Oil from organic farming - cl 75

Olive oil is one of the most important symbols of Mediterranean culture and civilization, and is also a milestone in modern dietetics. Olive tree cultivation, which influenced the traditions and economies of entire populations, has really ancient roots, but it was the Romans who perfected and diffused cultivation, pressing and extraction techniques. Olio Extra Vergine di Oliva Biologico Bottega is the result of millenary history and wisdom combined with modern knowledge and technology: a union which celebrates the value and richness of the precious raw material. Elegant and refined, it is ideal with dishes of Mediterranean and international cuisine, and is enriched by a unique packaging which grants its perfect preservation.

Production Area: Spoleto (Perugia - Umbria), Italy

Characteristics:

This Superior Category Extra Virgin Olive Oil is produced exclusively with Italian olives obtained from organic farming in Central Italy, by cold extraction and solely by mechanical means. After removing remaining leaves and branches, olives are weighed and stocked before begin washed and undergoing milling, a mechanical action which breaks cell walls to release the juice. The result of this process is "oil paste", an emulsion of oil, water and solid components. The following step is malaxation, a process which separates the drops of oil from water by means of paste mixing and mechanical extraction by centrifugation. At this point, the oil is cloudy. During stocking phase, solid residues deposit on the bottom of the container, leaving the oil clear and ready for filtration and bottling. The precious and original ceramic bottle used for Olio Extra Vergine di Oliva Biologico Bottega is a perfect barrier against oxygen and light, allowing to keep the organoleptic profile of the precious liquid intact.

Organoleptic Characteristics:

Color and Appearance: Yellowish-green with golden reflections.

Bouquet: Intense but elegant fruity bouquet, with a characteristic aroma of mature olives.

Taste: Full and harmonic on the palate, it is rich, balanced and slightly pungent, with a delicate aftertaste of almond.

Chemical Characteristics:

Acidity: Not exceeding 0.55% in oleic acid.

Serving Suggestions: Perfect as a dressing for salads, with raw and cooked vegetables, bruschetta, soups (particularly with legumes), fish and roasted meat.

Enjoy it within: 18 months.

