



*Il sapore di una
goccia divina...*

TECHNICAL-INFORMATION SHEET EXTRA VIRGIN OLIVE OIL



CULTIVARS USED TO OBTAIN OIL:

"Armonia": Dolce di Rossano 50%, Nocellara Messinese 30%, Coratina 20%.

JUDGMENT RESULTING FROM THE PANEL-TEST, IN THE SPECIFIC DESCRIPTION OF TASTE:

"Armonia" is predominantly green in color with evident golden reflections; the nose reveals a very fresh and gentle soul of young olive with delicate herbaceous inserts (lettuce and peas in pods); the persistent scent wins attention with elegance and good aromatic imprint. In tasting it has a soft impact and a wide opening to the taste; very fine pasta and appreciable general harmony; the initial sweet tone gives way to a very bitter imprint characteristic (chicory and thistle), gradually diluted in the long finish of exemplary cleanliness and fragrance.

PLANT IRRIGATION METHODS:

Located under the canopy (micro-sprinklers).

TYPES OF COLLECTION:

The known harvesting method that can be used is the picking, according to which the olives are harvested by hand directly from the plant. This method undoubtedly represents the one that best preserves the integrity of the plant and fruit. To carry out the scraping stairs of various types and lengths are often used which allow to reach the highest parts of the plant. For some time now, instead of hands, the use of small manual facilitators, such as combs or small rakes, has spread. They significantly increase productivity and make harvesting easier. The olives harvested with the picking occur with a very low quantity of leaves. The oils produced with this system are generally of excellent quality.

HARVESTING PERIODS:

From the first ten days of October to the second ten days of November.

MILLING PERIODS:

Just after the harvest, the olives are placed in well-ventilated crates, in order to avoid the onset of mold, and sent to the crusher; in fact within the 18 hours following the harvest the pressing is completed, thus ensuring the preservation of the best organoleptic properties of the oil.

TYPE OF EXTRACTION:

Continuous cold cycle and two-phase extraction; the peculiarity of this extraction system consists precisely in not requesting the addition of hot water when placing the pasta in the extractors, thus not allowing the consequent elimination of all water-soluble substances such as polyphenols. The only water that will be removed will be that which by nature is olives they contain inside the pulp. The continuous plant in question allows to combine the advantages of cold extraction (traditional) to those of extraction with continuous forms (reduction of processing costs and hygiene of the processes themselves).

DECANTATION PERIOD:

The oil obtained is not filtered but only undergoes a slow process of natural settling (about 2 months), and a possible the veiling of the oil testifies precisely the authenticity of the product, preserving the flavors and sensations typical of the fruit absolutely unmistakable.

TYPE OF BOTTLING:

Based on customer requests, the packaging phase starts. The special systems are completely semi-automatic and allow to pack the oil both in cylindrical 1-liter bottles, and in square bottles of 0.25, 0.50 and 0.75 liters and in cans 3 and 5 liters. The bottles are in dark glass, treated for UV protection with threaded mouth for application aluminum capsule with drip guard. At this point the oil is ready to be delivered directly to your home thousands of families around the world.

PLACE OF STORAGE:

The raw material (olives) is stored, for no more than 18 hours from collection, in well-ventilated containers and in an area suitably identified located within the production plant; the finished product (oil) is stored in tanks of various capacities in stainless steel AISI. 304 (food type) equipped with nitrogen system.

Extra virgin olive oil is the result of a careful selection of cold-pressed olives within 18 hours of collection and is characterized by an acidity (max 0.4%), a green color with golden reflections and a sweet and fragrant taste, slightly fruity; it is ideal for all types of dishes where delicate flavors are enhanced by the goodness of the product.

CHARACTERISTICS OF THE BOTTLE

PACKAGE	50 cl glass bottle
GUY	bottle
MATERIAL	glass
DIMENSIONS	19.5 cm h; diam. 83
WEIGHT	approx. 400 g
COLOR	ancient green guala
TOP-UP CAP	guala black plastic