



## EXTRA VIRGIN OLIVE OIL FROM ORGANIC FARMING

Superior category extra-virgin olive oil obtained directly from olives and solely by mechanical means

**AREA OF ORIGIN:** Crotone, Calabria, Italy

**HEIGHT OF GROOVES:** Medium hill 100 mt a.s.l.

**VARIETY:** Carolea and Coratina

**METHOD OF HARVESTING:** Picked by hands and pressed within 24 hours

**TYPE OF PROCESSING:** Continuous cold cycle

**APPEARANCE:** Clear, golden yellow with green glints

**AROMA:** Medium fruity, harmonious

**TASTE:** soft with slightly bitter and herbaceous tones, spicy with peppery notes, final gustatory sensation with hints of artichoke and unripe almond.

**FREE ACIDS:** less than 0.3% FFA

**INGREDIENTS:** 100% extra virgin olive oil produced in Italy from olives harvested in Italy

**CERTIFICATIONS:** Bioagricert S.r.l. - authorized by MiPAAF - IT BIO 007

**USE:** Excellent with foods both raw and cooked, ideal for sauces that accompany first and main courses of meat or fish