
EVOO

EXTRA VIRGIN OLIVE OIL



ANALYTICAL DATA

Acidity: max 0,40%
Peroxides: max 12 meq/02/Kg
K232: max 2,25
K270: max 0,15
Delta K: Max 0,001

PRODUCTION AREA:

The centuries-old olive groves extend in the area of Pescosansonesco (PE) at 550 meters above sea level and Capestrano (CH) at 450 m.a.s.l., in the core of the Gran Sasso and Monti della Laga National Park.

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OLIVE VARIETIES

Gentile di Chieti, Rustica.

HARVESTING AND GRINDING

Manual harvesting, cold mechanical grinding by local oil mill.

SENSORY ANALYSIS

Deep golden yellow with shades of green hues. Fruity aroma of medium intensity, complex and elegant with rich vegetal notes of cut herbs and tomato. Strong and enveloping taste, it has balanced tones of bitter and slightly spicy, with a light sweet almond finish. Excellent on bruschetta, legume soups, vegetable soups, pasta, stewed fish, red meats, aged cheeses.