



# Olio Extra Vergine di Oliva Italiano

## Denocciolato

*Our olive trees yield an oil that we obtain only from olives rigorously hand-harvested and processed within 12 hours of harvesting. Its color is bright golden yellow, with a balanced body and delicate aromas of freshly cut grass and just-picked fruit. The low acidity, only 0.18%, is further indication of its excellent quality, and its slightly spicy character is also a positive attribute. Our multivarietal oil expertly combines the characteristics of different olive cultivars, enriched with precious polyphenols, powerful antioxidants. To preserve its maximum quality, we use fully glazed bottles to shield it from light and reduce peroxides. The attention dedicated to each phase of the process in a fully inertized supply chain allows us to offer an oil of excellent quality, where every drop tells our story and dedication to the olive oil tradition.*

## Technical data

**Cultivar:** multivarietal

**Type of olive grove:** both cultivated and scattered

**Altitude:** 200-300 meters above sea level

**Exposure:** flat hillside terrain, exposed to the sun throughout the day

**Orientation:** mainly south-facing

**Soil:** morainic, rich in gravel, with little clay, sand, and silt

**Age of Olive Trees:** 15-60 years

**Harvest period:** early October

**Harvesting system:** completely manual harvesting, using rakes and facilitators

**Processing:** within 12 hours of harvesting

**Crushing/extraction:** Mechanically pitted oil, in a fully inertized supply chain. Immediately filtered, without pumps, with the use of inert gas pressure, avoiding heating. Subsequently sent to an inertized tank and bottled, eliminating air with inert gas to prevent oxidation.

## Chemical analysis

**Acidity:** 0.18%

**Peroxides:** 7.32 meq/kg

**Polyphenols:** 382.20 mg/kg