

L'Armonico Oro[®] - Extra virgin olive oil Cold extraction



EVOO Profile

Origin of the olives	 100% Italian
Cultivar	Correggiolo, Moraiolo, Leccino
Colour	Green with golden hints
Aroma	Light fruity
Taste	Soft and well balanced
Aftertaste	Ripe fruits fragrance
Filtering	Yes, cotton filtered

How it's made

Processing of the olives	Within 24 hours from the delivery to our oil mill
Crushing system	Stainless steel hammer crushers with very low rpm
Malaxation	PROTOREATTORE , temperature lower than 27°C
Extraction	High-tech two phases decanter LEOPARD
Storage	In stainless steel tanks at a controlled temperature

Chemical requirements

Free fatty acidity: < 0,4%
(maximum value permitted by the law: 0,8% - Reg. CE.n.1513/2001 del 23 luglio 2001 e s.m.i.)

Peroxydes: < 12 meq O₂/kg
(maximum value permitted by the law: 20 meq O₂/Kg - Reg. CE 2568/91 del 11 luglio 1991 e s.m.i.)

Available formats

Tin bottle (cylindrical):
- Lt.0,750