




# SCHEDA PRODOTTO

Mod. PRD02.02/3

## ORGANIC Extra virgin olive oil Cold extraction CERTIFIED BY CCPB



### EVOO Profile

|                      |   |
|----------------------|---|
| Origin of the olives |  <b>100% Italian</b> |
| Cultivar             | Correggiolo, moraiolo, leccino  |
| Colour               | Deep green  |
| Aroma                | Herbaceous fragrance  |
| Taste                | Rich  |
| Aftertaste           | Almond  |
| Filtering            | No, natural settling  |

### How it's made

|                 |  |
|-----------------|--|
| Processing      | Within 24-48 hours from the harvest                  |
| Crushing system | Stainless steel hammer crushers with very low rpm    |
| Malaxation      | Sealed malaxator, temperature lower than 27°C        |
| Extraction      | High-tech two phases decanter LEOPARD                |
| Storage         | In stainless steel tanks at a controlled temperature |

|                       |   |
|-----------------------|---|
| Chemical requirements | <b>Free fatty acidity: &lt; 0,4%</b><br>(maximum value permitted by the law: 0,8% - Reg. CE.n.1513/2001 del 23 luglio 2001 e s.m.i.)                            |
|                       | <b>Peroxydes: &lt; 12 meq O<sub>2</sub>/kg</b><br>(maximum value permitted by the law: 20 meq O <sub>2</sub> /Kg - Reg. CE 2568/91 del 11 luglio 1991 e s.m.i.) |
|                       | <b>No trace of pesticides forbidden by the European law on Organic Agriculture.</b>   |

|                           |            |
|---------------------------|------------|
| Dark glass bottle:        | - Lt.0,100 |
|                           | - Lt.0,250 |
| Tin Bottle (cylindrical): | - Lt.0,500 |
|                           | - Lt.0,750 |
| Tin (rectangular):        | - Lt.0,500 |
|                           | - Lt.1,000 |
|                           | - Lt.5,000 |