


## Colline di Romagna PDO – Extra virgin olive oil Cold extraction



### EVOO Profile

Origin of the olives	 100% Italian. Olive trees located in the territories of Rimini e Forli-Cesena
Cultivar	Correggiolo (at least 60%) and other minor local cultivars.
Colour	Golden green
Aroma	Intense of olives, with a scent of freshly cut grass
Taste	Amazing, with aromatic notes
Aftertaste	Almond, artichoke, tomato
Filtering	Yes, cotton filtered

### How it's made

Processing of the olives	Within 48 hours from the harvest
Crushing system	Stainless steel hammer crushers with very low rpm
Malaxation	<b>PROTOREATTORE</b> , temperature lower than 27°C
Extraction	High-tech two phases decanter <b>LEOPARD</b>
Storage	In stainless steel tanks at a controlled temperature

### Organoleptic and chemical requirements (Reg. CEE n.2081/92)

Free fatty acidity: < 0,5%  
 Peroxydes: < 12 meq O<sub>2</sub>/kg  
 Oleic acid: ≥ 72%  
 Tocopherol: ≥ 70 mg/Kg  
 Panel test's score: ≥ 7

### Available formats

**Dark glass bottle:**  
 - Lt.0,250  
 - Lt.0,500  
**Tin bottle (cylindrical):**  
 - Lt.0,500  
**Tin (rectangular):**  
 - Lt.5,000