


Le Quattro Regioni[®] - Extra virgin olive oil Cold extraction



EVOO profile

Origin of the olives	 100% Italian
Cultivar	Moraiolo, Dritta, Correggiolo, Caninese
Colour	Deep green
Aroma	Fragrant
Taste	Strong, intense
Aftertaste	Olive
Filtering	No, natural settling

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

Dark glass bottle:

- Lt.0,100
- Lt.0,500
- Lt.1,000

Tin (rectangular):

- Lt.5,000