

Extra Virgin Olive Oil



Production techniques

The olives are harvested by hand or by means of combs, respecting the olive groves. Delivered the same day to the mill, they are selected and then subjected to milling, according to a technologically advanced process, with controlled temperatures that never exceed 27°C. After milling, the oil is left to rest in steel tanks for natural decantation to preserve the aromas to the maximum and is then bottled.

Superior category olive oil obtained directly from olives and solely by mechanical means.

Serving Suggestions

We recommend its use to enhance the taste of meat and vegetables.

Country of origin

Italy

Havest year

2022/2023

Storage

Keep in a cool, dry place, away from light and heat sources.

Net Weight

500 ml

Average nutritional values per 100ml:

Energy: 3390 KJ/ 824 Kcal - Fats: 91.6 g - of which saturated fatty acids: 13.3 g - Carbohydrates: 0 g - of which sugars: 0 g - Fibre: 0 g - Protein: 0 g - Salt: 0 g - Vitamin E: 11mg (92% VRN*)

*VRN = Nutrient Reference Values