



EXTRA VIRGIN OLIVE OIL

Coratina

Among the symbolic varieties of Puglia, Coratina is known for its intense taste and the rich presence of polyphenols, very powerful antioxidants, which give it that characteristic sensation of "bitter" and "spicy" with well-balanced tones and therefore certainly pleasant to taste. . The "100% Coratina" extra virgin olive oil is cold pressed within 2 hours of harvesting from olives from the lands of Santa Perpetua, Dote and San Giovanni in the countryside of Trani.

Coratina extra virgin olive oil is characterized by a green color with golden yellow reflections with notes of artichoke and bitter almond. In the kitchen, it is the ideal extra virgin olive oil for seasoning cooked and raw vegetables, bruschetta, legume soups, soups, robust and well-structured first courses linked to rural tradition.