

EXTRA VIRGIN OLIVE OIL

DENOCCIOLATO DI BOSANA

ORIGIN

Owned olive groves - Maccia d'Agliastru (SS).

HARVEST

Manual selection of olives in October.

CULTIVAR

100% Bosana.

PROCESSING METHOD

Washing and further selection of the olives which are then pitted and sent for gentle pressing in a continuous cycle within a few hours of harvesting.

ORGANOLEPTIC CHARACTERISTICS

Pitted oil has a lower acidity and a polyphenol content almost double of the traditional EVOO crushed with kernel. Denocciolato has a soft and clear golden yellow color; its aroma has an intense olive scent combined with a soft and delicate note of white fruit such as banana and apple.

Harmonious and balanced to the taste, it also has a very strong and pointed fruity sensation, persistent and strong in its aftertaste, this EVOO is highlighted for the elegance and the finesse of its flavors. The mouthfeel is empowered with bitter and spicy notes, strong and balanced and smoothened by the good fluidity of this EVOO, making it lovable to the palate. It is suggested to finish appetizers and seafood first courses; the full body of this EVOO is excellent on legumes, vegetables and roasted or grilled meat.

FORMATS - QUANTITY

Bottle 500 ml - 6 pieces per carton - 100 cartons per pallet

Bottle 250ml - 20 pieces per carton - 100 cartons per pallet

Can 250 ml - 20 pieces per carton - 100 cartons per pallet

Tin Can mignon 100 ml - 20 pieces per carton - 100 cartons per pallet



FRATELLI PINNA. TASTE THAT UNITES

For more than a century our oils have combined and enhanced the taste of the most refined dishes. Just as they have always been the symbol of our family bond, of that with the Sardinian tradition and with our territory.

Extra virgin olive oils that come from the best olives harvested and pressed with the most modern and innovative methods to preserve all the flavor of Sardinia, respecting the environment and natural resources.



Oil mill, olive groves and laboratory
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