

DELLA ORSINI

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Extravirgin Monovarietal Olive Oil



Product	Extravirgin monovarietal Olive Oil
Country of Origin	Loreto Aprutino (PE) Abruzzo Italy
Variety	Cultivar Dritta
Lying	Hill
Ground	Clay
Altitude	300 m a.s.l.
Cultivation techniques	Organic, certified by Suolo e Salute Srl
Harvest method	Idraulic harvester
Harvest period	At the beginning of October
Milling	Within 12 hours from harvest, in a two-phase continuous cycle plants which works exclusively with mechanical procedures without ever exceeding the temperature of 27 degrees (cold pressed).
Filtration	Filtered
Yield	About 12%
Sensory analysis	Medium fruity, herbaceous, with hints of almond and artichoke. Bitter and spicy notes of medium intensity; herbaceous aftertaste of almond and artichoke. Green color with yellow reflections; medium fluency.
Acidity	0,25 g oleic acid/100g
Peroxide Value	6,5 meq. O ₂ /kg
Total Polyphenols	646 mg/kg gallic acid
Pairing	Italian bruschetta, soups of cereals and legumes, dishes based on both raw and cooked vegetables, roasts of meat and, generally, with all typical Mediterranean dishes.
Packaging	250, 500 or 750 ml bottles; 1, 3 or 5 liters cans.