

DOPÒ

EXTRA VIRGIN D.O.P. (REGISTERED DESIGNATION OF ORIGINS)

OLIVE OIL FROM THE PONTINE HILLS



PRODUCTION AREA	Rocca Massima (LT) - Cori (LT)
ELEVATION	450 a.s.l.
VARIETY	100% Itrana
COMPOSITION OF THE SOIL	rocky, calcareous
UPBRINGING	polyconical vase
HARVEST	November, December
HARVEST METHOD	grazing with reeds and mechanical supports
CONSERVATION AND TRANSPORT	in pierced chests to ease the ventilation of the olives
PRESSING	within 12 hours since the harvest in our olive oil mill
MANUFACTURING	defoliation and washing, mechanical pressing, 45/60 minutes of kneading and extraction with two-phases centrifuge
YIELD	from 10% to 13% approx
STORAGE/CONSERVATION	stainless steel silos at a controlled temperature. Cool environment (15/18°) protected by light and heat sources
CULINARY ART	very good on grilled fish, ideal with white meat, salads and soups
CERTIFICATIONS	DOP Pontine hills
ORGANOLEPTIC CHARACTERISTICS	green colour with yellow glares, intense fruity flavour with strong green tomato and aromatic herbs marks

Available in:

