

ARMONIA

EXTRA VIRGIN OLIVE OIL

PRODUCTION AREA	Rocca Massima (LT) - Cori (LT)
ELEVATION	450 a.s.l.
CULTIVAR/VARIETY	50% Leccino, 50% 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	Ideal on meat, soups and legumes dishes, grilled vegetables and salads
ORGANOLEPTIC CHARACTERISTICS	intense and agreeably fruity perfume, it expresses scent of ripe almond, light bitter taste and a delicate spicy aftertaste

Available in:

