

# PICKLE WHITE ITRANA OLIVE

## PICKLE

<b>PRODUCTION AREA</b>	Rocca Massima (LT) - Cori (LT)
<b>ELEVATION</b>	450 a.s.l
<b>VARIETY</b>	100% Itrana
<b>COMPOSITION OF THE SOIL</b>	rocky, calcareous
<b>UPBRINGING</b>	polyconical vase
<b>HARVEST</b>	end November, December
<b>HARVEST METHOD</b>	for grazing and eased
<b>SELECTION</b>	by means of electrical sieve that selects the olives on the basis of their size, by distinguishing first, second and third choice
<b>FIRST MANUFACTURING</b>	further hand selection of the fruit in order to remove possible imperfections, division into barrels and subsequent preparation of the pickle with only water and salt
<b>SECOND MANUFACTURING</b>	after six months, that are necessary for the debittering of the product, a second manufacturing can occur, consisting in the preemptive control of the ph and the subsequent packaging of the product in its various formats
<b>EXPIRATION DATE</b>	approx. 12 months since the packaging date
<b>INGREDIENTS</b>	olives, water and salt with no preservatives
<b>MODES OF CONSERVATION</b>	keep in a cool and dry place, do not expose to the direct sunlight
<b>CULINARY MATCHES</b>	eat them alone or as integration of starters or to garnish salads
<b>ORGANOLEPTIC CHARACTERISTICS</b>	yellow and pinky colour, crunchy and rich, gritty, with slight bitter marks

Available in:

