

D.O.P. GAETA OLIVE PICKLE



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	March/April
HARVEST METHOD	for grazing and eased
SELECTION	by means of electrical sieve that selects the olives on the basis of their size, by distinguishing first, second and third choice
FIRST MANUFACTURING	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
SECOND MANUFACTURING	after six months, that are necessary for the debittering of the product, a second manufacturing can occur, consisting in the preemptive control of pH and the subsequent packaging of the product in its various formats
EXPIRATION DATE	approx. 12 months since the packaging date
INGREDIENTS	olive, water and salt, with no addition of preservatives
MODES OF CONSERVATION	keep in a cool and dry place, do not expose to the direct sunlight
CULINARY MATCHES	as integration of starters or to garnish salads, coke fish like salted codfish, sauces, wild game and other
ORGANOLEPTIC CHARACTERISTICS	purple colour, gritty typical flavor, slightly bitter, light acetic marks

Available in:

