

OLIO EXTRAVERGINE DI OLIVA BIO RUGGIERO

Olive variety: Cima di Mola, Cima di Melfi; Simona, Olivastro, Picholine and Apulian Frantoiana.

Production area: South East Bari (Colline di Castellana Grotte).

Production campaign: 2016.

Type of harvest: by hand and shaking on nets.

Production method: cold pressing with traditional and continuous crushers within 24 hours of harvesting.

Total production: 2,000 lt.

Medium acidity: 0.28 - 0.30% oleic acid.

Number of peroxides: 2-3 meqO₂ / Kg.

Total polyphenols: 150-300 mg / kg.

Total tocopherols (Vitamin E): 150-300 mg / kg.

Certifications: organic.

Tasting notes

Yellowish green color;
pronounced perfume with herbaceous and green olive scents;
medium fruity taste.

Recommended pairings: it goes well with first courses and any dish of Mediterranean cuisine.

Olive groves

Height above sea level 350 meters;
hilly terrain with north-east exposure;
average age of olive trees 100 years;
plant density per hectare about 100;
olive grove surface: 3 hectares;
quintals / hectare yield 100.

