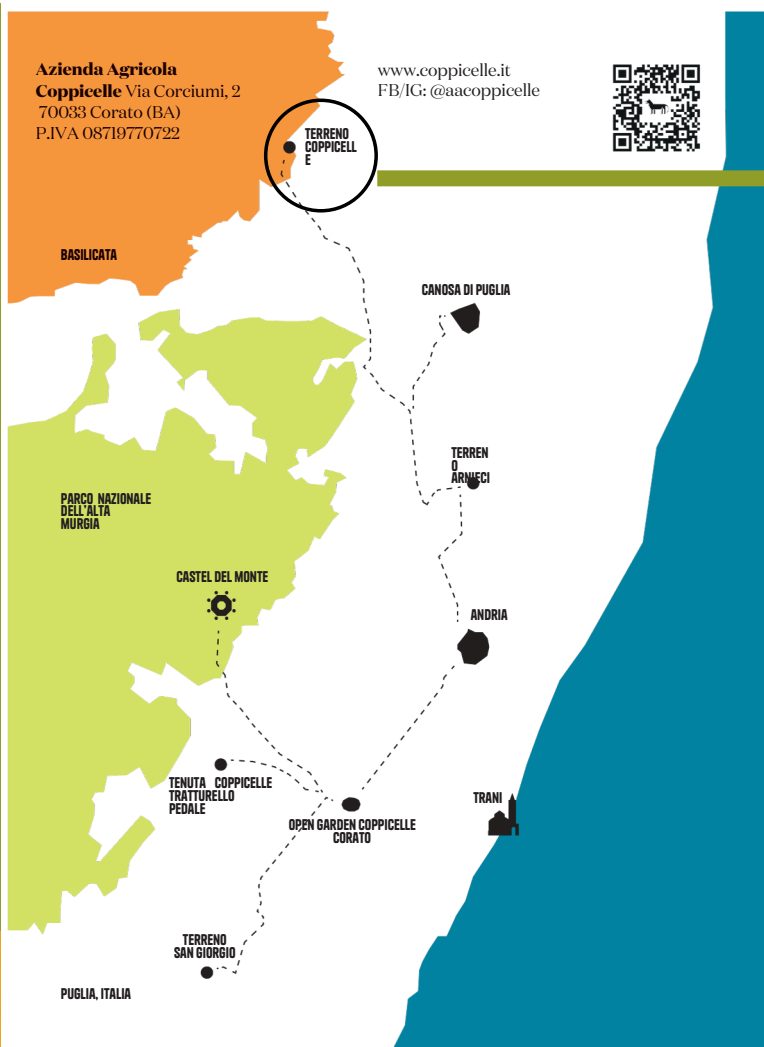


## ORGANOLEPTIC DESCRIPTION

On the nose stand out the initial hints of cut grass, body of green tomato, artichoke and a bitter almond finish. The taste is characterized by an intense fruity and bitter balanced, accompanied by a marked pinch typical of the oils of the highest quality

**100% MONOCULTIVAR  
CORATINA**



Azienda Agricola  
Coppicelle Via Corciumi, 2  
70033 Corato (BA)  
P.IVA 08719770722

www.coppicelle.it  
FB/IG: @aacoppicelle



# COPPICELLE

## HOW DO YOU BARK THIS OIL IN THE KITCHEN?

Typical of our territory the monocultivar coratina is an oil with an intense flavor that tells the taste of our dishes. It goes perfectly with the classic tomato pasta, soups, legumes, soups or well-structured dishes.

## OUR PRODUCT (EXTRACTION TECHNIQUES)

Extra virgin olive oil cold pressed in a continuous cycle with exclusively mechanical processes and milled within three hours from the olive harvest. Unfiltered.

## FORMATS BOTTLES AND TIN



500ml-5lt

