

*Migliore, Extra Virgin Olive Oil*



# *Raffaele, organic extra virgin olive oil*

- Cold Extracted Organic Extra Virgin Olive Oil, oil campaign 2021/2022
- Our **Organic Extra Virgin Olive Oil** has an amber green color and is characterized by pleasantly bitter and spicy aromatic notes.
- It is a sweet oil with a delicate flavor and a particularly fruity taste, it has unique sensory notes that recall the aroma of freshly picked tomatoes, green almonds and artichokes.
- These gustatory suggestions reflect the characteristics of the olive harvest area that produce particular varieties of hill olives that are harvested in the territory of Butera, Riesi, Mazzarino (Sicily), a traditional agricultural context with a millenary culture.
- Organic extra virgin olive oil, 100% Italian, is produced from organic Sicilian olive groves. Its uniqueness is given by the passion for the care of olive groves with traditional methods.
- The three-phase cold extraction process allows all the organoleptic characteristics of the olives to be preserved intact and takes place within 6 hours of harvesting.
- Acidity analysis: acidity of 0.15% expressed in oleic acid analysis made by: ECO CONTROL s.a.s



# Raffaele, organic extra virgin olive oil

## Data sheet

### Altitude:

500/800 MT S.L.M.

### Varieties:

Nocellara del Belice, Nocellara Etna, Coratina, Moresca, Tonda Iblea, Biancolilla, Carolea, Cerasuola.

### Production area:

Territory of Butera, Riesi, Mazzarino

### Harvest period:

From 1 October until the end of production.

### Harvesting Technique:

By hand or mechanized stripping

### Extraction process:

Continuous cycle, three phases, cold with a maximum temperature of 27 °

### Appearance:

Deep green, unfiltered.

### Use:

Ideal for cooking and for dressing everyday dishes and unique for cooking any recipe.



# Raffaele, organic extra virgin olive oil

## Packaging

- *Bottle 0,25 litri*
- *Bottle 0,5 litri*
- *Bottle 0,75 litri*
- *Can 5 litri*
- *Can 3 litri*
- *Can 1 litri*
- *Can 0,5 litri*
- *Can 0,25 litri*



# TERRE DEGLI *Angeli*, extra virgin olive oil

- ***Cold Extracted Extra Virgin Olive Oil, oil campaign 2021/2022***
- Our Extra Virgin Olive Oil has a delicate appearance with a light green color with golden reflections and characterized by aromatic notes: artichoke, grass.
- It is, in fact, an oil that contains perfectly balanced bitter and sweet scents. Ancient scents that reflect the characteristics of the harvest area. The olives are harvested in hilly and maritime lands throughout the territory of Butera, Riesi and Mazzarino.
- The three-phase cold extraction process allows all the organoleptic characteristics of the olives to be preserved intact.
- Thanks to its particular balance it goes well with all dishes of Mediterranean cuisine, helping to make salads, grilled vegetables, soups special and tasty and enriching with a touch of taste also the gastronomic preparations based on fish / tartare and crudités and meat .



# TERRE DEGLI *Angeli*, extra virgin olive oil

**Data Sheet:****Altitude:**

150/650 MT S.L.M.

**Varieties:**

Nocellara del Belice, Nocellara Etnea, Coratina, Moresca, Tonda Iblea, Biancolilla, Carolea, Cerasuola.

**Production area:**

Territory of Butera, Riesi, Mazzarino.

**Harvest period:**

From 1 October until the end of production.

**Harvesting technique:**

By hand or mechanized stripping.

**Extraction process:**

Continuous cycle, three phases, cold with a maximum temperature of 27 °

**Appearance:**

Deep green, unfiltered.

**Use:**

Ideal for cooking and for dressing everyday dishes and unique for cooking any recipe. In order to protect its great nutritional value, the oil is obtained through mechanical processes of cold extraction with temperatures not exceeding 27 °.

DEN.NI	U.M	VALUES FOUND	LIMIT VALUES
Acidity (% oleic acid)	% m/m	0,19	0,80
Number of peroxides	meq/Kg	5,1	20



# TERRE DEGLI *Angeli*, extra virgin olive oil

## Packaging

- *Bottle 0,25 liters*
- *Bottle 0,5 liters*
- *Bottle 0,75 liters*
- *Bottle 1 liter*
- *Can 5 liters*
- *Can 3 liters*
- *Can 1 liters*
- *Can 0,5 liters*
- *Can 0,25 liters*





Cofir Srl

Contrada Piano di Fosse  
93016 Riesi (CL), Italy

(+39) 0934 19 32 710

[commerciale@cofir.it](mailto:commerciale@cofir.it)