

AGRICOLA



**TOMA**

**THE POET'S OIL**





# EVOO OIL MONOVARIETAL PERANZANA

## THE OLIVE

The Peranzana cultivar is limited to a small area in the Capitanata region, in northern Puglia, and is recognized by the Dauna DOP.

A highly versatile olive, it's also ideal as a table olive.

## THE OIL

The sensory profile is complex, yet recognizable by its decidedly herbaceous aroma. The flavor offers hints of artichoke and almond. The fruitiness is medium-intense with pleasant, balanced notes of spiciness and bitterness. The color is green with golden highlights.





## COLD-PRESSED EXTRA VIRGIN OLIVE OIL

SUPERIOR CATEGORY  
OLIVE OIL OBTAINED  
DIRECTLY FROM OLIVES  
AND SOLELY BY  
MECHANICAL PROCESSES

### NUTRITIONAL INFORMATION ENERGY VALUE PER 100 ML

CALORIES	3.762,0 KJ 899,0 KCAL
FAT OF WHICH:	99,9 G
- SATURATED	14,5 G
- MONOUNSATURATED	73,0 G
- POLYUNSATURATED	7,5 G
CARBOHYDRATES OF WHICH:	0,0 G
- SUGAR	0,0 G
PROTEIN	0,0 G
SALT	0,0 G

## CULTIVATION

**AREA:** San Severo, Alta Daunia, Puglia.  
**CULTIVAR:** 100% Peranzana.  
**FRUITY:** Medium-Intense.  
**AVERAGE PLANT AGE:** 120 years.  
**ALTITUDE:** 90 m above sea level.

## SENSORY PROFILE

**COLOR:** Green, with golden highlights.  
**AROMA:** Medium-intense fruitiness, hints of fresh grass and tomato.  
**FLAVOR:** Medium fruitiness, distinct olive flavor with an aftertaste of almond and artichoke.

## HARVESTING

**HARVEST PERIOD:** Last ten days of October - First ten days of November.  
**HARVESTING TYPE:** By hand, with olive harvesters.  
**RIPENESS:** 70% green, 30% dark brown.  
**TRANSPORT:** Perforated plastic crates.

## TRANSFORMATION

**EXTRACTION:** Cold, continuous two-phase cycle.  
**CRUSHING:** Double hammer and knife crusher.  
**PROCESSING:** Within 6 hours of harvest.  
**FILTRATION:** Mechanical, immediately after extraction, to preserve the oil's characteristics.

## NOTE

**STORAGE:** Stainless steel cube sealed under nitrogen.  
**ACIDITY:** Max. 0.25.



IT-BIO-004  
AGRICOLTURA  
ITALIANA





# FORMATS GLASS BAG-IN-BOX

PRODUCT	TPOLOGY	PACKAGE		SIZE	PRICE
OLIO EVO PERANZANA		BOTTLE	GLASS	250 ML	6.00 €
OLIO EVO PERANZANA	BIOLOGICAL	BOTTLE	GLASS	250 ML	8.00 €
OLIO EVO PERANZANA		BOTTLE	GLASS	500 ML	10,00 €
OLIO EVO PERANZANA	BIOLOGICAL	BOTTLE	GLASS	500 ML	14.00 €
OLIO EVO PERANZANA		BOX	BAG I N BOX	3 LITRI	42.00 €
OLIO EVO PERANZANA		BOX	BAG IN BOX	5 LITRI	70.00 €
OLIO EVO PERANZANA	BIOLOGICAL	BOX	BAG IN BOX	3 LITRI	50,00 €
OLIO EVO PERANZANA	BIOLOGICAL	BOX	BAG IN BOX	5 LITRI	78,00 €

SHELF LIFE 18 MESI

# OLIVE PERANZANA



IN BRINE, FLAVOURED  
WITH EVO OIL AND OLIVE  
PATÈ WITH EVO OIL

## THE PRESERVES

Classic olives in brine, delicious flavored olives, and a creamy, fragrant olive paté. All dishes follow traditional local recipes and are preserved in "Del Poeta" extra virgin olive oil.

## IN BRINE

Our Peranzana olives in brine are pitted by hand to preserve the olive's firmness. They are perfect for eating raw, as a tasty appetizer, as a snack, or as an accompaniment to main courses. They can also be used to enhance salads, pizzas, and focaccias.



## OLIVE PATÈ

Each jar is a tribute to Italian culinary tradition, offering a bold and deeply aromatic flavor, enhanced even further by the addition of our extra virgin olive oil.

Ideal for enriching appetizers or enhancing simple dishes with a touch of class, our black olive paté is an indispensable ingredient for those who appreciate authenticity and superior quality in their cuisine.

## FLAVORED

Our Peranzana olives are seasoned with natural spices such as chili pepper, parsley, oregano, garlic, and extra virgin olive oil. There are no industrial flavorings, just untreated orange peels.

They can be used as appetizers, enrich salads, or as a condiment for pasta dishes.

PRODUCT	TYPOLOGY		PACKAGE		SIZE	PRICE
OLIVE	IN BRINE	PITTED	VASE	GLASS	314 G	5,00 €
OLIVE	IN BRINE	PITTED	SACHET	PLASTIC	2 KG	15,00 €
OLIVE	IN BRINE	PITTED	BUCKET	PLASTIC	5 KG	37,50 €
OLIVE	IN BRINE		BUCKET	PLASTIC	5 KG	32,50 €
OLIVE	FLAVORED	ORANGE	VASE	GLASS	314 G	5,00 €
PATÈ DI OLIVE			VASE	GLASS	212 G	5,00 €



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SAN SEVERO

dal 2018