



## EXTRA VIRGIN OLIVE OIL NOCELLARA MONOCULTIVAR

Created for the satisfaction of very demanding customers, always with an eye turned to refinement and good taste.



### RAW MATERIAL:

Extra Virgin Olive Oil

### CULTIVAR:

100% Nocellara

### PHYSICAL AND CHEMICAL PROPERTIES:

ACIDITY:  $\leq 0,35\%$  max 0,8%

PEROXIDE VALUE:  $\leq 12$  max 20

K 232:  $\leq 2$  max 2,5

K 270:  $\leq 0,15$  max 0,20

DELTA K:  $\leq 0,00$  max 0,01

TOTAL POLYPHENOLS:  $\geq 150$  mg/kg

### ORGANOLEPTIC CHARACTERISTIC:

COLOUR: Deep gold;

FRUITY: Very fruity, with medium intensity and high persistence;

PIQUANCY: Medium piquancy;

STORAGE: Store in a cool and dry place. Keep away from direct heat and light

### EXTRACTION SYSTEM:

Cold pressed, with stone wheels. Continuous process;

### FILTRATION SYSTEM:

Filtered with cotton wool, without pressure;

### PACKAGING:

The product is packaged in UVAG bottles of lt. 0,750, lt. 0,500, lt. 0,250 and in tin of lt. 3, with a protective box.

### NUTRITIONAL INFORMATION:

Average values per 100 ml of product

FAT: 92 G - of which saturated 14 G

PROTEIN: 0

CARBOHYDRATES: 0 G - of which sugars 0 G

ROOMS: 0

ENERGY VALUE: 828 KCAL / 3404 KJ