



EXTRA VIRGIN OLIVE OIL CORATINA 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% Coratina

PHYSICAL AND CHEMICAL PROPERTIES:

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

PEROXIDE VALUE: ≤ 12 max 20

K 232: ≤ 2 max 2,5

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

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

TOTAL POLYPHENOLS: ≥ 150 mg/kg

ORGANOLEPTIC CHARACTERISTIC:

COLOUR: Amber, with green glares;

FRUITY: Very fruity, with medium to high intensity and 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.



The Monocultivar Coratina was awarded the Three Leaves by the 2017 edition of the Oli d'Italia guide by Gambero Rosso.

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