



OLIO EXTRAVERGINE DI OLIVA VULTURE DOP - VU'

Mount Vulture is an extinct volcano located in the Basilicata Region, at the heart of Southern Italy. Formed by numerous age old eruptions of the volcano, the surrounding slopes possess special features which make them perfect for agriculture.

Extravirgin olive oil from Mount Vulture is of the highest quality and is unique worldwide: expression of the olive cultivars typical of the area.

The slopes of the volcano combine the delicate taste of the Ogliarola variety with the fragrance and fruit of the other local varieties. In this way they give rise to an organoleptically balanced and harmonious nutrient.



RAW MATERIAL:

Extra Virgin Olive Oil

CULTIVAR:

Ogliarola del Vulture, Cima di Melfi and other local varieties

PHYSICAL AND CHEMICAL PROPERTIES:

ACIDITY: max 0,38%

PEROXIDE VALUE: max 10

K 232: $\leq 2,00$

TOTAL POLYPHENOLS: ≥ 150 mg/kg

EXTRACTION SYSTEM:

Cold pressed, with cotton wool, without pressure

FILTRATION SYSTEM:

Filtered with cotton wool, without pressure

ORGANOLEPTIC CHARACTERISTIC:

COLOUR: Yellow, amber, with green glares

FRUIT: Medium fruit 4-6, with hints of freshly cut grass

PIQUANCY: Weak/moderate, medium piquancy 2-6

STORAGE:

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

PACKAGING

THE PRODUCT IS AVAILABLE IN TWO DIFFERENT PACKAGE DESIGNS:

VÙ:

Packaged in UVAG bottles of lt. 0,750, lt. 0,500, lt. 0,250 and in tin of lt. 3, with a protective box.

VÙ GOURMET:

Packaged in transparent bottles of lt. 0,500 with an indispensable, tube-shaped, 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