



VU' - VULTURE GOURMET PDO EXTRA VIRGIN OLIVE OIL

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 stone wheels. Continuous process;

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 and lt. 0,250 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