

## Oil

### Extra Virgin Olive Oil

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**Area of production:**

North of Bari, Apulia.

**Cultivar:**

60% Ogliarola and 40% Coratina.

**Harvest:**

Hand picked on cloths, by 31st December.

**Production process:**

Cold extraction in the first 24 hours from the harvest.

**Crushing:**

Granite millstones.

**Colour:**

Golden yellow with olive green reflections.

**Nose:**

Medium fruity with herbaceous hints.

**Palate:**

Fruity with almond aftertaste.

**Food pairing:**

Salads, pasta, soups.

Suitable for cooking and frying.

**Sizes available:**

Bottle 0,50 L.

**Nutritional value per 100 ml**

Energy 3389 kJ/824 kcal

Total Fat 92g

-saturates 13g

Carbohydrate 0g

- sugars 0g

Protein 0g

Salt 0g

Keep in a cool and dark place, away from heat and sunlight.

