

Organic Extra Virgin Olive Oil

Le
PETRULLE



Cultivar

Coratina 100%



Origin

Andria, Puglia - ITALY



Harvest

End of October to November - Cold pressed



Flavour

Midium intensity. Strong Apuglian herbs such as wild chicory and ruccola. On the palate, again you can feel chicory and also black pepper.



Food Pairing

Best with hot soup with legumes and vegetables. Also it goes perfect with beef steaks and dessert such as vanilla icecream.



Packaging

250ml and 500ml in elegant dark glass bottles with tappo antirabbocco to keep the freshness. 12 bottles in one carton box.



Organic

Certified by one of the most trustable institutions.



Prizes

OLIVE JAPAN (Gold), BIOL (Extra Gold), JOOP (Gold)