

# Organic Extra Virgin Olive Oil



## Cultivar

Organic extra virgin olive oil Monocultivar 'Cima di Melfi'  
Cima di Melfi 100% / 100% Italian olives /Acidity: 0.12% / Polyphenol 582mg/kg



## Origin

Andria, Puglia - Italy



## Harvest

Mid October, harvested by hand held machinery. It goes through crusher and mixer with the lowest temperature, then cold pressed. All in continuous machineries. Non-filtered.



## Colour and Flavour

Beautiful green colour.

Note of winter leafy vegetable, bitter almond and full body spiciness.



## Food pairing

It is beautiful balanced olive oil. It goes really well with ragu with game meat, and autumn soup such as pumpkin soup.



## Packaging

100ml can. Expiry date is 18 months from the bottling.

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## Certification

Organic

IT BIO 006  
AGRICOLTURA ITALIA

