

# Organic Extra Virgin Olive Oil



## Cultivar

Organic extra virgin olive oil Monocultivar 'Coratina'  
Coratina 100% / 100% Italian olives / Acidity: 0.20% / Polyphenol 881mg/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 chicory and ruccola, and full body spiciness.



## Food paring

It is full body olive oil. It goes really well with bean soup, orecchiette with cima di rapa and miso soup.



## Packaging

100ml can. Expiry date is 18 months from the bottling.  
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Bottled at: Pellegrino 1890 s.r.l. / C.da La Spineta A.C, 76123 Andria (BT) /  
P.IVA 07911550726



## Certification

Organic

IT BIO 006  
AGRICOLTURA ITALIA

