



TORREGRANDE

Vineyards & Olive Groves

Le
PETRULLE



Cultivar

Organic extra virgin olive oil "Le Petrulle"
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. After the press, it will be filtered.



Colour and Flavour

Beautiful green colour. body and elegant.
Note of rucola and spiciness of wasabi.



Food paring

It goes well with pasta dish with vegetables to the strong game meat.
Seasonal fruits works really well too.



Packaging

250ml, 500ml and 5L 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



Prize

NYIOOC, Japan Olive, JOOP, BIOL - Gold medal

IT BIO 006
AGRICOLTURA ITALIA

