

Organic Extra Virgin Olive Oil



Cultivar

Organic extra virgin olive oil Monocultivar 'Leccino'
Leccino 100% / 100% Italian olives Acidity: 0.09% / Polyphenol 361mg/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 golden colour.
Note of winter leafy vegetable, almond and soft spiciness.



Food pairing

It is sweet olive oil however it has the right amount of spiciness. It goes really well with seasonal fruits with mozzarella, panzanella, and minestrone soup.



Packaging

100ml can. Expiry date is 18 months from the bottling.
Società Agricola Torre Grande s.s. / Via Vittor Pisani 8 - 76123 Andria(BT) Italy
/ +39 3337451964 / info@masseriatorregrande.com/ P.IVA 07759420727
www.masseriatorregrande.com
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

