

**Organic Extra Virgin Olive Oil DOP Umbria**  
**Bacci Noemio**



**DATA SHEET:**

- EXTRA VIRGIN OLIVE OIL
- It has obtained the DOP UMBRIA COLLI MARTANI certification in accordance with the EU regulation (EC) 2568/91 and subsequent amendments and additions;
- “Cold extraction” certificate, according to current legislation;
- All the aforementioned certifications are shown in the individual packaging, in accordance with the EU regulations listed above;
- The aforementioned oil belongs to the "MEDIUM FRUITY" category.

**SPECIFIC CHARACTERISTICS OF THE OIL:**

- a. HARVEST: Start in the first days of October;
- b. CULTIVAR: Moraiolo 60%, Frantoio and Leccino 40%;
- c. EXTRACTION: Continuous method, in three phases, according to the highest quality standards currently accepted and recommended, milling within 24 hours from the harvest, storage in small aerated containers, defoliation and careful washing of the olives. Low oxygen flow kneading with closed kneading machines. Control of the EXTRACTION temperature (not higher than 27 ° C);
- d. Use of disc crushers, hammers or knives, depending on the cultivar and the time of harvest, according to the current quality standards of excellence in extraction, recognized and tested by national and international research, including recommendations made by the University of Studies of Perugia, Agricultural Industries sector and quality improvement of extra virgin olive oil;

- e. The oil is filtered so that it maintains its organoleptic and healthy qualities for as long as possible;
- f. APPEARANCE: clear;
- g. COLOR: green with golden yellow reflections;
- h. The oil is stored in an air-conditioned room and in stainless steel containers. To optimize conservation, the barrels are closed in a protected atmosphere (under nitrogen);
- i. Bottling takes place through a fully automated nitrogen current system.

#### **ORGANOLEPTIC ANALYSIS:**

The oil mainly shows balsamic characters and with an olfactory finish rich in vegetable tones reminiscent of fresh olive fruit. In the mouth it is elegant and decisive, a clear tone of fresh olive and artichoke stands out. Medium the bitter and spicy sensations that leave a nice sensation of freshness in the mouth. Long in evolution and persistence.

#### **PAIRING:**

We recommend trying it on stewed or grilled meats, grilled vegetables such as asparagus, spinach, turnips and country herbs or potatoes. However, it adapts to all vegetables and side dishes, grilled and baked fish. In addition, it also gives its best on fresh salads and legume soups, especially beans and lentils. If you love to perceive all its fruitiness, try it on boiled green beans or in discordance on boiled fish.