

Organic Extra Virgin Olive Oil
Monocultivar Moraiolo
Bacci Noemio



DATA SHEET:

- EXTRA VIRGIN OLIVE OIL
- “Organic” certificate by the ICEA Certification Institute, in compliance with EU regulations: REGULATION (EC) n. 834/2007, REGULATION (EC) n. 889/2008 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-INTENSE FRUITY" category.

SPECIFIC CHARACTERISTICS OF THE OIL:

- a. HARVEST: Start in the first days of October;
- b. CULTIVAR: Moraiolo 100%;
- c. EXTRACTION: Continuous method with cold extraction using the latest generation Alfa Laval technology according to the highest quality standards currently accepted and recommended. Milling within 24 hours from the harvest. 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 or hammer crushers, 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 yellowish 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:

On the nose it has fruity notes of grass and artichoke, the enveloping taste expresses a great balance of slightly bitter notes with a spicy finish and a marked persistence. The medium but strong fruitiness, typical of this cultivar, gives an aromatic profile particularly rich in tones of fresh olive and balsamic herbs that is accompanied on the palate by notes of artichoke and arugula, very long and persistent. The bitter and spicy sensations are powerful but adequately dosed.

PAIRING:

It is excellent paired with grilled, boiled meats, side dishes with beans, potatoes and spinach. Enhances the venison and grilled or boiled fish. It is appreciated on soups or summer and winter vegetables, such as cabbage, turnips or on a caprese, a salad or on sautéed vegetables.

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