



Organic Extra Virgin Olive Oil
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 FRUITY" category.

SPECIFIC CHARACTERISTICS OF THE OIL:

- a. HARVEST: Start in the first days of October;
- b. CULTIVAR: Moraiolo, Frantoio and Leccino;
- 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 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:

On the nose it presents itself with notes of fresh olive and almond with hints reminiscent of balsamic herbs and apple. On the palate it opens pleasant and herbaceous with balsamic notes, balanced in bitter and spicy notes with olive flavor and vegetable tones reminiscent of sweet artichoke, and closes harmoniously with floral and almond notes.

PAIRING:

We recommend trying it on boiled or stewed meats. Given its versatility, due to a limited intensity of bitter and spicy notes, it is suitable for all grilled and boiled vegetables, legume soups, and especially spelled soups, chickling peas, lentils and pea soups. It stands out on all boiled or sautéed vegetables and still adapts to all vegetables and side dishes, boiled and grilled fish or cold fish appetizers. If you love to perceive all its fruitiness, try it on vegetable soups or discordantly on fresh salads.