

**OLIO  
EXTRAVERGINE  
DI OLIVA  
DENOCCIOLATO**



**CULTIVAR**

Arbequina

**PRODUCTION AREA**

Puglia, Foggia

Estate: Massimo Leone

**HARVEST PERIODS**

October/November

**OLIVES CLEANING**

The olives are carefully separated from springs and leaves with a special machine that cleans the olives from leaves and springs then the olives are sent to the washer where they are cleansed from all the impurities.

**EXTRACTION SYSTEM**

Continuous cycle system with cold extraction

**STORAGE**

In silo made of stainless steel placed in a basement without thermal shock, hermetically sealed and equipped with nitrogen system

**DESCRIPTION**

Pleasant medium light fruity oil

Spicy and bitter medium-low note characterized by aromas of ripe olive and herbaceous notes

**PAIRING**

Excellent dressing on pasta, meat, fish. Pizza, salad, legumes, seafood and land appetizers, grilled, raw and boiled vegetables.

**AVAILABLE FORMATS**

Can 500 ml.

Can 5 l.