

Olio Extra Vergine di Oliva Biologico

Organic Extra Virgin Olive Oil Oliveti De Corato is obtained from centuries-old olive groves of the Coratina variety cultivated by the de Corato family in the countryside of Andria. The olives are hand-picked from the trees and cold-pressed to maintain maximum organoleptic characteristics. The result is a fragrant, rich and very fruity oil with notes of green almonds. It exalts the flavours of bruschetta, salads and vegetables.



VARIETY: 100% Coratina. The most famous Puglian cultivar producing extra virgin olive oil with intense green fruitiness, high bitterness and pungency. Exceptionally rich in polyphenols, it ensures excellent oxidative stability and sensory strength.

PRODUCTION AREA: area of Andria in central-northern Puglia.

CULTIVATION: 80-100 years old coratina olive trees cultivated on calcareous soils at 180-200 mmts above the sea level under organic certified protocols.

HARVEST: manual and mechanical harvesting using shakers, carried out between November and December.

EXTRACTION: Cold extraction (<27°C), within a few hours from harvest, two phases continuous decanter extraction, immediate filtration with carton filters

TASTING NOTES: Bright yellow colour with greenish reflections; fragrant and intense bouquet with notes of green almonds and artichoke; bold flavour with a pleasant bitter finish.

RECOMMENDED WITH: Ideal raw on steamed or grilled vegetables, legumes, hearty soups, bruschetta, and red meats. Enhances simple dishes with depth and aromatic strength.

ANALYTICAL DATA: Acidity 0,1-0,2 %; Total Polyphenols (mg/kg) 600 – 800; Oleic Acid (% total fatty acids): 75 – 78 %