

*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 mm 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 continuos 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 %