



Azienda Agricola Biologica Marco Carpineti

EXTRA-VIRGIN OLIVE OIL

The olive groves are located in the district of Capo Le Mole with an extension of 9 hectares, while the remaining ones (2,5 hectares) are in the district of Casale. In all the olive groves, we cultivate the Itrana variety, present in our area since ancient times. In the district of Capo le Mole the trees are aged between 10 and 150. In the district of Casale the altitude is about 450 m. a.s.l. and the trees are age-old. Most of the olive trees are cultivated on rocky slopes. The harvest begins at the end of October, when olives are not completely ripe, and is completed by the end of November. The manual gathering of the olives directly on the plants and the cold extraction cycle performed soon after in an oil-mill certified as organic guarantee an organic oil of the highest quality and with an unusual deep green colour.

The oil yielding is on average 11-16%.

CHARACTERISTICS A limpid oil with an intense green colour, scarcely fluid. Its scent is fruity, fragrant and decidedly harmonious. Its taste is very delicate with light notes of spiciness and bitterness. The oil is ideal for uncooked dishes and for cooking. Acidity varies from 0,2 to 0,4%, peroxides not higher than 8.