

Aulìa

Light Fruity

Extra Virgin Olive Oil: “Aulìa”, olive in the local dialect, the base product for daily use.

Production zone: Torre Santa Susanna, Erchie and Mesagne (BR), Puglia, North Salento.

Cultivar: Blend of Leccino, Frantoio and Ogliarola Salentina.

Harvest system and time: Mechanical harvest from November 1 to December 15.

Extraction: Oleificio Stasi continuous cold cycle within 2 hours of harvesting.

Appearance and Density: Clear with medium fluidity.

Color: Yellow with elegant golden hues.

Fragrance: Light fruity, fresh herbal notes of olive, and hints of artichoke, broad beans and ripe fruit.

Taste: Fresh and clean, immediately denotes a feeling of sweetness with a pleasant and light content of bitter and spicy.

Use: Raw on salads, bruschetta, pinzimonio, fish, for making in oil and mayonaise; in the kitchen excellent for the preparation of sauces, fried and for frying.

Award:

- OLIVA D'ORO AMSTERDAM Best Italian Oil Cat. Quality/Prize 2011

- L'ORO D'ITALIA Mention 2015



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