

# Oro d'Oliva

## Intense Fruity

**Extra Virgin Olive Oil:** "Oro d'Oliva" the best selection of Coratina and Pecholine of the olive grove of the Masseria Arciprete.

**Production zone:** Torre Santa Susanna (BR), Puglia, North Salento.

**Cultivar:** Coratina and Pecholine

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

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

**Appearance and Density:** Clear with high fluidity.

**Colore:** Intense golden.

**Fragrance:** Intense fruity, to the nose the impact is powerful and complex, clear notes of fresh grass and elegant floral scents tomato and beans predominant, persistent spicing with a nice spicy note.

**Taste:** Powerful and balanced denotes a rich vegetable filler herbaceous, tomato, and artichoke are well delineated with a balanced and strong graining bitter and pungent with persistence of aromatic notes in the perception nose.

**Use:** Raw on turnips and vegetables and raw or cooked vegetable soups, fish prepared in foil, bruschetta with tomatoes and cheese.

### Award:

- GUIDA AGLI EXTRAVERGINI SLOW FOOD Editore 2008, Due Olive 2009, 2010
- L'ORO della PUGLIA 1th prize 2015
- L'ORO D'ITALIA 2th prize 2015
- LEONE D'ORO DEI MASTRI OLEARI Gran Menzione 2005
- GUIDA AI MIGLIORI EXTRAVERGINI DEL MONDO 2004, 2006, 2007



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