



TECHNICAL SHEET

ASSOLUTO

ORGANIC EXTRA VIRGIN OLIVE OIL

Area of provenance:

Eastern Sicily - Noto (SR) - Contrada Volpiglia
Coordinates: '36 53 09.99 North, '15 01 34.01 East, 181
m.l.m. Number of hectares organically managed: 15.

Olive varieties:

60% moresca (PDO Iblei Mountains), 30% biancolilla 10%
carolea.

Harvest season:

From mid-September for the Moorish to early October
for the carolea.

Harvest system:

Hand-picked.

Preservation before bottling:

Stainless steel
Nitrogen-flooded
Temperature 14% steady
Fresh and dry environment

Oil mill:

Within the 4 hours following the harvest in the Ruta mill
(Loc. Castelluccio), Cold extraction in continuous
operation in two phases (Pieralisi system, leader of cold
extraction).

Degree of acidity:

Within 0,2

Colour:

Green/yellow with slightly veiled golden reflections.

Scent:

Fruity of medium intensity, complex aromas that reveal
themselves to the nose where vegetal scents emerge,
in particular of thistle and almond.

Flavour:

Oil of medium intensity and delicate flavour but with
great personality: intense aroma of wild thistle and
almond, good non-invasive paste in which are well
calibrated in the entrance persistent spicy but not
intrusive, at the end it tastes slightly bitter.

Use in the kitchen:

It can be matched with a large number of dishes: white
meat and fish, fresh vegetables cooked or grilled but it
can also be used as a precious dressing. Having intense
aromatic notes of spicy and bitter, it can be used for
uncooked uses, with tartar salads or cold dishes.

Olives harvested on cultivated land without chemical fertilizers and pesticides.

BIOLOGICAL CERTIFICATION - BIOS Srl- OPERATOR CODE 19SR5203

Certificate of Conformity: ITBIO0055203001

Its exceptional quality is demonstrated by its natural richness in vit. E, and high
content of oleic acid, monounsaturated fatty acid.

