



TECHNICAL SHEET

DINAMICO

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% coratina
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:

Yellow with soft reflections of slightly veiled green

Scent:

Fruity from olives of slight intensity, highlights vegetal
hints of wild herbs on the nose (such as chicory and
thistle)

Flavour:

Sufficiently balanced between the bitter and spicy
sensations with a balsamic note that complements the
retro olfactory perceptions of chicory and thistle.

Use in the kitchen:

Excellent to enhance a large number of dishes, ideal for
seasoning vegetable soups and soups of legumes, it is
perfect for seasoning dishes with white meat but also
fish, or to pair with some soft cheeses.

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 in oleic acid, monounsaturated fats acid.

