



LA LUNA[®] DEL CASALE

Azienda Agricola Bio

Organic Extra Virgin Olive's Oil

Production area:	Lanuvio
Acidity:	0.79%
Sqm extension:	20000
Number of peroxides:	6 mEqo2/kg
Variety:	LECCINO, FRANTOIO, MORAIOLO, ITRANA
Total polyphenols:	134 mg/kg
Tocoferoli totali:	160 mg/kg
Soil type:	Clayey, sandy
Altitude:	200 m above sea
Harvest:	September -October

This superior *organic extra virgin olive* oil is the result of cold squeezing of hand-picked healthy olives. The low acidity, the strong and slightly pungent taste, the intense and persistent scent of fresh olives make it ideal for those who love to combine well-being with the ancient flavors of traditional cuisine.

Organoleptic examination

Characteristics:	light fruity with vegetable notes of grass and thistle.
Taste:	soft and harmonious, it closes with delicate bitter and spicy tones.
Pairings:	great for sauces, boiled noble fish, lettuce salads and dairy products.

Production:

Harvest by hand in perforated boxes of KG 20 each.
Milling within 24 hours by mechanical processes.

