

Technical Sheet: Lolio SERIE CRU

Extra Virgin Olive oil 100% Italian



EXTRA VIRGIN OLIVE OIL (EVOO): Oil produced with natural cold pressing and dripping extraction from only the highest quality olives, carefully chosen from the olive trees of Azienda Agricola Trevisi.

PRODUCTION AREA: Puglia, in particular North Salento area, in the province of Lecce.

VARIETY: *Lolio SERIE CRU* is a blend EVOO, produced with olives belonging to two typical Salento's varieties (*cultivar*) - Ogliarola Salentina and Cellina di Nardò. The olives come from a single estate called "La Cociolina", having a certain physical homogeneity so it is considered from the point of view of the nature of the soil as communicating a particular character to its produce, *Lolio SERIE CRU*.

HARVEST PERIOD: End of September – first week of October.

METHOD OF PRODUCTION AND HARVEST: Production takes place according to organic farming methods. Harvesting exclusively by using pneumatic harvester and large nets under the trees. Over a period of 12 hours olives are milled to maintain a low level of acidity.

METHOD OF EXTRACTION: Oil is produced by natural cold pressing and dripping extraction, equipped with a continuous plant and at a controlled temperature.

CHARACTERISTICS: At sight it is limpid, green color with delicate golden highlights. It is an oil of high intensity. Aroma: harmonious fruity oil with strong hint of cut grass, traces of artichoke and tomato leaf scents. Taste: Complex and well balanced notes of bitter and spicy.

PACKAGING AND STORAGE: Available in 250 ml and 500 ml bottles with anti-topping tops. *Lolio SERIE CRU* is equipped with the **VeganOK** brand. Store away from light and in a cool place and consume within 18 months from the date of bottling.

FOOD AND EVOO PAIRING: *Lolio SERIE CRU* added to raw or steamed vegetables is able to impart a particular flavor and scents. Perfect if used raw with both grilled and raw meats or vegetable soup. Good with legumes dishes. Also indicated with grilled octopus, tuna or scalded swordfish.

CHEMICAL AND PHYSICAL DATA: Acidity is a parameter that indicates the percentage of oleic acid in an oil and is the main indicator of quality. The lower the value, the higher the quality of the product. Free acidity of Oil = 0.28% in Oleic Acid (max limit is 0.8%), num. Peroxides = 5.0 mEq. O₂/kg (max limit is 20).