

## Technical Sheet: Lolio

### 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* is a blend EVOO, produced with olives belonging to two typical Salento's varieties (*cultivar*) - Ogliarola Salentina and Cellina di Nardò.

**HARVEST PERIOD:** November.

**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 to avoid any contact with the ground. Over a period of 12 hours olives are milled to maintain a low level of acidity.

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

**CHARACTERISTICS:** At sight it is limpid, yellow-green in color. It is an oil of medium intensity. Aroma: harmonious fruity oil with 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 top and in 3 liters steel cans. *Lolio* 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* added to some food as raw or steamed vegetables is able to impart a particular flavor and to complement the dish. To be used also for the preparation of sauces to accompany meat or fish main courses. It is also recommended for frying because its high resistance to high temperature makes possible to improve food without degrading nutritional value. Great protagonist also in confectionery for the preparation of cakes and ice creams.

**ANALYSIS:** 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 = 0.2% in Oleic Acid (max limit is 0.8%), num. Peroxides = 5.51 mEq. O<sub>2</sub>/kg (max limit is 20).