

TECHNICAL SHEET

FRUTTATO

Superior category olive oil, obtained directly from olives and solely by mechanical means.

Production area: Puglia, Italy

Olive varieties: Local cultivars, predominantly Coratina.

Harvest period and method: From October to December using mechanical shakers and hand-picking.

Processing method: Continuous cycle system with cold extraction within 24 hours of harvest.

Nutritional values per 100 ml of oil

<i>Energy: 3404 KJ</i>
<i>Fat: 92 g</i>
<i>- of which saturated: 14 g</i>
<i>Protein: 0 g</i>
<i>Carbohydrates: 0 g</i>
<i>- of which sugars: 0 g</i>
<i>Salt: 0 g</i>

Organoleptic Characteristics

Bright green color with golden highlights.

Fresh and intense olive aroma, medium fruitiness with a pleasant perception of bitterness and spiciness.

Recommendations and Pairings

Extra virgin olive oil is a natural product obtained simply by pressing olives. It requires no preservatives, only proper storage in a cool place away from light and heat, limiting exposure to air as much as possible.

The “Fruttato” EVOO is ideal for seasoning bold and strong-flavored dishes, grilled vegetables, salads, bruschetta, and friselle.

Available size:

5l Tin – 500ml Horeca Bottle – 250ml Ceramic Jar – 500ml Ceramic Jar