

## **TECHNICAL SHEET**

### **DELICATO**

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

#### *Production Details*

*Production area: Puglia, Italy*

*Olive varieties: Local cultivars, predominantly Peranzana, Leccina, Frantoio, and Nociera.*

*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 / 814 kcal</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*

*Intense golden yellow color with green highlights.*

*Delicate and light olive aroma, light fruitiness with a barely perceptible bitter and spicy aftertaste.*

#### *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 "Delicato" EVOO is ideal for seasoning dishes based on raw or steamed fish, roasts, and delicate preparations in general.*

*Available size:*

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

*The Italian Factor*