

L'Olio



LOLIOMIO

CERASUOLA / DOP VALLI TRAPANESI BIO // PATTI PICCOLO-ALCAMO

Extra Virgin Olive oil, Cerasuola 100%, with an intense bouquet of white flowers and hay. It hits the palate with elegant bitter hints of artichoke and tomato leaf and an elegant spicy taste.

TRAINING

Production area- **Alcamo (TP)**

Location of the olive groves - **Patti Piccolo**

Variety - **cerasuola**

Harvest period - **II, III, IV week of October**

Harvest technique - **manual**

Tipologia di terreno - **sabbioso, medio impasto**

Waiting time pre-grimoling - **no more than 9 hours**

Pressing - **by hammer**

Extraction and separation - **continuous cold cycle**

Settling - **natural**

Filtering - **with natural sheets**

NUTRITION DECLARATION

Energy - **3404 kJ - 820 Kcal**

Fats- **92 g**

saturated fats - **13 g**

Carbohydrates - **0 g**

Sugars - **0 g**

Proteins - **0 g**

Salt - **0 g**

Taste - **It is a well balanced oil, full, persistent with a pleasant spicy final taste**

TASTING NOTES

Thanks to rainy winter and fresh summer we got a very scented and fruity oil with a typical aroma of artichoke, tomato leaf, hay and white flowers

Packaging - **50 cl, bottle with guala cap.**

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Cerasuola BIO

Dop Valli Trapanesi // Patti Piccolo - Alcamo

RALLO 1860