

Extra Virgin Olive Oil

"Gocce d'Isola" is characterized by a low level of acidity, a rich and fruity flavor. It is recommended for simple meals and fine dining both.
"Gocce d'Isola" is a perfect partner for cooking all the traditional Italian meals.

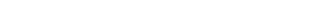


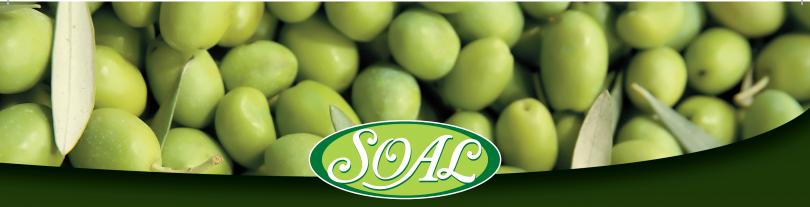
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Meravigliosa natura



.Agronomical

Producer: Soal di Marino T. & C. Snc, Strada C.Bosco 23, S.M.di Licodia, Catania, Italy

Cultivar: 100% Nocellara dell'Etna variety

Olive groves location: Etna Mountain Kind of soil: Volcanic Altitude: 450 m

Harvest season: End of October / Beginning of November

Harvest method: Harvested by hand

Extraction system

Production zone: Oil mill located in S.M. di Licodia - Catania - Italy

Crushing plant: "Pieralisi" machinery

Extraction system: Cold pressed the same day of harvest

Extraction temperature: From 26-27 °C Quantity obtained: From 13-18%

Storage: Steel silos at constant temperature

Decantation: Natural

Packaging: Glass bottles 0,10 - 0,75 - 0,50 - 0,25 lt - tin cans 3 - 5 lt

Sensory profile

Colour: Golden with delicate green reflections

Smell: A refreshing olive fragrance with a scent of herbs, almond and artichoke

Taste: Balanced, pleasingly bitter and slightly spicy typical of just-harved olive

Utilization: Ideal for traditional Italian meals, for first courses, salads and vegetarian dishes

Nutritional facts (average for 100 g of product)

Energy values:	824 kcal - 3.389 kJ
Proteins:	0 g
Carbohydrates:	0 g
Total Fat:	92 g
Of wich Satured:	14 g
Monounsatured:	69 g
Polyunsatured:	9 g
Cholesterol:	0 g
Alimentary fibers:	0 g
Sodium:	0 g
Vitamin E:	15 mg

Organoleptic

Acidity (% in oleic acid):	0,25
Peroxide number:	7,2
Polyphenols (total):	195



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