

Olio Extra Vergine di Oliva



Oil classification: extra virgin olive oil

Olive variety: blend di Correggiolo, Leccino e Moraiolo

Production area: San Vittore di Cesena, Emilia-Romagna (ITALY)

Soil: clayey limestone

Exposure: east

Altitude: 120 meters above the sea level

Slope: 20%

Breeding system: polyconic vase

Cultivation: the defense against weeds and phytosanitary is implemented in compliance with the integrated pest control (IPM) regulations in Emilia Romagna Region

Harvesting period: end of October

Harvesting method: manual

Extraction Process: Cold extraction of extra virgin olive oil made only by mechanical and physical processes to ensure the obtainment of the qualitative characteristics present in the olives

Acidity (in oleic acid): 0,18 %

N° of peroxides (meq O₂/Kg): 9,0

Colour: bright green-yellow

Bouquet: intense olives fruitiness enhanced by grass and olive's leaves notes

Taste: fruity olive with a slightly bitter and spicy sensation, enriched by hints of artichoke and tomato leaf

TENUTA COLOMBARDA

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