

SAECULA

ORGANIC 100% ITALIAN EXTRAVIRGIN OLIVE OIL

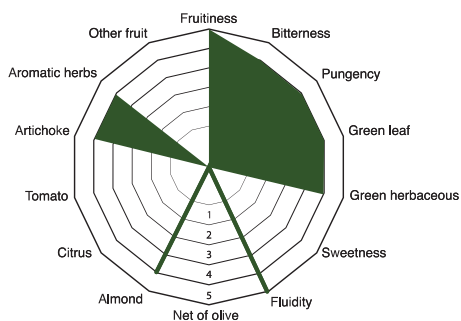


Its taste is ample and strong, with hints of artichoke, chicory and lettuce.

Bitterness is strong and pungency is distinct.

Ideal on beef carpaccio with porcini mushrooms, artichoke salads, marinated swordfish, lentil soups, pasta with meat sauce, barbecued tuna, grilled red meat or game. Hard mature cheese.

Sensory profile



Product name: SAECULA

Special features: Organic

Cultivar: Monocultivar Caninese from our ancient olive groves

Provenance: Canino (VT) ITALY

Harvest: Early October

Farming method: Certified Organic

Fertilization: None

Harvesting method: Mechanical

Extraction method: Cold-pressed

Colour: Olive green with golden hues

Aroma: Fresh green erbaceous

Conservation temperature: 16 °C

Shelf life: 18 months

Chemical parameters:

Acidity: 0,16 (%Oleic acid)

Peroxides: 6,7 mEqO₂/Kg

Polyphenols: 559 mg/Kg

Available formats:

500 ml, 250 ml e 100 ml

PRINCIPE

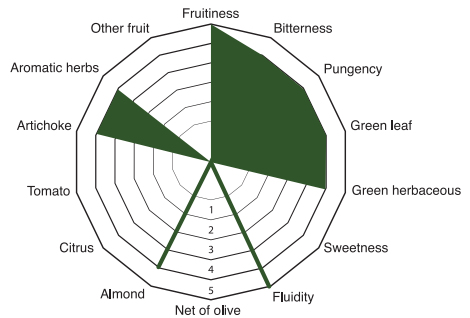
ORGANIC 100% ITALIAN EXTRA VIRGIN OLIVE OIL



Intense fresh herbaceous aroma. To the palate its vegetal fruitiness with notes of artichoke and chicory, are well balanced with bitterness and distinct pungency.

Pleasantly persistent, it pairs well with grilled meat and vegetables, barbequed fish and meat, artichoke salad, bean soups, bruschetta, baked potatoes and basically savoury dishes.

Sensory profile



Product name: PRINCIPE

Special features: Organic

Cultivar: Caninese and Frantoio

Provenance: Canino (VT) ITALY

Harvest: Early October

Farming method: Certified Organic

Fertilization: None

Harvesting method: Mechanical

Extraction method: Cold-pressed

Colour: Olive green with golden hues

Aroma: Fresh green erbaceous

Conservation temperature: 16 °C

Shelf life: 18 months

Chemical parameters:

Acidity: 0,21 (%Oleic acid)

Peroxides: 8,4 mEqO₂/Kg

Polyphenols: 496 mg/Kg

Available formats:

500 ml, 250 ml e 100 ml