

46° PARALLELO

Olio extra vergine d'oliva

Natural wellbeing
Extra virgin olive oil

The 46th parallel marks the northernmost area with an olive-growing tradition in the world.

46° Parallelo – extra virgin olive oil from the extreme north of Italy – is produced with a skilful blend of three different varieties: native Casaliva, Frantoio and Leccino. The olives are harvested at an early stage of maturity to enhance the oil's polyphenol content, which increases its health benefits.

ORGANOLEPTIC CHARACTERISTICS

Colour: yellow with visible green highlights.

Aroma: medium fruity with appealing fresh notes reminiscent of green almond.

Flavour: balanced overall, with a distinct yet slight bitterness and a stronger spicy note.

HEALTH BENEFITS

In addition to all of the benefits connected with using extra virgin olive oil, recent studies have revealed two properties that are particularly important for health:

- increases the release of oleoylethanolamide (OEA) in the intestines, a physiological signal that specifically connects the consumption of fats with a feeling of fullness between meals;

- contains natural antioxidants known as biophenols, which limit the formation of abnormal molecules that can disrupt normal functioning of cellular membranes. It protects against cell aging caused by free radicals, as well as the development of tumour cells. It is recommended for anyone who would like to improve physical performance and health, without sacrificing flavour and the enjoyment of fine cuisine. For people suffering from health issues related to nutritional imbalances, such as high cholesterol, excess weight and cardiovascular disease, extra virgin olive oil is an essential means of improving health.

PAIRINGS

It is an ideal condiment since it does not overwhelm the flavour of foods. It goes well with lake fish and raw vegetables. Daily consumption of extra virgin olive oil, combined with a healthy lifestyle and moderate physical activity, produces the abovementioned health benefits over time. Olive oil is synonymous with enjoying the pleasures of the table and life.



OLIVE ORCHARD AND MILL

Soil type: very shallow, medium-textured, somewhat calcareous.

Altitude a.s.l.: 100 – 400 m.

Olive variety: primarily Casaliva (more than 70%), followed by Frantoio and a small amount of Leccino (2-3%).

Harvesting method: primarily picked by hand at an early stage of maturity.

Extraction method: cold extracted using a water-saving, continuous three-phase system.

STORAGE CONDITIONS

Keep away from light and heat sources.

Optimal storage temperature:

From 12° to 18°C (54-64°F).

PACKAGING

Dark glass 0.10L bottles in cases of 24, 0.25L and 0.50L bottles, in cases of 12 and 6 respectively. 5L bag-in-box.

