

46° PARALLELO

Organic extra virgin olive oil

White. The purity.

The olives come from olive groves cultivated according to the dictates of organic farming. The extraction of the oil, the storage and the bottling also respect the organic protocol.

ORGANOLEPTIC CHARACTERISTICS

Colour: yellow with evident green reflections.

Aroma: medium fruity with fresh notes, reminiscent of freshly mown grass.

Flavour: decidedly harmonious and balanced, pleasant bitter and spicy notes with a long persistence.

PAIRINGS

An excellent ingredient of the Mediterranean diet for its ability to enrich even the most delicate foods without covering the taste, from raw vegetables to fish dishes, but also pasta and white rice, fried eggs and fresh cheese.

OLIVE GROVE AND OIL MILL

Harvesting method: primarily picked by hand at an early stage of ripeness
Olive variety: blend of different varieties

of olives.

Extraction method: cold extraction using a continuous two-phase system.

FORMATS

0.10 l dark glass bottles in cases of 24;
0,50 l coloured glass bottles in cases of 6;
3 l bag in box; 1,5 l pouch-up.

STORAGE CONDITIONS

Store in a cool place away from light and heat sources. Optimal storage temperature: 12–18 °C (54–64 °F).

AWARDS

To see all of 46° Parallelo's awards, please visit
www.agririva.it/EN/awards.php.

