

1926

Italian Extra Virgin Olive Oil

Italian Extra Virgin Olive Oil Our Production

1926, the year when our history has begun. A path which identifies our passion for quality and our search for improvement, day after day.

Born from the aim to give life to a product with an unique identity, 1926 is an extra virgin olive oil with distinctive chemical and organoleptic characteristics. This result is achieved thanks to a profound knowledge of - the olive trees, their fruit and of the most modern harvesting methods – enhanced by the set up and continuous improvement of our olive oil mill equipment. All that is completed by a very careful quality control system, which, step by step, ensures our customer satisfaction.

ORGANOLEPTIC CHARACTERISTIC

Colour: yellow with strong green reflections.

Nose: medium fruity with a distinct herbaceous flavor, cut grass and green almond scents. There are also notes of apple.

Flavor: harmonic flavor with a delicate bitterness and lively spicy.

OLIVE ORCHARD AND MILL:

Variety of olives: this olive oil is a skillful combination of various cultivars masterfully harvested and processed.

Type of harvesting: hand and mechanical.

Processing method: by batches, with two-phase extraction.

PAIRINGS

It is a basic ingredient to enhance flavors. It matches well with delicate dishes and vegetables.

PACKAGING

0.25 and 0.50 liter dark glass bottles in cartons of 12, and 0.75 liter in cartons of 6. The bottles are equipped with “anti-topping” caps, as required by the current EU regulations.

STORAGE CONDITIONS

Keep away from light and heat sources.
Optimal storage temperature:
From 12° to 18°C (54-64°F).

Does not contain allergens

Does not contain GMOs



0,50 l