

46° PARALLELO

Extra virgin olive oil

Green. The harmony.

A skilful combination of several varieties of olives, harvested at an early stage of ripeness and processed together to add complexity to the flavors.

The early harvesting of the olives gives life to an extra virgin olive oil that better preserves the characteristics of the fruit, obtaining a final product of great personality.

ORGANOLEPTIC CHARACTERISTICS

Colour: yellow with evident green reflections.

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

Flavour: mostly harmonious with evident, but light sensation of bitterness and a more lively sensation of spice.

PAIRINGS

It is an ideal condiment because it enhances the taste of food, it goes well with lake fish and raw vegetables, but also with soups and cereal soups, roasts with aromatic herbs, meat-based first courses.

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; 0,25 l and 0,50 l coloured glass bottles respectively in cases of 12 and 6; 5 l bag in box.

STORAGE CONDITIONS

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

