

1926

Italian Organic Extra Virgin Olive Oil

Italian Organic Extra Virgin Olive Oil Our Production

1926, the year when our history has begun. A path which identifies our passion for quality, our search for improvement and our care for the environment. But 1926 is also an organic olive oil – ours.

Born from the aim to give life to a product with a unique identity, 1926 is an organic extra virgin olive oil with distinctive chemical and organoleptic characteristics. The result of our olive growers' passion and love for the land, also emphasized by our organic certification. All that is completed by a very careful quality control system, which step by step, ensures our customer satisfaction.

ORGANOLEPTIC CHARACTERISTIC

Colour: yellow tending towards green.

Nose: medium fruity and grassy, with a distinct cut grass and green almond scents.

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 an oil with character, capable to enhance the flavor of all different plates thanks to its marked harmony.

PACKAGING

Dunkle Glasflaschen von 0,50 Liter in 12-er Kartons. Die Flaschen sind mit einem Antifrikationsstopfen versehen, wie es die geltenden Vorschriften verlangen.

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