

Tecnical Sheet Classicus 250ml





Product description

Unfiltered hill-farmed Extra Virgin Olive Oil, exclusively produced from Cilentan olives. Limited production.

The olives are picked and harvested on suspended cloths at a medium stage of the olive's ripeness. The oil is cold-pressed, extracted within 24 hours of picking. To maintain a delicate fruity flavor and achieve a lowered acidity.

The trees are cultivated without using any chemical fertilizers - we are converting to organic farming. The oil is not filtered but naturally decanted. To maintain all the organoleptic properties.

Very low acidity with a very high fruity median

Versatile, suitable for cooking and dressing.

Container

250ml Doric bottle - dark-coloured to protect from direct light. Non-refillable, tamper-proof screw top in compliance with regulations for retail and catering businesses.

Practical to use at table.

www.mediterraneaoleumdelcilento.it