

Viola

TRADIZIONE EXTRA VIRGIN OLIVE OIL



Ref.: VIOLA1 Packaging: 3 Lt Tins; Ref.: VIOLA2 Packaging: 750 ml glass bottle

You look around and you wonder if it is the earth or the stone that takes care of these age-old olive trees. Plants that grow on stony calcareous soil with good drainage at about 300/400 meters above sea level; small-sized and low-yielding, they are cared for and touched only by human hands.

PRODUCT CARD

Brand name: extra virgin olive oil "TRADIZIONE"

Production area: S.Eraclio Foligno (Pg) ITALIA

Orchard layout: promiscuous and specialized

Average altitude: 300 to 450 meters above sea level

Soil: mainly stony

Average age of olive trees: recently planted and age-old tree

Care: hand pruning, soil treatment and organic fertili-zing

Olives varieties: indigenous varietals

Harvest time: October - November

Harvesting technique: handpicking, handcombing Pressing: continuous processing machine

Storage: close the bottle after use and keep it in a cool place, away from heat or light sources

FEATURES

Appearance: limpid after filtering

Density: average fluidity

Colour: green with a golden tinge

Aroma: full-bodied and richly perfumed with scent of artichoke and wild herbs

Flavour: taste is fine with notes of stone and green olives, and a pleasant aftertaste

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