Viola

IMPRIVIO EXTRA VIRGIN OLIVE OIL



Ref.: VIOLA3 Packaging: 500 ml glass bottle

Inprivio…the handprint. It is tradition handed down from father to son, with the greatest respect for the environment: a unique imprint which lingers in the mind and in the memory like a gesture of love. The search for traditional natural flavours to preserve the bond with the past: the result is a light extra virgin olive oil with a great aroma and a unique scent.

PRODUCT CARD
Brand name: extra virgin olive oil selection “INPRIVIO”
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 trees
Care: hand pruning, soil treatment
Olives varieties: frantoio and leccino
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 source

FEATURES
Appearance: limpid after filtering.
Density: average fluidity
Colour: green with a slight golden tinge
Aroma: full-bodied and complex with scent of artichoke, mint, basil, and herbs
Flavour: the taste is mouth-filling, with clear notes of artichoke, mint and basil

USE

Light fruity oil, excellent on raw and steamed fish, shellfish salad, perfect on polenta with roast codfish, barbecued tuna with red onions and basil or with boiled meat. It can be used to make mayonnaise, sauces and marinades. It enhances the taste of olive oil yoghurt cakes and it pairs remarkably well with anisette and star anice cakes.

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