

Viola

COSTA DEL RIPARO ORGANIC EXTRA VIRGIN OLIVE OIL



Ref.: VIOLA6 Packaging: 750 ml glass bottle

A great feeling arises when you wander through the olive trees of this hill, among sun-kissed plants grown where stone is predominant. An unspoiled environment where sound fruits come up and grow to produce Costa del Riparo extra virgin olive oil. Its unique flavour evokes a tasty sensation and it is an ideal ingredient for a healthy diet.

PRODUCT CARD

Brand name: extra virgin olive oil "COSTA DEL RIPARO"

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 and organic fertilizing

Olives varieties: moraiolo, frantoio

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 slight golden tinge

Aroma: elegant and complex with rich scent of artichoke and herbs

Flavour: taste is elegant and definite, rich in herbaceous notes, with hints of thistle, artichoke and herbs

USE

fresh mushroom dishes, an healthy ingredient for fruit pies, apple strudel and chocolate cookies. It pairs very well with medium mature cheese.

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