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: aste 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.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong