



EXTRAVIRGIN OLIVE OIL ORGANIC

Superior category organic extra virgin olive oil obtained directly from the farm's olives and solely by mechanical means (cold pressing)

TECHNICAL INFORMATION

Blend of Frantoio, Moraiolo, Leccino and Dolce Agogia varieties

Features * 2024 harvest:
low acidity (max, 0,15)
low peroxide levels (max 8)
high polyphenols (min 943 mg / kg)

Intense herbaceous fruit with hints of artichoke. Bitter and spicy in the mouth, decisive and persistent. Closes with an elegant herbaceous pleasantness.

Formats:

- 0.50 liter bottle
- 0.75 liter bottle
- 3 liter Bag in Box
- 1,5 liter Pouch

* reference values for EVO oil:
max acidity allowed 0,8%, peroxides max 20, polyphenols min 200 mg / kg



AZIENDA AGRICOLA
MONTEMELINO

Via Fonte Sant'Angelo, 15
06069 Tuoro sul Trasimeno
(PG) Lago Trasimeno - Italia

Tel: 338 28 58 418
Email: info@montemelino.com
www.montemelino.com