



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 * 2025 harvest:
low acidity (max, 0,25)
low peroxide levels (max 7)
high polyphenols (min 671 mg / kg)

First Quality Prize at the "La Dolce Goccia 2025" competition with the following verdict:

Fruity with rich vegetal notes, with hints of artichoke and wild herbs. Powerful bitterness and spiciness on the palate. Finishes with notes of leaves and fresh almond.

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



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