



Mater Olea

elegante

EXTRA VIRGIN OLIVE OIL
100% PRODUCT OF ITALY



ORGANOLEPTIC PROFILE

Color: Green with golden nuances.

Odor: Medium fruity with elegant scent of fresh herbs, thistle, newly ripened apple together with fragrant hints of green oil and tomato.

Flavor: Harmonious. The almond and artichoke essences make the flavor pleasant to the palate. The light and well-balanced bitter and peppery notes are intensified at the end of tasting.

ORIGIN

Origin area: Monti Lepini and Ausoni.

Land: Rocky with limestone tendency.

Land height : 150 / 500 m

Olives variety: Itrana, Frantoio, Sivigliana.

Harvest method: Hand picking.

Extraction method: Cold centrifugation.

FOOD PAIRINGS

It is best enjoyed with all dishes. It highlights meat dishes and complex fish dishes with salmon, bass or octopus. Very good with cold cuts or medium mature cheeses.

ANALYTICAL DATA

Acidity: Expressed in oleic acid largely below 0.8%.

Peroxides: Largely below 14 Meq 02/Kg.

SHELF LIFE: 18 months from the bottling date.

MEDIUM FRUITY



FORMATS

250ml glass bottles in boxes of 12 pieces.

500ml glass bottles in boxes of 6 pieces

PALLETIZZAZIONE / PALLETIZING

Formato Size	Peso Netto Net Weight	Pz x Ct	Ct x Pallet	Pz x Pallet
250ml	250ml	12	105	1260
500ml	500ml	6	144	864

MATER OLEA S.R.L. AGRICOLA - CONTRADA SELLENA SNC - 04010 PROSEDI (LT) ITALIA