



# Mater Olea

## evoolea

**EXTRA VIRGIN OLIVE OIL**  
**100% PRODUCT OF ITALY**



### ORGANOLEPTIC PROFILE

**Color:** Golden with light green shades.

**Odor:** Slightly fruity with aromatic scents of chicory and a light taste of ripe tomato, artichoke and freshly cut grass.

**Flavor:** Delicate with a soft taste of bitter and spicy together with the predominant aroma of almond, green spices and artichokes as final light scents.

### ORIGIN

**Origin area:** Monti Lepini and Ausoni.

**Land:** Rocky with limestone tendency.

**Land height :** 150 / 500 m

**Olives variety:** Itrana, Frantoio, Sivigliana, Leccino.

**Harvest method:** Hand picking.

**Extraction method:** Cold centrifugation.

### FOOD PAIRINGS

Evoolea olive oil is best enjoyed with fish dishes since it highlights their flavors and aromas without covering them, but it can accompany every dish. It is ideal for making sweets and cooking seasonal vegetables in different manners.

### ANALYTICAL DATA

**Acidity:** Expressed in oleic acid largely below 0.8%.

**Peroxides:** Largely below 14 Meq O<sub>2</sub>/Kg.

**SHELF LIFE:** 18 months from the bottling date.

MEDIUM-LIGHT 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