



DE GREGORIO

dal 1730



DE GREGORIO EXTRA - VIRGIN OLIVE OIL (VAL DI MAZARA DOP – CONTROLLED APPELLATION)

TECHNICAL INFORMATION

Production zone

Contrada Sirignano – township of Monreale

Type of olive oil

Extra –virgin DOP and organic

Olive variety

100% Cerasuola

Olive groves (in acres)

20 acres (8 hectares)

Altitude of olive groves

825 feet (250 meters) above sea level

Harvesting technique

Manual (hand picking)

Time between picking

12 hours and pressing

Pressing

through a machine with small hammers which break up the olives

Extraction

A cold and continuous 3-phase cycle

Conservation

in stainless steel containers under nitrogen to prevent oxidation

Color

golden yellow with intense greenish highlights

Sensorial profile

principally fruity

Flavor description

slightly piquant with a sweet aftertaste

Aromas

olive fruit, cut herbs, and almonds

Balance

well balanced between the sweet-piquant and the fruity

With food

red meat, white meat, fish, and salads

Organism of organic certification

SIDELCAB IT BIO 012-Cod. producer 1480

Average annual production

6,000 liters

Bottle

half liter (.50 liters)

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