

Viola

IMPRIVIO EXTRA VIRGIN OLIVE OIL



Ref.: VIOLA3 Packaging: 500 ml glass bottle

Inprivio...the handprint. It is tradition handed down from father to son, with the greatest respect for the environment: a unique imprint which lingers in the mind and in the memory like a gesture of love. The search for traditional natural flavours to preserve the bond with the past: the result is a light extra virgin olive oil with a great aroma and a unique scent.

PRODUCT CARD

Brand name: extra virgin olive oil selection "INPRIVIO"

Production area: S.Eraclio Foligno (Pg) ITALIA

Orchard layout: promiscuous and specialized

Average altitude: 300 to 450 meters above sea level

Soil: mainly stony

Average age of olive trees: recently planted and age-old trees

Care: hand pruning, soil treatment

Olives varieties: frantoio and leccino

Harvest time: October - November

Harvesting technique: handpicking, handcombing

Pressing: continuous processing machine

Storage: close the bottle after use and keep it in a cool place, away from heat or light source

FEATURES

Appearance: limpid after filtering.

Density: average fluidity

Colour: green with a slight golden tinge

Aroma: full-bodied and complex with scent of artichoke, mint, basil, and herbs

Flavour: the taste is mouth-filling, with clear notes of artichoke, mint and basil

USE

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Light fruity oil, excellent on raw and steamed fish, shellfish salad, perfect on polenta with roast codfish, barbecued tuna with red onions and basil or with bread and butter. Can be used as dressing for pasta, meat, steamed vegetables, soups, and bread. The taste of olive oil yoghurt cakes and it pairs remarkably well with anisette and star anise cakes.

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