

Viola

COLLERUITA PDO EXTRA VIRGIN OLIVE OIL



Ref.: VIOLA5 Packaging: 500ml glass bottle

Moraiolo, Frantoio and Leccino varieties from the hills of Roviglieto and Scandolaro are used for COLLERUITA-DOP Umbria Extra Virgin Olive Oil - Colli Assisi Spoletto Small-sized and low yielding plants whose life is closely related to the life of the people who take care of them and pick their fruit in a land of earth and stone. Only a careful selection of the fruits allows us to obtain this intense aromatic note of green olive; the balance between bitter and pungent flavour distinguishes this typical Umbrian extra virgin olive oil.

PRODUCT CARD

Brand name: extra virgin olive oil selection "COLLERUITA" DOP (PDO) Umbria Colli Assisi Spoletto

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: age-old trees

Care: hand pruning, soil treatment

Olives varieties: moraiolo, frantoio, 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: complex and definite, with clear scent of artichoke and freshly mown grass

Flavour: mouth-filling, intense, with hints of thistle, artichoke, black pepper and almond on finish. Both the bitter and pungent notes are medium intense

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