

*Viola*

## COSTA DEL RIPARO ORGANIC EXTRA VIRGIN OLIVE OIL



Ref.: VIOLA6 Packaging: 750 ml glass bottle

A great feeling arises when you wander through the olive trees of this hill, among sun-kissed plants grown where stone is predominant. An unspoiled environment where sound fruits come up and grow to produce Costa del Riparo extra virgin olive oil. Its unique flavour evokes a tasty sensation and it is an ideal ingredient for a healthy diet.

### PRODUCT CARD

Brand name: extra virgin olive oil "COSTA DEL RIPARO"

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 and organic fertilizing

Olives varieties: moraiolo, frantoio

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 sources

### FEATURES

Appearance: limpid after filtering

Density: average fluidity

Colour: green with a slight golden tinge

Aroma: elegant and complex with rich scent of artichoke and herbs

Flavour: astringent is elegant and definite, rich in herbaceous notes, with hints of thistle, artichoke and herbs

### USE

fresh mushroom dishes, an healthy ingredient for fruit pies, apple strudel and chocolate cookies. It pairs very well with medium mature cheese.

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