





Olio Extra Vergine

Our extra virgin olive oil is 100% extracted from the olives "Coratina". The land of the Daunia area benefits from a particular physiochemical combination giving olive oil flavor highly distinctive features. Its strong personality and healthy qualities are typical characteristics of the area where our unique extra virgin olive oil is produced.

Technical data:

- Olive variety : 100 % "Coratina" variety
- Olive harvest : electric rakes and by hand
- Milling procedure : traditional mechanical process with the grindstone
- Extraction method : 2-phase continuous cycle cold-press procedure

Organoleptic Characteristics:

- Intense yellow color
- Harmonic and well-balanced smell with an elegant fruity aroma
- Well-balanced grassy and leafy flavor. Light taste of apple, almond, artichoke, tomato, herbs and spices. Its slightly spicy and bitter taste shows its low level of acidity.

Culinary recommendations:

The extra virgin olive oil Aquamela Bio is perfectly suitable for both cooking and frying due to its huge amount of antioxidants. Used as a dressing, it expresses itself to the best of its qualities. Ideal for savory dishes such as vegetables, legumes, soups, bruschetta and meats.

It is excellent if employed as a base for sauces.

Store in a dry place away from sunlight and sources of heat between 15°C and 20°C.