

# Marinese

## Organic

## Extra-Virgin

## Olive Oil

**DENOMINATION:**

Organic Extra Virgin Olive Oil – of superior quality and obtained directly from olives, exclusively through mechanical processes.

**OLIVE VARIETY:**

Marinese (100%). Also known as Aulivea, Olivastro or Sanguilenta.

**PRODUCTION AREA:**

Paternopoli (Av), Italy

**ORGANIC CERTIFICATION:**

Product of organic farming. Azienda Agricola Le Masciare is certified by the 'Consorzio Controllo Prodotti Biologici' (CCPB), the Italian 'Consortium for Control of Organic Products'. Identification code: ITCCPBAE24.

**OLIVE ORCHARD:**

We have some 4 hectares of olive trees located at an altitude of 500m a.s.l. The majority of the plants are more than a hundred years old. All trees are indigenous and grow on clayey terrain with limestone deposits, with a density of ca. 300 plants per hectare.

**HARVEST DATE:**

Early to mid-October.

**HARVESTING SYSTEM:**

Traditional harvesting with shaker.

**EXTRACTION:**

Extraction using a modern continuous system, while maintaining a cold temperature.

**ORGANOLEPTIC CHARACTERISTICS:**

A smooth, full-bodied olive oil with notes of bitter almonds and tomatoes, with a light spicy hint. A combination of its full, fruity flavour and balanced structure brings out the best the region has to offer.

**FOOD PAIRING:**

Due to its smooth and full character, it adds depth to virtually any dish. Particularly recommendable however is its use for seasoning raw and cooked vegetables, light cheeses, fish and to cook thin soups.

**STORAGE AND SHELF LIFE:**

In a cool & dry, dark place, not below 7°C as olive oil starts to solidify at that point. Marinese has a good shelf life due to the presence of polyphenols and its low acidity, however it is best to consume within 1-2 years after the harvest to benefit from the products organoleptic qualities.

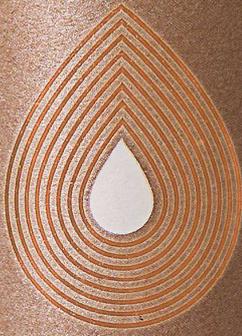
**TECHNICAL SPECIFICATIONS (at bottling):**

Average level of acidity: ca. 0.16% - 0.21%.  
Average peroxide level: ca. 6.0-7.0meqO2/Kg.  
Average level of polyphenols: 200-400 mg/Kg.

**BOTTLE:**

Bottle of 0.25L / 0.5L of dark green glass with UV-protection, closed off with an aluminium capsule with 'spill-free lid'. Also available (at request) in steel cans of 5L.

Carton of 8 or 10 bottles, depending on the capacity of the bottle, pallet of 105 cartons.



EXTRAVERGINE  
DI OLIVA  
BIOLOGICO



**OLIO  
MARINESE**