

# Ravece

## 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:**

Ravece (100%). Also known as Ravaiola or Olivona.

**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 November.

**HARVESTING SYSTEM:**

Traditional harvesting with shaker.

**EXTRACTION:**

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

**ORGANOLEPTIC CHARACTERISTICS:**

Golden yellow with green reflections, this oil has an intense fruity flavour with distinct notes of tomato, fresh herbs and artichoke. The result is a strong, full but balanced structure, combining a harmonic bitter and spicy aftertaste.

**FOOD PAIRING:**

A perfect addition to soups and pastas (crude, after cooking), marinated seafood, carpaccio, grilled fish, grilled and roasted meats, as well as legumes and vegetable courses. Also particularly suited to accompany fresh cheeses such as mozzarella.

**STORAGE AND SHELF LIFE:**

In a cool & dry, dark place, not below 7°C as olive oil starts to solidify at that point. Ravece has a good shelf life due to the high level of polyphenols and 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. 0.13% - 0.20%.  
Average peroxide level: ca. 5.0-8.0meqO<sub>2</sub>/Kg.  
Average level of polyphenols: 500-700 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.



*Harvico*

Olio  
Extravergine  
di Oliva  
Biologico

