

# CASSIANO – EXTRA VIRGIN OLIVE OIL ITALIANO



## **OIL PRODUCTION**

20.000 LT

## **CULTIVAR**

Frantoio-Moraiolo- Leccino

## **OLIVE HARVESTING**

Mechanical harvesting

## **HARVEST PERIOD**

From mid October to mid december

## **EXTRACTION OF OIL**

Continuous –cycle process to temperature under 27°

## **CRUSHING**

Within 24 hours from harvest

## **FILTERING**

Carbdoard filters

## **STORAGE**

Stainless steel in argon with temperature control

## **TASTE**

Green colour with yellow components, medium fruity with herbaceous and vegetables notes as artichoke, thistle and almond, balanced medium bitter and spicy

## **PAIRING DISHES**

Grilled meat, raw vegetables and salads, white meat, vegetables soups; for its structure is ideal of any dish

**AVAILABLE IN :** bottles 100ml-250ml-500ml-750ml-1000ml  
cans 750 ml -1000ml-3000ml-5000ml