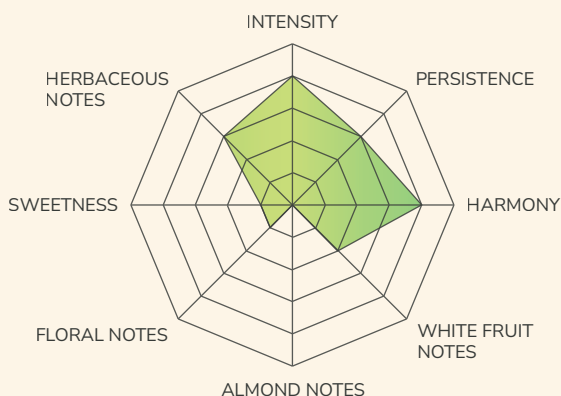




LUIGI TEGA
IL MONDO DELL'OLIO



SENSORY MAP



BIO SELECTION

The BIO selection is an extra virgin olive oil obtained from olives harvested early when they are still green and just beginning to ripen. This early harvest produces an extra virgin olive oil with low acidity and a high polyphenol content, beneficial antioxidants. The olives used for the BIO selection are grown according to organic agricultural principles, using natural and sustainable methods, avoiding pesticides and synthetic fertilizers.

HARVEST PERIOD

Second and third decade of October.

MILLING SYSTEM

Continuous cycle plant equipped with a variable-speed knife crusher with vertical vacuum kneading.

TASTING NOTES

Bio Selection oil is a real concert of aromas and flavors, where the fresh fruity aroma is accompanied by the sweetness of almond notes and the freshness of tomato. On the palate, you can perceive the fresh aroma of aromatic herbs that blend perfectly with the intense and distinct hint of artichoke, all enhanced by a light spicy and bitter note that gives the taste a unique and unparalleled character.

PAIRINGS

Bio Selection is the key ingredient for sophisticated and meticulously prepared dishes. Thanks to its fruity tones and silky texture, it enhances legume soups, tuna carpaccio, mushroom salads, beef cuts, grilled vegetables, and broccoli creams. A symphony of flavors that will leave an indelible impression.

CHEMICAL DATA

Average Acidity. 0,22% - 0,28%

N° of Peroxides. 5

K 232. 1,666

Polyphenols. +/- 405 mg/Kg

Delta K. -0,003

Please note: The data on the left represent an overall average derived from various analyses conducted over the years. Factors such as climate, season, cultivation type, and others can influence the variation of these parameters.

STORAGE

Store in a cool, dry place, away from light and heat sources. Once opened, it is advisable to tightly seal the bottle with the cap after each use to ensure better preservation of its sensory characteristics over time. Best consumed within 18-24 months from the bottling date.

AVAILABLE FORMATS

0,25 L - 0,50 L - 3,00 L