# LUIGI TEGA

SINCE 1946

IL MONDO DELL'OLIO

## *Grand Cru*
# COLLE DELL' EREMITA

Grand Cru Colle dell'Eremita originates from the meticulous harvesting of Moraiolo olives in the second decade of October. To create this precious oil, a production method inspired by monastic practices is used, but with a modern touch thanks to advanced olive oil technologies. The rapid extraction through low or almost absent kneading creates an exceptional extra virgin olive oil rich in polyphenols.

## HARVEST PERIOD

Second decade of October. Very rare cases in the third decade.

## MILLING SYSTEM

Continuous cycle plant equipped with a variable-speed knife crusher and vertical vacuum kneading with very low, almost absent, levels of kneading.

## TASTING NOTES

Colle dell'Eremita is characterized by an extraordinary intensity, with strong and distinct notes that burst in the mouth. However, its strength is balanced by a surprising harmony, with a taste profile that develops gradually and evenly, without imbalances or excesses. In summary, an oil with a bold yet refined character that can express itself with elegance and complexity even minutes after tasting.

## PAIRINGS

Being an oil rich in polyphenols, Colle dell'Eremita leaves an indelible mark on the palate with its bitter, spicy, and bold yet not aggressive taste. Just like a wine rich in tannins, this oil pairs perfectly with red meat dishes such as beef cuts and veal fillet.

## CHEMICAL DATA

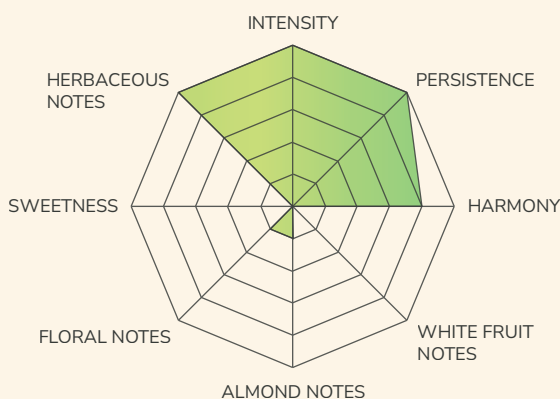**Average Acidity.** 0,18% - 0,22%
**N° of Peroxides.** 4
**K 232.** 1,666
**Polyphenols.** +/- 420 mg/Kg
**Delta K.** -0,005

**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

## SENSORY MAP



Radar chart axes: INTENSITY, PERSISTENCE, HARMONY, WHITE FRUIT NOTES, ALMOND NOTES, FLORAL NOTES, SWEETNESS, HERBACEOUS NOTES