



LUIGI TEGA
IL MONDO DELL'OLIO

LIRYS MORAIOLO

The production of Lirys is carried out using the best and most modern olive oil technologies to ensure an excellent quality product. From the selection of Moraiolo olives to milling within 4 hours of harvesting, the entire process is executed with care and attention to preserve the aromas and flavors of the prized cultivar. This is why Lirys stands out for its stability and longevity, making it a high-quality extra virgin olive oil that is resistant to oxidation.



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

Lirys Moraiolo is an extra virgin olive oil of the highest quality, known for its intense elegance. The aromatic profile, extraordinarily rich and deep, evokes the freshness of freshly cut grass and the scent of olive leaves, enriched with distinctive artichoke nuances. In the mouth, pleasant bitter tones emerge, stemming from the abundant polyphenol content, skillfully balanced by vibrant spicy notes.

PAIRINGS

Lirys extra virgin olive oil, with its intense and fruity flavor, is ideal for enhancing succulent red meats, adding character to bruschettas, and enriching the taste of legume soups. It's also perfect for dressing baked or grilled vegetables, giving them an aromatic and vibrant touch. An essential culinary companion for dishes with intense flavors.

CHEMICAL DATA

Average Acidity. 0,18% - 0,23%

N° of Peroxides. 5

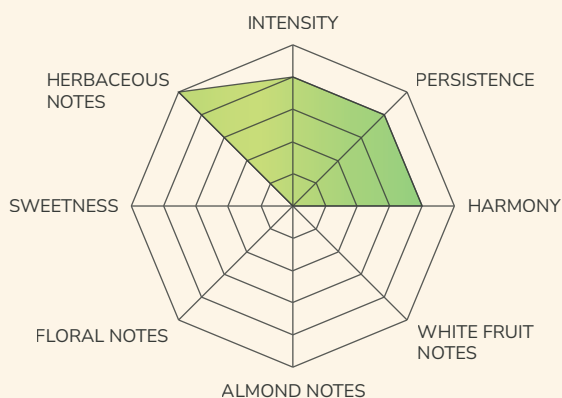
K 232. 1,67

Polyphenols. +/- 400 mg/Kg

Delta K. -0,004

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.

SENSORY MAP



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 - 5,00 L