



LUIGI TEGA
IL MONDO DELL'OLIO

FIOR D'OLIVA

Fior d'oliva is a high quality extra virgin olive oil produced with late-ripened olives, harvested towards the end of the olive oil season. The olives used for the production of Fior d'Oliva are grown according to the principles of organic farming, which involves the use of natural and sustainable cultivation techniques, without the use of pesticides and synthetic fertilizers.



HARVEST PERIOD

From the first to second decade of November.

MILLING SYSTEM

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

TASTING NOTES

Fior d'Oliva presents itself as a light fruity oil, with subtle hints of exotic notes reminiscent of the freshness of tropical fruits, such as banana. These exotic tones blend with delicate herbal and floral nuances, contributing to create a harmonious and pleasant aromatic bouquet. In taste, the oil stands out for its gentleness and smoothness, making it an ideal companion for light dishes like fish and vegetables. The moderate acidity and delicate bitter notes provide a sense of balance and freshness during tasting.

PAIRINGS

Fior d'Oliva is gentle and smooth, perfect for enhancing delicate dishes in both cooking and raw preparations. It pairs well with white meats and fish, enriching dishes such as spaghetti with clams or summer salads. A drizzle of this oil creates a balance of flavors that captivates every palate, adding sophistication to each dish.

DATI CHIMICI

Average Acidity. 0,28% - 0,35%

N° of Peroxides. 7

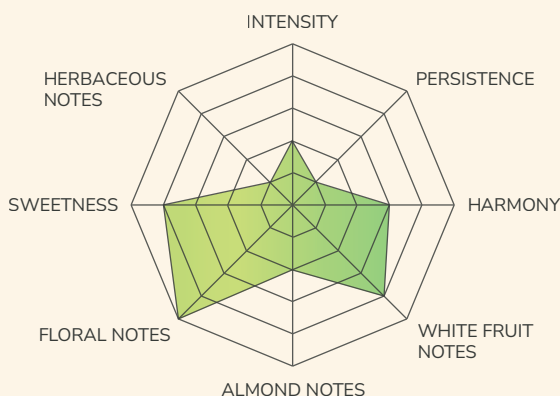
K 232. 1,670

Polyphenols. +/- 250 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.

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