

Lirys Moraiolo

This extra virgin olive oil, obtained from the prized Moraiolo olive, captures the essence of this unique variety. This monocultivar oil offers an unforgettable sensory experience, embodying years of passion and dedication to culinary excellence, and stands as a true jewel of Umbrian gastronomic culture.

Harvest Period & Cultivar

Second and third decade of October - Moraiolo

Pressing System

Continuous cycle plant equipped with variable speed knife crusher with vertical vacuum malaxation.

Tasting Notes

Lirys Moraiolo is known for its intense elegance and rich aromatic profile. It evokes freshly cut grass and olive leaves, with notes of artichoke. On the palate, the balanced bitter tones of its high polyphenol content blend perfectly with lively spicy accents.

Gastronomic Matches

Ideal for enriching the flavor of dishes with an intense flavor such as red meats, legume soups and baked or grilled vegetables.

Chemical Data

Average Acidity. 0,20%

Number of Peroxides. 5

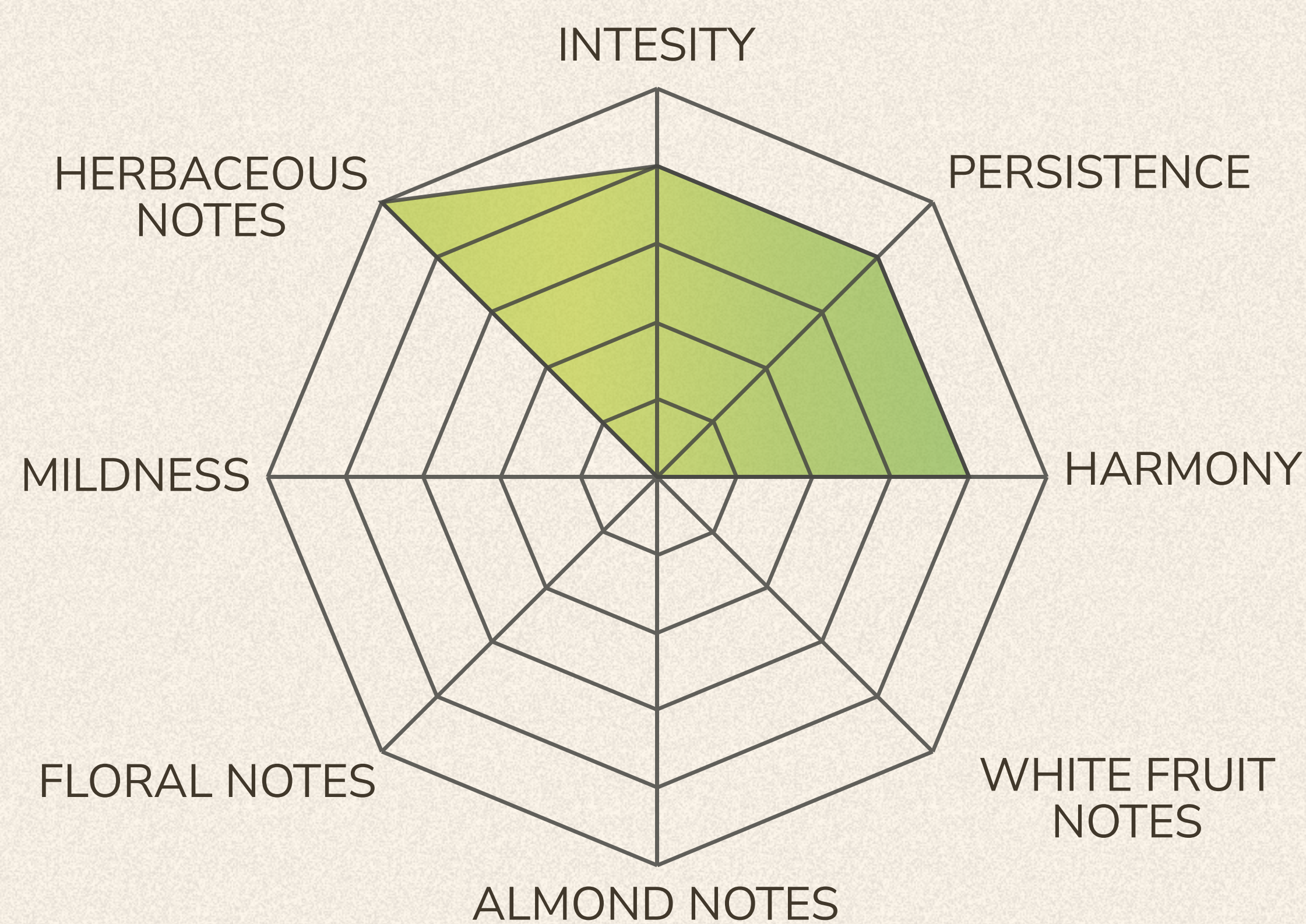
K 232. 1,67

Poliphenols. +/- 550 mg/Kg

Delta K. -0,004

Notice: The data on the left represent a general average resulting from various analyses conducted over the years. Factors such as climate, season, type of cultivation and others can influence the variation of these parameters.

Intensity



Luigi Tega