



## ORGANIC EXTRA VIRGIN OLIVE OIL

### MONOVARIETAL CRU CALETRA 2020



**OLFACTORY PROFILE** Complex. Intensely fruity accompanied by elegant notes of green tomato and thistle.

**FLAVOUR PROFILE** Fine and clean with hints of artichoke, bitter almond and tomato. Bitter and spicy but balanced with a prolonged, intense and pleasant finish.

**OLFACTORY-TASTE HARMONY** Complex but harmonious in all its notes

<b>Name</b>	La Maliosa Calettra
<b>Denomination</b>	Organic Extra Virgin Olive Oil
<b>Variety</b>	Leccio del Corno
<b>Age of trees</b>	11 years
<b>Farm type</b>	Specialized, from biodynamic-organic farming.
<b>Fruit-tree form</b>	Vase
<b>Plants</b>	650
<b>Harvest</b>	2020
<b>Soil type</b>	Altitude 300 m.a.s.l. inland hill Medium-textured clayey soil. Composition: Silt 30%, Clay 35%, Sand 35%
<b>Harvest type</b>	Manual and with facilitators, the olives are placed in airtight boxes kept in the shade until transport to the mill every evening to preserve their integrity.
<b>Harvest period</b>	<b>Early October - Early November</b> Each variety is collected separately at the time of optimal maturity.
<b>Extraction type</b>	Cold (max temp. 26°C) in a continuous milling cycle.
<b>Storage before bottling</b>	In stainless steel tanks in suitable rooms with a controlled temperature of between 14°C and 16°C. Storage under nitrogen to keep the high quality intact over time.
<b>Bottling</b>	After <b>filtration</b> in glass bottles or tin cans
<b>Bottled oil storage</b>	Keep away from light and heat sources to maintain olive oil quality.

#### NUTRITIONAL TABLE

NUTRITIONAL VALUES	VALUES DETECTED
• Acidity (oleic acid)	0,22
• Polyphenols mg/kg	1224
• Peroxides mcq 02/kg	3,1
• K232	1,99
• K270	0,20
• K	0,006

#### EXAMPLES OF FOOD PAIRINGS FOR LA MALIOSA CALETTRA

<b>Bruschetta</b>	Plain or with tomato.
<b>Soups</b>	Ideal with thick soups such as chickpea or lentils/pumpkin.
<b>Meat</b>	All grilled meats, especially Florentine steaks and grilled pork. Game and Chianina beef carpaccio.
<b>Fish</b>	Grilled tuna and swordfish.
<b>Mushrooms</b>	Porcini mushroom salad.

