

“SPONTANEO” EXTRA VIRGIN OLIVE OIL

It is an oil without any mechanical handling or filtration: a real olive juice featuring a distinctive lightness, mildness, flavor and genuinity. In fact, it is obtained by simply squeezing the fresh olives directly picked from the tree. By using old traditional techniques, this nectar is obtained directly from the freshly ground olives paste in stainless steel vessels, from which it is collected after its natural settling.

Low in yield and of limited production, this olive oil selection is highly appreciated also for its high nutritional content, and for its taste, due to its lower acid grade.

Production techniques: *surfacing*.



Production area: olive trees of Terra d’Otranto

Cultivar: Cellina di Nardò - Ogliarola Salentina

Olives picking: the olives are picked directly from the plant

Production: within 6 - 12 hours from picking, so as to preserve the aroma of fresh olives

Flavor: light flavor, well balanced with intense and persistent fragrance

Color: yellow with green hints

Recommended: pasta, rice, salads, white meats and seafoods.

NUTRITIONAL INFORMATION

Data related to a tablespoon (14 ml)

Energy values: 120 kcal

Protein: 0

Carbohydrates: 0

Fats:

- Acids < 0.5

- Saturated 2

- Mono unsaturated 10

- Poly unsaturated 2

PACKAGING:

Glass bottle from lt 0,25 ----- 12 pieces/box

Glass bottle from lt 0,50 ----- 12 pieces/box

Terracotta Amphorae from 0,25 ml e 0,50 ml ----3/4 pieces/box