

CORDELLA

MONTALCINO



OLIO

100% ITALIAN ORGANIC EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil (EVOO): CORDELLA. Extra Virgin Olive Oil is obtained by cold pressing and dripping extraction from our high quality Olives grown in our fields at CORDELLA Estate in Montalcino since 1972.



Production Area

Historical borders of the Municipality of Montalcino (Siena, Tuscany)

Variety

CORDELLA Extra Virgin Olive Oil is a blend of the best olives carefully chosen and produced in our Estate. The Olives Belong to: Correggiolo, Leccino, Moraiolo, Pendolino and Frantoio's trees variety.

Method of Extraction

CORDELLA Extra Virgin Olive Oil is obtained thanks to a natural cold pressing and dripping extraction in an Organic continuous plant at controlled temperature. Characteristics: At first sight EVOO is smooth, velvety limpid, yellow – green colour. It is of full intensity, with a fruity and floral aroma. Complex taste, round well balanced and harmonious. Notes of green leaves, nuts, bitter and spicy.

Packing and Storage

Available in 250 ml. 500 ml. 750 ml. with anti-refilling cork. Each bottle is sealed with void sticker as seal and guarantee of genuineness made in Montalcino, Tuscany. On the Back label can be seen the Organic symbol which show the salubrity and richness in natural components of this golden liquid. Store away from light in a cool place and consume within 18 months from the date of bottling. Being this Extra Virgin Olive Oil of an extreme high quality can be used even after the deadline showed in the label

Analysis

Acidity is a parameter that indicates the percentage of oleic acid in Oil and it makes the quality indicator for quality. The lower the value, the higher the quality of the product. Free acidity Oil = 0.1% in Oleic

Acid (Max Limit is 0.8%), minimum quantity of Peroxides. Full respect of the typicity of Extra Virgin Olive Oil.

Food and EVOO Pairing

Always present and at the basis of the Italian cuisine (Soffritto: onion carrot and celeries gently fried as base of Bolognese Sauce). CORDELLA. Extra Virgin Olive Oil can be added to raw fish, soups, grilled fish and vegetables (Pinzimonio: Vegetables clipping in Olive Oil and salt). EVOO will add a tasty flavour to the dish and it is also highly recommended for frying (Tempura) because it is highly performing on high temperature, this frying process in EVOO keep the nutritional food value very high. Great performances also on ice creams, cakes and confectionery in oil.

