

EXTRA VIRGIN OLIVE OIL

Our extra virgin organic olive oil is a product symbolic of the Umbria region. It is produced through cold extraction, directly on site at Moretti farm. An healthy juice that will feed your body will vitamin E and polyphenols, and fill your spirit with the reinvigorating taste of Umbria

Certified organic olives. The farm has been organic certified since 1992.

Olives varieties: Moraiolo, Frantoio, Leccino, San Felice (this one is an autochthonous cultivar from Giano dell'Umbria, our village).

Average altitude: 450 meters above sea level

Type of soil: clay.

Average age of olive trees: trees planted in 1985

Care of the trees: hand pruning, soil treatment with pruning leftover and organic fertilizing. Organic farming.

Harvest time: October

Harvesting technique: mechanical harvesting. Healthy olives are placed in big crates and they are quickly carried to our frantoio. Cold-pressed.

Organoleptic features: It offers the maximum in genuineness and taste. The color is green with shades of yellow. Olive and artichoke aroma with a slightly bitter aftertaste. Good piquancy.

Excellent for bruschetta. Use raw on legume soups and meat grilled.

Acidity level: 0.20% at bottling. Peroxide number: 7.20 at bottling. Storage temperature: 10-14°C.

Product available in bottle 500 ml, bottle 750 ml, baginbox 3 Lt