



EXTRA VIRGIN OLIVE OIL

2015 HARVEST



TASTING PROFILE

OLFACTORY PROFILE Good olfactory complexity with definite hints of green olive.

TASTE PROFILE Olfactory notes return to the palate with a well-balanced bitter and spicy finish.

TASTE-SMELL HARMONY Remarkable taste and smell harmony.

Name La Maliosa

Appellation Extra virgin olive oil

Variety Frantoio, Leccino, Moraiolo Pendolino

Age of the Plant 6 - 65 years

Farming Type Specialised, from biodynamic farming

Growth Type Vase

Plants 3700

Harvest 2015

Soil Type 300 metres above sea level, inland hills
loam clayey soil
Soil texture: Loam 30%, Clay 35%, Sand 35%

Harvest Method Manual with facilitators, in aerated boxes kept in the shade until transportation to the mill each night to preserve the integrity of the olives.

Harvest Time **October-November**
Each variety is collected separately at the time of optimum maturity.

Extraction type Cold (max temp. 26°C) in continuous cycle at the oil mill

Conservation before Bottling In stainless steel containers in appropriate locations with temperatures of between 10°C and 16°C. Storage under nitrogen to preserve the oil's high quality over time.

Bottling After filtration

Preserving the Bottled Oil Keep away from light and heat sources to maintain the quality of the oil

NUTRITIONAL TABLE

NUTRITIONAL INDICES	VALUES DETECTED
• Acidity (oleic acid)	0,18
• Polyphenols mg/kg	543
• Tocopherols mg/kg	304
• Waxes mg/kg	15
• K232	1,94
• K268	0,14
• ΔK	0,003

EXAMPLES OF FOOD PAIRINGS FOR LA MALIOSA EXTRA VIRGIN OLIVE OIL

Soups Ideal for slightly sweet soups such as chickpeas and prawn or onion soup.

Mayonnaise Perfect for homemade mayonnaise.

Fish Suitable as a dressing for raw fish such as tuna and sea bass or steamed fish.

Sweets An ingredient that enhances when preparing cookies and pastries in general.

