



ORGANIC EXTRA VIRGIN OLIVE OIL
BLEND OF TUSCAN VARIETIES
AURINIA 2018



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 Aurinia
- Appellation** Organic Extra Virgin olive oil
- Variety** Frantoio, Leccino, Moraiolo, Pendolino
- Age of the Plant** 10-70 years
- Farming Type** Specialised, from organic biodynamic farming
- Growth Type** Vase
- Plants** 3700
- Harvest** 2018
- 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, olives are put in aerated boxes kept in the shade until transportation to the mill each night to preserve their integrity.
- 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 oil mill
- Conservation before Bottling** In stainless steel containers in appropriate location with temperatures 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 olive oil quality

NUTRITIONAL TABLE

NUTRITIONAL INDICES	VALUES DETECTED
• Acidity (oleic acid)	0,13
• Polyphenols mg/kg	229
• Tocopherols mg/kg	308
• Peroxides meq O2/kg	8,2
• K232	1,83
• K268	0,13
• ΔK	0,002

EXAMPLES OF FOOD PAIRINGS FOR LA MALIOSA AURINIA

- 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.

