



ORGANIC EXTRA VIRGIN OLIVE OIL MONOVARIETAL CRU CALETRA 2018



- OLFACTORY PROFILE** Complex. Intensely fruity accompanied by elegant notes of green tomato and thistle.
- FLAVOUR PROFILE** Fine and clean with hints of artichoke, bitter almond and tomato. Bitter and spicy but balanced with a prolonged, intense and pleasant finish.
- OLFACTORY-TASTE HARMONY** Complex but harmonious in all its notes
- Name** La Maliosa Calettra
- Denomination** Organic Extra Virgin Olive Oil
- Variety** Leccio del Corno
- Age of trees** 11 years
- Farm type** Specialized, from biodynamic-organic farming.
- Fruit-tree form** Bush
- Plants** 650
- Harvest** 2018
- Soil type** Altitude 300 m.a.s.l. inland hill
Medium-textured clayey soil.
Composition: Silt 30%, Clay 35%, Sand 35%
- Harvest type** Manual and with facilitators, the olives are placed in airtight boxes kept in the shade until transport to the mill every evening to preserve their integrity.
- Harvest period** **October - November**
Each variety is collected separately at the time of optimal maturity.
- Extraction type** Cold (max temp. 26°C) in a continuous milling cycle.
- Storage before bottling** In stainless steel tanks in suitable rooms with a controlled temperature of between 10°C and 16°C. Storage under nitrogen to keep the high quality of the oil intact over time.
- Bottling** After **filtration** in glass bottles of 0,25L/0,50L
- Bottled oil storage** Keep away from light and heat sources to maintain olive oil quality.

NUTRITIONAL TABLE

NUTRITIONAL INDEX	DETECTED VALUE
• Acidity (oleic acid)	0,16
• Polyphenols mg/kg	200
• Tocopherols mg/kg	314
• Peroxides mcq 02/kg	9,7
• K232	1,84
• K268	0,12
• K	0,003

EXAMPLES OF FOOD PAIRINGS FOR LA MALIOSA CALETRA

- Bruschetta** Plain or with tomato.
- Soups** Ideal with thick soups such as chickpea or lentils/pumpkin.
- Meat** All grilled meats, especially Florentine steaks and grilled pork. Game and Chianina beef carpaccio.
- Fish** Grilled tuna and swordfish.
- Mushrooms** Porcini mushroom salad.

