



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.

