



ORGANIC EXTRA VIRGIN OLIVE OIL BLEND OF TUSCAN CULTIVARS AURINA 2020



OLFACTORY PROFILE Decisive vegetal hints of green olive, fresh and more nuanced herbal notes.

TASTE PROFILE The olfactory notes return in the taste plus fresh almond, with a well-balanced and prolonged medium intensity bitter and spicy finish.

OLFACTORY-TASTE HARMONY Good olfactory complexity, fruity, with notable harmony.

Name La Maliosa Aurinia

Denomination Organic Extra Virgin olive oil

Variety Frantoio, Leccino, Moraiolo, Pendolino

Age of trees 10-70 years

Farm type Specialized, from biodynamic-organic farming.

Fruit-tree form Vase

Plants 3,100

Harvest 2020

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 **Early October - Early November**
Each variety is collected separately at the time of optimal maturity.

Extraction type Cold (max T 26°C) in a continuous milling cycle.

Storage before bottling In stainless steel tanks in suitable rooms with a controlled temperature of between 14°C and 16°C. Storage under nitrogen to keep the high quality intact over time.

Bottling After **filtration** in glass bottles or tin cans.

Bottled oil storage Keep away from light and heat sources to maintain olive oil quality.

NUTRITIONAL TABLE

NUTRITIONAL VALUES	VALUES DETECTED
• Acidity (oleic acid)	0,13
• Polyphenols mg/kg	327
• Peroxides mcq 02/kg	5,0
• K232	1,79
• K268	0,17
• K	0,01

EXAMPLES OF FOOD PAIRINGS FOR LA MALIOSA AURINIA

Soups Ideal in slightly sweet soups such as chickpea and prawn or onion soup.

Mayonnaise Perfect for homemade mayonnaise.

Fish Suitable as raw seasoning for fish such as tuna, sea bass or steamed fish.

Sweets Delicious in biscuit recipes and sweets in general.

