



La Maliosa Extra Virgin Olive Oil

MONOVARIETAL LECCIO DEL CORNO

La Maliosa CALETRA – Harvest 2024

Olfactory Notes

Medium fruity; herbaceous type; with hints of green almond and artichoke.

Tasting Notes

Spicy with medium-high intensity; medium bitter; elegant, full and persistent notes of artichoke, thistle, chicory.

Harmony of Smell and Taste

Balanced (indication of olives harvested at the right level of ripeness).

Type of Soil

Altitude 300 m a.s.l., hilly terrain. Medium-textured soil, clay based with occasional patches of sand.

Variety

Leccio del Corno

Pruning Method

Vase

Type of Extraction

Cold (T max. 26°C) in a continuous cycle mill with in-line filtration.

Plants and Age of Plants

650 plants that are 15 years old.

Farming Method

Regenerative and organic.

Harvesting Method

Manual and with facilitators, the olives are placed in ventilated boxes kept in the shade until they are transported to the mill every evening, to preserve their integrity.

Harvest period October - November: At the moment of optimal maturity.

Chemical Analysis	Value Detected	Qualitative Parameters	Value Detected
Acidity (in oleic acid)	0,24	Total polyphenols	460
Peroxides mg/kg	3		
K232	1,75		
K270	0,14		
Delta K	0,003		

Examples of Food Pairing

Soups: Ideal on velvety chickpea and lentil/pumpkin soups.

Bruschetta: on plain bread or with fresh tomatoes

Meat: Suitable for all grilled meats, in particular Fiorentina and grilled pork. Also game and Chianina carpaccio. Ideal on spicy white meats such as lamb and pork.

Storage Before Bottling

In stainless steel containers in suitable rooms with a controlled temperature between 14°C and 16°C. **Stored under nitrogen** to keep the high quality of the oil intact over time. Bottled-to-order.

Suggested Storage

Keep away from light and heat sources to maintain the quality of the oil.

