



La Maliosa Organic Extra Virgin Olive Oil

BLEND OF TUSCANY CULTIVARS

La Maliosa AURINIA – Harvest 2024

Olfactory Notes

Olfactory complexity, medium fruity, with prevailing hints of fresh olive and more nuanced herbaceous notes of cut grass, apple and lettuce.

Tasting Notes

Fine, with well-balanced bitterness and spiciness, medium intensity. The aftertaste maintains its olfactory imprint with herbaceous vegetal tones of wild vegetables, endive, artichoke.

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 clay soil with occasional sandy patches

Variety

Frantoio, Leccino, Moraiolo and Pendolino.

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

3800 plants from 15-80 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)	0,21	Total polyphenols	602
Peroxides mg/kg	5,8		
K232	1,89		
K270	0,13		
Delta K	0,005		

Examples of Food Pairing

Soups: Ideal on sweet soups such as chickpea and prawn or onion soup.

Mayonnaise: Perfect for homemade mayonnaise.

Fish: Suitable as a condiment for raw fish such as tuna, sea bass or steamed fish.

Pastry: Enhances the recipes of biscuits and pastry in general.

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.

