



# 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

|                         |       |
|-------------------------|-------|
| Acidity (in oleic acid) | 0,24  |
| Peroxides mg/kg         | 3     |
| K232                    | 1,75  |
| K270                    | 0,14  |
| Delta K                 | 0,003 |

### Qualitative Parameters

### Value Detected

|                   |     |
|-------------------|-----|
| Total polyphenols | 460 |
|-------------------|-----|

## 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.

