



Antica Fattoria

LA PARRINA EXTRA VIRGIN OLIVE OIL



TIPOLOGY:

Extra virgin olive oil

CERTIFICATE OF QUALITY:

Organic or Agriqualità depending on the year

WEIGHT:

250 ml – 500 ml – 3 Lt

DIMENSION:

Glass bottle - Can

PRODUCTION:

Approx. from 15th October to 10th December

PROCESSING CHARACTERISTICS

Parrina's ancient olive trees (3.500 plants) are located at an altitude of 250 meters above sea level on approximately 20 hectares and belong to the cultivar Frantoio, Leccino, Moraiolo, Pendolino and Canino. Breeding is as natural as possible and irrigation is without constraints. The fruits are picked-up manually or with a machine. The processing of the fruits takes place in the company modern mill, in a continuous loop that uses a crusher or a hammer with a twin counter-rotating grid, thus offering the opportunity to prepare the dough in the best way for the particular stage of ripeness of the fruit. All the work is carried out at low temperatures, between 26 and 28 ° C, which ensures maximum enrichment of substances and antioxidant vitamin oil obtained. The oil is quickly filtered by passage over a cardboard panels so as to remove those fractions of water and olive pulp which, due to their abundance of sugars, could cause fermentation and alterations in the product. All matches of oils obtained from various plots are individually tasted by expert tasters, to ensure a consistently high quality of the final product.

0.250 Lt Bottle

VISUAL INSPECTION: Intense green color.

OLFACTORY: Intense aromas of unripe olives.

TASTE: The taste is harmonious and consistent with the olfactory: sweet flavors of unripe olive, artichoke and chicory field, hot in the throat is medium and late, not overly persistent but very pleasant.

0.500 Lt Bottle

VISUAL INSPECTION: Green color with yellow diamonds.

OLFACTORY: Fairly intense scent, herbal notes of herbs.

TASTE: It starts with slight feelings of bitter almonds perceived on the tip of tongue, accompanied by bitter notes of artichoke leaf, fairly persistent. Light spicy aftertaste that contributes to the product harmony.

3 Lt Can

VISUAL INSPECTION: Yellow with clear shades of light green.

OLFACTORY: Feeling light of fresh almond and olive harvested mature.

TASTE: Sweet round taste accompanied by a slight bitter thistle of medium intensity, followed by a mild hot sensation perceived at the beginning of the throat.