



Tiezzi

## Olio Extravergine di Oliva Organic

### Green gold.

Our oil, BIO, is derived from 4 different varieties of olive trees (Moraiolo 70%, Correggiolo 20%, Olivastra 6%, Leccino 4%). The olive trees are located scattered in our estates, on terraces or in the middle of the vineyards as a mixed cultivation, they do not undergo any chemical treatment being organically grown. The total area of the olive grove is about 2.5 hectares. The olives are harvested by hand. The oil is extracted immediately after harvesting by mechanical, cold processes. It does not undergo chemical processing.

Acidity: 0.30% oleic acid

Number of peroxides: 10.5 meqO<sub>2</sub>/kg

Extra Virgin Olive Oil, Harvest 2024, BIO: 8 5-liter cans, 250 750-mL bottles, 250 500-mL bottles, 415 500-mL cans, 460 250-mL cans were produced from this harvest-

Has a very delicate taste, faint aromaticity with sweet notes and fresh almond flavor; only at the aftertaste slight spicy flavor. It is ideal with raw fish (precisely because of its delicacy that does not change the taste of the dish), with raw vegetables and added on meat or other food at the end of cooking. It enhances all dishes when used raw.

