


## DATA SHEET

### OLIVE OIL EXTRA VIRGIN

Product	Native Olive oil 
Place of bottling	Product 100% Italian
Production aerea	Grottole (MATERA)
Region	Hills landscape of MATERA (COLLINE DI MATERA®)
Olive groves in aerea	Basilicata ITALY
Altitude	Hills landscape of Matera (COLLINE DI MATERA®)
Olives	Max. 520 m above sea level
Harvest time	Multi variety (Maiatica, Ogliarola, Coratina)
Ripe state of the olives at harvest	End of Dezember/Jan.
Plucking	Fully ripe
Verarbeitungs-System	Manually
Average time between picking and grinding	Processing system max. 18 hours

### QUALITY FEATURES

COLOUR	Golden yellow with greenish gleam
ODOR	Fruity for olives
TASTE	Delicate consistency, fruity and intense taste, pleasantly spicy.
AFTERTASTE	Fresh olives and cut grass.
PRESERVATION CONTAINERS	Stainless steel
PRESERVATION AND TEMPERATURE	Light-protected, cool and dry at a temperature of approx. 17 ° C
PRODUCTE SHELF-LIFE	18 Months after bottling
PACKAGE	Bottles, 250 ml and 500 ml Canister 3000 ml
GMO (Genetically Modified Organisms) AND ALLERGENS	None
CHEMICAL ANALYSIS CERTIFICATE	
At the moment of bottling	From Lot-No.: „L“20.04.2020 attached