



**DATA SHEET**  
Unfiltered Extra Virgin Olive Oil

---

# Unfiltered Extra Virgin Olive Oil

## Cold-pressed oil, with low acidity, unfiltered\_must

The Unfiltered extra virgin olive oil Basso is a rustic/raw/ crude oil, that is bottled from fresh olives as it comes from the mill. The olives are harvested and pressed the same day with a cold extraction system. This oil is the result of a careful selection of the best raw oils from Puglia, that are obtained from varieties of olives Coratina. Unfiltered oil BASSO offers more perfumes and flavors set by freshly pressed olives because there are tiny pieces of husk and pulp spread in the bottle, and it has a high nutritional and health value for the higher vitamins and antioxidants content. The consumer can benefit from this aromatic richness and healthy especially in the first months of oil life, until the oil pulp and peel particles does not extol naturally and deposit on container bottom. The unfiltered oil BASSO has a yellow color with green hues and the typical appearance rustic and turbid oil because of the presence of tiny oil particles in suspension. Its fruity is intense, the taste is strong and full of character with a decisive bitter and persistent spicy, it is enhanced by artichoke notes and bitter vegetable. Because of its peculiar organoleptic characteristics, unfiltered oil BASSO is ideal for uncooked condiments of all rich aromas and flavors dishes. It is particularly suitable for seasoning vegetables, bruschetta, grilled vegetables and mixed salads

### TYPE OF PRODUCT

Extra Virgin Olive Oil unfiltered

### TYPE OF PACKAGING

Costolato Glass bottle 1l

### TYPE OF RAW MATERIAL

varieties of olives CORATINA

### RAW MATERIAL ORIGIN

Puglia

### TYPE PROCESSING

This extra virgin olive oil is obtained from olives are from Puglia of the varieties olives CORATINA, these olives are early harvested and pressed before of 24 hours, with a cold extraction system at temperatures below 27 ° C. The oil is not subjected to filtration in order to preserve tiny pulp, peel and pits residues in it, because they are able to embellish oil both the organoleptic view and healthy point for the greater aromatic substances presence and for vitamins and polyphenols content. The rustic/raw oil is packaged in bottles as well as obtained from the mill.

### ORGANOLEPTIC CHARACTERISTICS

The unfiltered oil BASSO has a yellow color with green hues and the typical appearance rustic and turbid oil because of the presence of tiny oil particles in suspension. Its fruity is intense, the taste is strong and full of character with a decisive bitter and persistent spicy, it is enhanced by artichoke

notes and bitter vegetable, especially after tasting

NUTRITIONAL DECLARATION	for 100 ml	for 100 g
Energy	3389 kJ/824kcal	3700 kJ/900 kcal
Fats of which	91.6 g	99.9 g
saturates	13g	15.4 g
monounsaturates	69.6 g	74.5 g
polyunsaturates	9 g	10 g
Carbohydrates of which	0 g	0 g
sugar	0 g	0 g
Protein	0 g	0 g
Salt	0 g	0 g

#### TIPS FOR USE

Because of its peculiar organoleptic characteristics, unfiltered oil BASSO is ideal for uncooked condiments of all rich aromas and flavors dishes. It is particularly suitable for seasoning vegetables, bruschetta, grilled vegetables and mixed salads.