



**DATA SHEET**  
Extra Virgin Olive Oil

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# Extra Virgin Olive Oil

The extra virgin olive oil BASSO is a genuine and balanced taste.

*" Superior category olive oil obtained directly from olives and solely by mechanical means "*.  
(Ref. Reg. UE N. 29/2012)

The " BASSO BLEND " is a well-balanced mixture of extra virgin olive oils from Spain (Arbequina and Hojiblanca), Italy (Ogliarola and Coratina) and Greece (variety Koroneiki) carefully selected by internal panel group. The aim we want to achieve with our blend is to have an extra virgin olive oil whose flavour profile can always meet the taste requirements of the average consumer that recognizes and appreciates the consistency over time of aromas and flavours in it. It is an oil with an intense fruity that is rich of olfactory notes and a slightly spicy taste, with a pleasant bitterness, which fits perfectly with the sweet notes of fruit and green grass. In the kitchen it is suitable for all uses, both for dressing food meat, fish and vegetables, and for cooking sauces, soups and side dishes, enriching and enhancing the taste.

## TYPE OF PRODUCT

extra virgin olive oil produced in the European Community

## TYPE OF PACKAGING

glass bottle of the type "Basso New" 1L

## TYPE OF RAW MATERIAL

varieties of olive Arbequina, Hojiblanca, Ogliarola, Coratina, Koroneiki.

## RAW MATERIAL ORIGIN

Spain, Italy, Greece

## TYPE PROCESSING

This product is obtained from Spanish, Italian and Greek olives, harvested at the right point of ripeness and quickly pressed by a cold extraction procedure ( $T < 27^{\circ} \text{C}$ ). Different lots of Spanish, Italian and Greek extra virgin olive oils obtained, are mixed together to get a blend with chemical and organoleptic characteristics stable over time and conform to corporate standards.

## ORGANOLEPTIC CHARACTERISTICS

It is an oil with an intense fruity rich olfactory notes and a slightly spicy taste, palatable, which fits perfectly with the sweet notes of fruit and green grass

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

In the kitchen it is suitable for all uses, both as a dressing food meat, fish and vegetables, and for cooking sauces, soups and side dishes, enriching and enhancing the taste.