



DATA SHEET

Extra Virgin Olive Monocultivar Oil 100%
product of Italy - Coratina

Extra Virgin Olive Monocultivar Oil 100% product of Italy Coratina

It is obtained from a single Italian olives variety

This extra virgin olive oil is obtained from the variety olives CORATINA from Puglia, and in particular from the North area of Bari where Basso Purchase Department select and choose the best and most reliable suppliers. The olives are picked during “veraison” and promptly transported to the BASSO mill. The olives are subjected to careful healthy checks and subsequently they are processed within maximum 48 hours. This variety of olives has a very high output even at low processing temperatures. Indeed, they are pressed cold at temperatures lower than 27 ° C. After, the olive leaves are removed and there are subjected a wash by immersion and sprinkling. For crushing drupes is used a hammer. Subsequently, the paste obtained is subjected to kneading that separates the liquid phase from solid phase through a horizontal centrifuge, whereas the oil separation from the vegetation water is produced in a vertical centrifuge. The oil of olives CORATINA has a typical bitter taste and spicy intense due to the high polyphenols content. These substances have a powerful antioxidant effect and they can extend the oil shelf-life, but they are able to delay the human cell aging induced by free radicals that form because of factors such as smog , smoking, UV rays, radiation and inflammatory processes. The Coratina oil BASSO has an intense green color with golden reflections. It has intense leaf or grass fruity , a distinct olives odor and light almond notes. The taste is bitter and spicy intense ,typical of this variety, and it is accompanied by pleasant artichoke notes or bitter vegetable. Because of strong taste, this oil is suitable for seasoning foods with intense flavor such as soups and vegetable soups, poultry meat, grilled vegetables, and bitter herbs salads.

TYPE OF PRODUCT

Extra Virgin Olive Oil monocultivar 100% product of Italy

TYPE OF PACKAGING

bordolese Glass bottle 100ml

TYPE OF RAW MATERIAL

varieties of olive Coratina

RAW MATERIAL ORIGIN

Puglia, nord barese

TYPE PROCESSING

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ORGANOLEPTIC CHARACTERISTICS

The Coratina oil BASSO has an intense green color with golden highlights. It has Intense leaf or grass fruity , a distinct olives odor and light almond notes. The taste is bitter and spicy intense ,typical of this variety, and it is accompanied by pleasant artichoke notes or bitter vegetable.

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 strong taste, this oil is suitable for seasoning foods with intense flavor such as soups and vegetable soups, poultry, grilled vegetables, and bitter herbs salads.