

Bio Selection

Bio Selection was our first certified organic extra virgin olive oil, obtained from early-harvested green olives, with low acidity and high polyphenol content. Cultivated according to organic principles, the olives grow with natural and sustainable methods, without pesticides or synthetic fertilizers.

Harvest Period & Cultivar

Third decade of October - Moraiolo, Frantoio

Pressing System

Continuous cycle plant equipped with variable speed knife crusher with vertical vacuum malaxation.

Tasting Notes

Bio Selection presents a rich bouquet of fresh and fruity aromas, with delicate notes of almond and artichoke. Its intensity is well-balanced, with a firm but well-balanced spiciness, which perfectly complements the subtle bitter finish for a refined and memorable experience.

Gastronomic Matches

Perfect for enriching soups, grilled vegetables and creamy broccoli, it leaves an indelible memory with its refined symphony of flavors.

Chemical Data

Average Acidity. 0,22%

Number of Peroxides. 5

K 232. 1,67

Poliphenols. +/- 530 mg/Kg

Delta K. -0,004

Notice: The data on the left represent a general average resulting from various analyses conducted over the years. Factors such as climate, season, type of cultivation and others can influence the variation of these parameters.

Intensity



Luigi Tega

