

Colle dell'Eremita

Luigi Tega combines modern production techniques with the ancient method of the hermits, reducing and almost eliminating the kneading to obtain an extra virgin olive oil rich in polyphenols and with a deep bouquet. This monocultivar Moraiolo celebrates excellence and honors the legacy of the oil-making techniques of the hermit monks.

Harvest Period & Cultivar

Third decade of October. Rare cases in the second decade - 80% Moraiolo

Pressing System

Continuous cycle plant equipped with variable speed knife crusher with vertical vacuum malaxation with very low, almost no, malaxation levels.

Tasting Notes

This oil boasts extraordinary intensity, with a fresh and herbaceous bouquet. Its boldness is balanced by a surprising harmony, offering a refined and gradually developing flavor. It has a bold yet elegant character that continues to unfold with complexity even after tasting.

Gastronomic Matches

Rich in polyphenols, Colle dell'Eremita leaves an indelible mark: this oil pairs perfectly with red meat dishes such as sliced beef and veal fillet.

Chemical Data

Average Acidity. 0,16%
Number of Peroxides. 4
K 232. 1,67
Poliphenols. +/- 590 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

