

Olio del Cardinale

Olio del Cardinale is the most emblematic extra virgin olive oil of the company, produced with the experience of Luigi Tega since 1946. Produced from a careful selection of local cultivars such as Moraiolo, Leccino and Frantoio, it is harvested at maximum ripeness and quickly pressed to produce a unique and exceptional oil.

Harvest Period & Cultivar

From the second decade of October to the second decade of November - Moraiolo, Frantoio, Leccino

Pressing System

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

Tasting Notes

The olfactory profile, fruity and medium intense, is characterized by vegetal notes that recall the freshness of freshly cut grass. On the palate a progressive spicy sensation, balanced and pleasant, with a pleasantly bitter aftertaste.

Gastronomic Matches

Cardinale Oil, with its balanced flavor, enhances a variety of dishes, including salads, vegetables, legumes and soups. It pairs beautifully with white meats, pasta and fish.

Chemical Data

Average Acidity. 0,25%

Number of Peroxides. 6

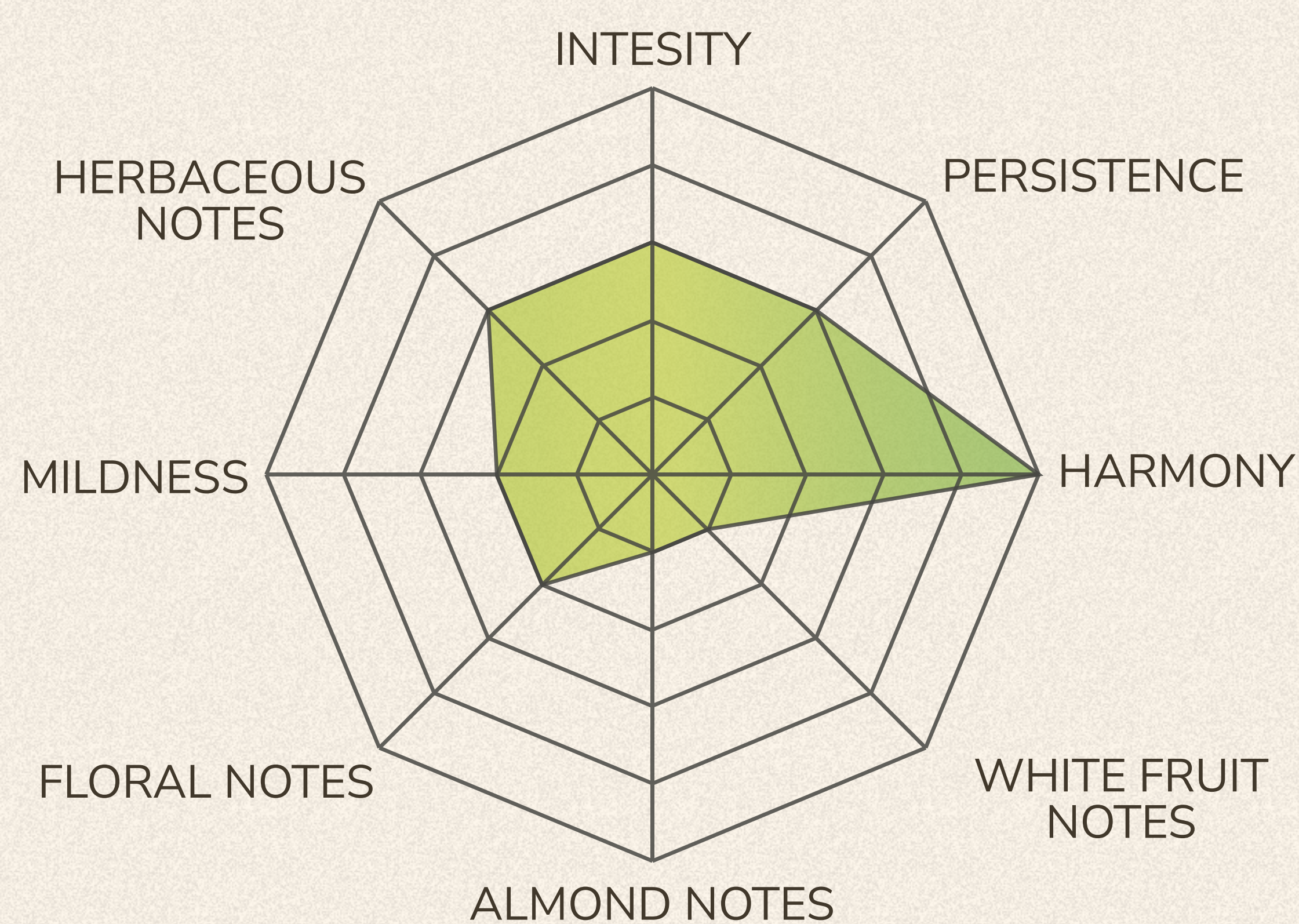
K 232. 1,67

Poliphenols. +/- 400 mg/Kg

Delta K. -0,005

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