



The extra virgin olive oil of the Vulture deriving entirely from organic farming crops: the best expression of cultivars that are typical of the region and that find in the volcanic soil their ideal environment.

The intrinsic qualities of the cultivation method, together with the manual picking and extraction method, confer the oil an elegant character, which offers a harmonious balance of the herbaceous notes with the pleasantly spicy ones.



ACIDITY: Never above 0,30°

Cold pressed, with stone wheels - continuous method.

Cotton wool, with free fall and no pressure, followed by a second cardboard filtering.

COLOUR: Intensely golden

BOUQUET: Intense, with tomato and artichoke

FLAVOUR: Sweet and fruited

APPEARANCE: Clear and golden

Use raw to enhance all dishes, hot and cold.

The product is packaged in UVAG tins of lt. 0,750, lt. 0,500, lt. 0,250 and in tin of lt. 3, with a protective box.

Average values per 100 ml of product

FAT: 92 G - of which saturated 14 G

PROTEIN: 0

CARBOHYDRATES: 0 G - of which sugars 0 G

ROOMS: 0

ENERGY VALUE: 822 KCAL / 3378 KJ