



ORGANIC EXTRA VIRGIN OLIVE OIL
BLEND OF TUSCAN CULTIVARS
AURINIA 2020



OLFACTORY PROFILE	Good olfactory complexity, fruity, with decisive vegetal hints of green olive, fresh and more nuanced herbal notes.
TASTE PROFILE	The olfactory notes return in the taste plus fresh almond, with a well-balanced and prolonged medium intensity bitter and spicy finish.
OLFACTORY-TASTE HARMONY	Notable harmony.
Name	<i>La Maliosa Aurinia</i>
Denomination	Organic Extra Virgin olive oil
Variety	Frantoio, Leccino, Moraiolo, Pendolino
Age of trees	10-70 years
Farm type	Specialized, from biodynamic-organic farming.
Fruit-tree form	Vase
Plants	3100
Harvest	2020
Soil type	Altitude 300 m.a.s.l., inland hill. Medium-textured clayey soil. Composition: Silt 30%, Clay 35%, Sand 35%

Harvest type	Manual and with facilitators, the olives are placed in airtight boxes kept in the shade until transport to the mill every evening to preserve their integrity.
Harvest period	Early October – Early November Each variety is collected separately at the time of optimal maturity.
Extraction type	Cold (max T 26°C) in a continuous milling cycle.
Storage before bottling	In stainless steel tanks in suitable rooms with a controlled temperature of between 14°C and 16°C. Storage under nitrogen to keep the high quality intact over time.
Bottling	After filtration in glass bottles or tin cans.
Bottled oil storage	Keep away from light and heat sources to maintain olive oil quality.

NUTRITIONAL TABLE

NUTRITIONAL VALUES	VALUES DETECTED
• Acidity (oleic acid)	0,13
• Polyphenols mg/kg	327
• Peroxides mcq O2/kg	5,0
• K232	1,79
• K268	0,17
• K	0,01

EXEMPLES OF FOOD PAIRINGS

Ideal in slightly sweet soups such as chickpea and prawn or onion soup. Perfect for homemade mayonnaise. Suitable as raw seasoning for fish such as tuna, sea bass or steamed fish. Delicious also in biscuit recipes and sweets in general.