



ORGANIC EXTRA VIRGIN OLIVE OIL
MONOVARIETAL CRU
CALETRA 2020



OLFACTORY PROFILE	Complex. Intensely fruity accompanied by elegant notes of green tomato and thistle.
TASTE PROFILE	Fine and clean with hints of artichoke, bitter almond and tomato. Bitter and spicy but balanced with a prolonged, intense and pleasant finish.
OLFACTORY-TASTE HARMONY	Complex but harmonious in all its notes
Name	<i>La Maliosa Calettra</i>
Denomination	Organic Extra Virgin olive oil
Variety	Leccio del Corno
Age of trees	11 years
Farm type	Specialized, from biodynamic-organic farming.
Fruit-tree form	Vase
Plants	650
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)	0,22
• Polyphenols mg/kg	1224
• Peroxides mcq O2/kg	3,1
• K232	1,99
• K270	0,20
• K	0,006

EXEMPLES OF FOOD PAIRINGS

Bruschetta Plain or with tomato. Ideal with thick soups such as chickpea or lentils/pumpkin. All grilled meats, especially Florentine steaks and grilled pork. Game and Chianina beef carpaccio. Grilled tuna and swordfish. Porcini mushroom salad.