



GOCCE *d'*ISOLA



Extra Virgin Olive Oil

"Gocce d'Isola" is characterized by a low level of acidity, a rich and fruity flavor.

It is recommended for simple meals and fine dining both.

"Gocce d'Isola" is a perfect partner for cooking all the traditional Italian meals.



Meravigliosa natura

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d'ISOLA

Agronomical

Producer:	Soal di Marino T. & C. Snc, Strada C.Bosco 23, S.M.di Licodia, Catania, Italy
Cultivar:	100% Nocellara dell'Etna variety
Olive groves location:	Etna Mountain
Kind of soil:	Volcanic
Altitude:	450 m
Harvest season:	End of October / Beginning of November
Harvest method:	Harvested by hand

Extraction system

Production zone:	Oil mill located in S.M. di Licodia - Catania - Italy
Crushing plant:	"Pieralisi" machinery
Extraction system:	Cold pressed the same day of harvest
Extraction temperature:	From 26 - 27 °C
Quantity obtained:	From 13 - 18%
Storage:	Steel silos at constant temperature
Decantation:	Natural
Packaging:	Glass bottles 0,10 - 0,75 - 0,50 - 0,25 lt - tin cans 3 - 5 lt

Sensory profile

Colour:	Golden with delicate green reflections
Smell:	A refreshing olive fragrance with a scent of herbs, almond and artichoke
Taste:	Balanced, pleasingly bitter and slightly spicy typical of just-harved olive
Utilization:	Ideal for traditional Italian meals, for first courses, salads and vegetarian dishes

Nutritional facts (average for 100 g of product)

Energy values:	824 kcal - 3.389 kJ
Proteins:	0 g
Carbohydrates:	0 g
Total Fat:	92 g
Of wich Saturated:	14 g
Monounsaturated:	69 g
Polyunsaturated:	9 g
Cholesterol:	0 g
Alimentary fibers:	0 g
Sodium:	0 g
Vitamin E:	15 mg

Organoleptic

Acidity (% in oleic acid):	0,25
Peroxide number:	7,2
Polyphenols (total):	195