

# 46° PARALLELO – BIOLOGICO

## ORGANIC EXTRA VIRGIN OLIVE OIL – OUR PRODUCTION



AWARDS



*The olives come from olive groves cultivated according to the dictates of organic farming. The extraction of the oil, the storage and the bottling also respect the organic protocol.*

### OLIVE ORCHARD AND OIL MILL

**Harvesting method** Primarily picked by hand at an early stage of ripeness.

**Olive variety used** Blend of different varieties of olives.

**Extraction method** Cold extraction using a continuous two-phase system.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Yellow with evident green reflections.

**Aroma** Medium fruity with fresh notes, reminiscent of freshly mown grass.

**Flavour** Decidedly harmonious and balanced, pleasant bitter and spicy notes with a long persistence.

### PAIRINGS

- It enriches even the most delicate foods without covering the taste, from raw vegetables to fish dishes.
- Pasta and white rice
- Fried eggs and fresh cheese

### PACKAGING

- 0,10 l (cases of 24 pieces)
- 0,50 l (cases of 6 pieces)
- 1,5 l (pouch up)
- 3 l (bag in box)

**The bottles are equipped with an anti-topping cap, as required by current regulations.**

### STORAGE CONDITIONS

Keep away from light and heat sources. Optimal storage temperature: from 12 to 18 °C (54–64 °F).

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### AWARDS

- **Oil Mill of the Year 2021**, Gambero Rosso
- **The World's Best Organic Extra Virgin Olive Oil 2020**, Flos Olei
- **"Grande Olio" Special Award**, *Guida agli extravergini*, Slow Food
- **Corona Maestro d'Olio**, Maestro d'Olio
- **Special Mention**, Sol d'Oro – International Competition
- **First place** (organic medium fruity), AIPO d'Argento
- **Gold Medal**, NYIOOC

To see all of Frantoio di Riva's awards, please visit [www.agririva.it/EN/awards.php](http://www.agririva.it/EN/awards.php) or scan the QR code in the first page.

**It does not contain allergens and GMO.**