



46° PARALLELO · BLEND

EXTRA VIRGIN OLIVE OIL · OUR PRODUCTION



A skilful combination of several varieties of olives, harvested at an early stage of ripeness and processed together to add complexity to the flavors.

The early harvesting of the olives gives life to an extra virgin olive oil that better preserves the characteristics of the fruit, obtaining a final product of great personality.

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 green almond.

Flavour Mostly harmonious with evident, but light sensation of bitterness and a more lively sensation of spice.

PAIRINGS

- Lake fish
- Raw vegetables
- Soups and cereal soups
- Roasts with aromatic herbs
- Meat-based first courses

PACKAGING

- 0.1 l (cases of 24 pieces)
- 0.25 l (cases of 12 pieces)
- 0.5 l (cases of 6 pieces)
- 5 l (bag in box)

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



46° PARALLELO · BLEND

EXTRA VIRGIN OLIVE OIL · OUR PRODUCTION

STORAGE CONDITIONS

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