



ITALICO

ITALIAN EXTRA VIRGIN OLIVE OIL



Selected and marketed by Frantoio di Riva, this oil offers the quality and health benefits of extra virgin olive oil, with a quality-price ratio that makes it suitable for everyday use.

EXTRACTION METHOD

Cold extracted using a continuous system.

ORGANOLEPTIC CHARACTERISTICS

Colour From green to yellow.

Aroma Medium-light fruity.

Flavour Balanced, with slight bitter and spicy notes.

ANALYTICAL DATA

Frantoio di Riva has set chemical parameters that are more restrictive than those required by current legislation for extra virgin olive oil. The total polyphenol content in the oil is always above 250 mg/kg.

PAIRINGS

Ideal with all dishes that have a delicate flavour.

PACKAGING

- 0.25 l (cases of 12 pieces)
- 0.5 l (cases of 12 pieces)
- 0.75 l (cases of 6 pieces)
- 1 l (cases of 6 pieces)
- 3 l (tin)
- 5 l (tin)

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: 15-18 °C (59-64 °F).

It does not contain allergens and GMOs.