

ITALICO BIOLOGICO

ITALIAN ORGANIC EXTRA VIRGIN OLIVE OIL



Selected and marketed by Frantoio di Riva, this organic oil offers the quality and health benefits of organic extra virgin olive oil, with a quality/price ratio that makes it suitable for everyday use. Organic is a sustainable choice, to protect the environment.

ORGANOLEPTIC CHARACTERISTICS

Colour From green to yellow.

Aroma Medium-light fruity with grassy notes.

Flavour Balanced, with slight bitter and spicy notes.

ANALYTICAL DATA

In order to guarantee the high quality of Italiceo batches, Frantoio di Riva has set chemical parameters that are less than half of those required by current regulations for EVO Oil. For the same reason, the total content of polyphenols in the oil is always higher than 250 mg/kg.

PAIRINGS

Ideal with all dishes that have a delicate flavour.

PACKAGING

- 0,01 l (single-dose sachets in cases of 300 pieces)
- 0,25 l (cases of 12 pieces)
- 0,50 l (cases of 12 pieces)
- 0,75 l (cases of 6 pieces)

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 12–18 °C (54–64 °F).

It does not contain allergens and GMO.