

MOSTO

EXTRA VIRGIN OLIVE OIL – UNFILTERED



Mosto (crude olive oil) is the first oil produced, going straight from the mill to the bottle to enhance the aroma and richness of flavours – a distinctiveness that can be appreciated when freshly pressed.

Traditionally, crude oil is offered during the olive oil harvest, when the freshness of the product satisfies the desire to taste the new production in the fullness of its flavours. As an unfiltered oil, it must be consumed more quickly (by early summer) to avoid losing its freshness, but successfully brings all the sensations of newly pressed oil to the table.

OLIVE ORCHARD

Olive variety used Blend of several olive varieties.

Harvesting method Picked by hand.

Extraction method Cold extracted using a continuous two-phase system.

ORGANOLEPTIC CHARACTERISTICS

Colour Green with golden highlights, cloudy since it is unfiltered.

Aroma Medium fruity with appealing fresh notes reminiscent of green almond and freshly cut grass.

Flavour Balanced, with a distinct yet slight bitterness and a stronger spicy note.

ANALYTICAL DATA

Each batch of oil used to make this product strictly conforms to the limits established by Frantoio di Riva.

Free acidity Never exceeds 0.3% (limit established for extra virgin olive oil is 0.80%).

Peroxide value Never exceeds 8 mEq O₂/kg (limit established for extra virgin olive oil is 20 mEq O₂/kg).

Total polyphenols Minimum of 250 mg/kg.

PAIRINGS

- Bruschetta
- Pasta-based first courses

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- Boiled potatoes and legumes
- Meat carpaccio
- Fish

PACKAGING

- 0.25 l
- 0.5 l
- 5 l (jugs)

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).

It does not contain allergens and GMO.