



MOSTO

EXTRA VIRGIN OLIVE OIL · CRUDE



Mosto is the oil that marks the beginning of the oil campaign and is the first to be sold in the days immediately following the start-up of the mill.

The natural oil is traditionally offered during the oil campaign, when the desire to taste the new production in its integrity is great due to the freshness of the product. The Mosto is made up of a part of unfiltered oil that gives richness and complexity to the aromatic and organoleptic components: for this reason, it should be consumed as soon as possible and in any case no later than the following autumn.

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 because it's composed of an unfiltered part.

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 0.8%).

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.





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PAIRINGS

- Bruschetta
- Pasta-based first courses
- 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: 12–18 °C (54–64 °F).

It does not contain allergens and GMO.