

# DIEVOLE

DAL 1090

## 100% Italiano Blend

*Extra virgin Olive Oil*



Our 100% Italiano is born where the olive tree's splendid and magnanimous nature is expressed by the quality and quantity of its yield. More than 1000 hectares between Puglia, Basilicata and Sicily are cultivated with love and passion: here individual experiences are lost amongst the memories of ancient olive trees, which generate a rich and intensely perfumed Extravirgin Olive Oil in harmony and equilibrium.

### PRODUCTION CHARACTERISTICS:

We closely monitor the extraction process, maintaining a constant ideal temperature in which both the olives pressed and the first oil extracted have minimal exposure to oxygen. We filter the oil as soon as it is extracted, consistent with extra-virgin olive oil procedures, and carefully separate it into daily batches. Our ExtraVirgin Olive Oil is stored in stainless steel away from light at a temperature of less than 22°C in order to prolong its shelf life. It is bottled and vacuum-sealed immediately before being released to market, using a bottle that reduces 97% of the effect of UV rays.

Area of provenance of the olives: Puglia, Sicily and Basilicata  
Extravirgin Olive Oil production zone: Dievole Olive Oil Mill  
Varieties: Carolea, Coratina, Peranzana, Ogliarola and Nocellara  
Altitude: 0–400m above sea level  
Harvesting method: mechanical and manual

### ORGANOLEPTIC NOTES:

Polor: Green  
Aroma: Medium-intense fruitiness, reminiscent of green olives, with artichoke notes  
Flavor: Harmonious fresh almond notes, medium-strength bitterness and an intense peppery bite

### FOOD PAIRING:

Ideal with bean antipasti, fish carpaccio, chicken salad, pureed vegetable soup, asparagus first courses, shellfish, lamb and poultry dishes, young soft cheese.



[www.dievole.it](http://www.dievole.it)