

DIEVOLE

DAL 1090



100% Italiano

Monocultivar Coratina

Extra Virgin Olive Oil

Our tribute to the most famous cultivar in the world: Coratina, in its fullest varietal expression. At Canosa di Puglia centuries-old plants grow tall and majestic, generating a potent Extravirgin Olive Oil both fragrant and pleasing to the palate.

PRODUCTION CHARACTERISTICS:

Using top-quality olives, scrupulous attention is paid to guideline procedures. We monitor the entire process from beginning to end, minimizing our Extravirgin Olive Oil's exposure to the air, filtering immediately and stocking it in stainless steel at a temperature ranging from 14 to 20°C. The oil is bottled only upon request from the client, using inert gas and a bottle that reduces 97% of the effect of UV rays, thereby maximizing the shelf life of our products.

Area of provenance of the olives: Canosa di Puglia

Extravirgin Olive Oil production zone: Dievole Olive Oil Mill

Variety: Coratina - Altitude: 0–100m above sea level

Harvesting method: mechanical and manual

ORGANOLEPTIC NOTES:

Color: Intense green

Aroma: A medium-intense fruitiness reminiscent of unripe olives, with green artichoke and almond notes

Flavor: Decisively structured with medium-intense bitterness and a persistent peppery bite

FOOD PAIRING:

Ideal with tomato bruschetta, chargrilled porcini mushrooms, artichoke, grilled radicchio, asparagus soup, meat first courses, oven-baked mackerel, roast poultry and lamb, Florentine steak, and hard mature cheese. Also ideal on desserts.



www.dievole.it