

VINI E VIGNETI

PIZZOGALLO
UMBRIA

OLIO EXTRA VERGINE DI OLIVA



CULTIVAR: Leccino, Frantoio, Moraiolo.

ORIGIN: cultivated in Southern Umbria, at Colle Pizzogallo, near Amelia.

PRODUCTION AREA: 6 Ha of the 23 Ha owned.

ALTITUDE: 350m a.s.l.

AVERAGE AGE OF OLIVE TREES: 40 years (there are many centenarians!!)

HARVEST TIME: early October.

PROCESSING: the olives are harvested by hand and crushed solely using mechanical means, within the shortest possible time from harvest. We only use our own olives.

ACIDITY: maximum acidity (oleic acid) of 0.3 g per 100 g.

INDICATIVE NUTRITIONAL VALUES (for 125 ml):

Calories 120;

Fat 14 g;

Residue from saturated fat 2 g;

Monounsaturated fat 10 g;

Polyunsaturated fat 1,5 g;

Energy value 819 Kcal;

Cholesterol 0 mg;

Sodium 0 mg;

Carbohydrates 0 mg;

Protein 0 mg;

Calcium 0 mg.

ORGANOLEPTIC SPECIFICATIONS: Intense golden yellow color with delicate green hues. The nose is intense and complex. Taste is elegant and enveloping. Pleasant, well balanced hints of bitterness and spiciness. The fruitiness is light-medium.

RECOMMENDED PAIRINGS: Ideal on bruschetta, vegetables, salads and soups. It is excellent with fish, white meats and fresh cheeses. It goes well with first courses with shellfish, grilled fish, grilled or roasted meats.

TENUTA PIZZOGALLO

S.P. Amelia-Orte, km. 5,050 - Località Pizzogallo, Amelia (TR)
Tel. 0744.970094 - www.pizzogallo.it - info@pizzogallo.it