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ORTICE

Olive type: Ortice 100%

Town of production: Castelvenere Map 14 Parcel 1467+154+455+565 + Benevento Map 27 Parcel 45

Altitude: between tra 330 and 660 feet

Harvest: November

Harvest method: manual with shaker rake

Tipology: deep fruity

Milling: continuous cold cycle, hammer cylinder oil mill and heating coils turned off

Yield: around 18%

Annual production: around 10 hl

Storage: stainless still bins filled to the brim in controlled temperature atmosphere

Filtering: Yes

Acidity: 0,10%

Peroxidity: 6,0 meq O2/K

Taste: broad, bitter and spicy end in perfect balance, complex, tomato leaf taste

Pairing: perfect on a corn and artichoke soup or tuna filet on sweet mashed potatoes

Organic Certification: Suolo & Salute IT BIO 004

Operator n.33150

Packaging: 25 and 50 cl bottles in carton box, magnum 150 cl in wooden box

