



EXTRA VIRGIN OLIVE OIL BAGLIO CAPPELLO

"I'm happy to introduce you **Baglio Cappello Extra Virgin Olive Oil**, a perfect combination of fresh and herbaceous scent and an intense and fruity flavor that give balance and tenderness to this fruit of the earth.

We have chosen to cultivate the olive grove with organic farming, banning the use of pesticides and fungicides.

The harvest begins in October when the olives have reached the optimal point of ripeness and the milling takes place within 24/48 hours of harvesting in order to preserve the best organoleptic properties of the oil.

The manufacturing process is carried out in the absence of oxygen and the extraction takes place cold. Storage, in steel silos in a nitrogen atmosphere, avoids premature oxidation. "



Daniela



ORGANOLEPTIC SHEET

Color: green with golden reflections.

Nose: fruity of high intensity, harmonious.

Palate: characterized by an intense note of olive and a strong fruity note, it maintains the sensations expressed on the nose on the palate with a slight bitter and spicy note.

Pairing: it is best expressed raw on bruschetta and salads or with soups and red meats; in general with tasty dishes to which it helps to enhance the flavor.



DATA SHEET

Varieties: Cerasuola, Nocellara del Belice, Biancolilla.

Oil classification: organic extra virgin olive oil.

Production area: countryside of Partinico (PA) - Contrada Bosco Falconeria.

Altitude of the olive grove: about 200 meters above sea level

Period and method of harvest: October, hand-picked and mechanically supported

Milling: within 24/48 hours of harvesting with a continuous integral cold system.

Defoliation and mechanical washing of the olives, pressing with double grill a low number of revolutions, kneading in reduced presence of oxygen, three-phase centrifugal separation with minimal addition of water.

Decanting and aging in steel under nitrogen, in the complete absence of oxygen.

Filtration: unfiltered



OUR BEST OFFER

You can book your **Baglio Cappello Extra Virgin Olive Oil** and I will send it directly to your home as soon as it is ready. You can choose between:

- Bag in box **3lt** - € 40,00
- Bag in box **5lt** - € 60,00

Shipping costs: write me your address and how many bag in box you want to order, I'll be happy to answer you!

