



TENUTA la PINETA
www.tenutalapineta.it

Extra Virgin Olive Oil

Tecnical info

Production area	Tuscany. Colli aretini. 350 meter on the sea level.
Cultivar	Frantoio, Leccino, Moraiolo.
Harvest time	November at the beginning.
Harvest system	Brucatura (by hand on small boxes).
Squeezing	Cold temperature, continuous cycle.
Capacity	0,25 – 0,50 – 0,75 lt. bottle and 5 lt. can.

Chemical analysis

Acidity (as oleic acid) %	0,10
Peroides (meq O2/kg)	5,40
Spectrofotometry K232	2,37
Spectrofotometry K270	0,13
Oleic acid (C18:1)	76,25
Tocopherols (mg/kg)	251
Poliphenols (mg/kg)	217

Organoleptic test - Panel test

Color	Yellowish green
Scent	Medium intensity fruity scent, herbal notes, apple, celery, pine seeds and medlar.
Taste	Nicely bitterish with long spicy taste
Scale of tastes	Fruity: 5 - Bitter: 4,5 - Spicy: 6
Food Combinations	Perfect on salads, coke vegetables , cereals and vegetable soups, meat and fish, bruschetta and first courses.

