

# bianca bellezza

extra virgin olive oil  
organic





## technical notes

<b>producer</b>	agrofin d.o.o.
<b>cultivar</b>	Bianchera
<b>denomination</b>	extra virgin olive oil
<b>type</b>	monocultivar
<b>year</b>	2018
<b>harvest</b>	from 13 to 27 October
<b>category</b>	medium fruity
<b>litres produced</b>	1650
<b>format</b>	0.25 l bottles

## chemical characteristics

<b>free acidity</b>	0.22 %
<b>peroxides</b>	6.83 meq O <sub>2</sub> /kg
<b>total polyphenols</b>	366.32 ppm
<b>tocopherol</b>	160.46 ppm
<b>oleic acid</b>	74.67 %

## production data

<b>location</b>	Carigador (Verteneglio) – Croatia
<b>soil</b>	rich in limestone and clay, aids the enrichment of important chemical and organoleptic characteristics
<b>farming conditions</b>	polyconic pruning pots, plant spacing 6 x 4
<b>fertilization</b>	organic
<b>phytosanitary measures</b>	integrated pest management using low environmental impact products
<b>harvesting method</b>	cropping by hand, facilitated by combs and nets
<b>processing</b>	in a two-phase mill within 6 hours of harvesting
<b>mill characteristics</b>	the olives are pressed on the same day as they are harvested at the company's own mill. Piralisi 2 phase continuous cold processing decanter, (temperatures below 27 °C)
<b>oil storage</b>	stainless steel vats maintained full and within a temperature controlled atmosphere throughout the year (14-16°C)
<b>certifications</b>	organic  

## recommendations for use

to be savoured pure or with two pinches of local Fleur de Sel / seafood starters or smoked fish / pulse soups and pureed soups / savoury pastries with vegetables / wild asparagus risotto / grilled sliced meat and fish / yoghurt ice cream or chocolate / recommended as a condiment to finish any dish