

trasparenza marina

extra virgin olive oil
organic




technical notes

producer	agrofin d.o.o.
cultivar	Leccino, Pendolino
denomination	extra virgin olive oil
type	blend
year	2018
harvest	from 3 October to 14 November
category	medium fruity
litres produced	8400
format	0.25 l, 0.5 l bottles and magnum 1.5 l

chemical characteristics

free acidity	0.17 %
peroxides	6.26 meq O ₂ /kg
total polyphenols	362.14 ppm
tocopherol	213.20 ppm
oleic acid	74.60 %

production data

location	Carigador (Verteneglio) and Zambratija (Salvore) – Croatia
soil	rich in limestone and clay, aids the enrichment of important chemical and organoleptic characteristics
farming conditions	polyconic pruning pots, plant spacing 6 x 4
fertilization	organic
phytosanitary measures	integrated pest management using low environmental impact products
harvesting method	cropping by hand, facilitated by combs and nets
processing	in a two-phase mill within 6 hours of harvesting
mill characteristics	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)
oil storage	stainless steel vats maintained full and within a temperature controlled atmosphere throughout the year (14-16°C)
certifications	organic  

recommendations for use

perfect pure, with a pinch of regional fleur de sel / enhances delicate dishes: pasta with asparagus, fresh vegetables and seafood / rice and seafood salads / white meat, boiled fish, raw fish and raw meat dishes / recommended as seasoning for salads and cooked vegetables with light bitter notes / ideal pure or for plate finishing, particularly well suited for delicate dishes