



TECHNICAL CHARACTERISTICS



EXTRA-VIRGIN OLIVE OIL **MONOCULTIVAR BOSANA**

FIRM	Società Agricola Corte Olias s.s., Escolca CA Italy
AREA OF PRODUCTION	Escolca, Gergeri in the Region of Sardinia
ALTITUDE	400 m above sea level
OLIVE GROVES	Low-density groves, around 120 trees per hectar
NATIVE VARIETY	Bosana
HARVESTING PERIOD	From mid-October to December
HARVESTING METHOD	By hand, with combs and mechanical shakers
PRESSING	Cold pressing (below 27° C) within 6 hours from harvesting, in a certified continuous-cycle mill
STORAGE	In nitrogen-sealed temperature-controlled stainless steal tanks
COLOUR	From green to yellow
TASTE	An oil which is peculiar for its uniqueness and originality of taste. The territorial identity gives it a distinctive character that makes this particular monocultivar Bosana different from the strong, some times rough, taste of the oil from other areas. Its aroma is medium fruity with hints of wild herbs and artichoke. The taste to the palate is first of grass and fresh almonds, then the artichoke flavor comes together with well balanced notes of bitter and spicy.
USE	Particularly enjoyable to serve raw – enhancing the flavour of the best Mediterranean cuisine and in the finishing a wide range of important dishes
DATE OF PRODUCTION	2017-2018
BEST-BEFORE DATE	08/2019
STORAGE	Oil absorbs odors and may be damaged by exposure to air and sun. Store in a cool, dark place. The ideal temperature for oil storage is around 15° C.
PACKAGING	<ul style="list-style-type: none"> • 0.50 L bottles, in 6-bottle cases (size 202x134x314 mm), weight around 6.1 kg • 0.25 L bottles, in 12-bottle cases (size 222x166x263 mm), weight around 7.3 kg

Società Agricola Corte Olias s.s.

Vico V° Roma 8 08030 Escolca CA ITALY

Tel./fax +39 02 58303242 +39 0782 807045 +39 348 6022012

info@corteolias.it www.corteolias.it



TECHNICAL CHARACTERISTICS



EXTRA-VIRGIN OLIVE OIL MONOCULTIVAR MALLOCCA

FIRM	Società Agricola Corte Olias s.s., Escolca CA Italy
AREA OF PRODUCTION	Escolca, Gergeri in the region of Sardinia
ALTITUDE	400 m above sea level
OLIVE GROVES	Low-density groves, around 120 trees per hectar
NATIVE VARIETY	Majorchina
HARVESTING PERIOD	From mid-October to December
HARVESTING METHOD	By hand, with combs and mechanical shakers
PRESSING	Cold pressing (below 27° C) within 6 hours from harvesting, in a certified continuous-cycle mill
STORAGE	In nitrogen-sealed temperature-controlled stainless steel tanks
COLOUR	From green to yellow
CHARACTERISTICS	Medium fruity, moderately bitter and markedly spicy
TASTE	The aroma of this Monocultivar Mallocca is definite and complex, rich in fruity notes of unripe tomato, together with elegant hints of aromatics herbs. Its taste is ample and rotund, characterized by a distinct vegetal flavour of thistle, artichoke, and an almond finish. It's an oil with a very pleasant flavor, very harmonious, fluid and persistent in the mouth.
USE	Particularly enjoyable to serve raw – enhancing the flavour of the best Mediterranean cuisine, especially of fishes with a delicate taste, and in the finishing a wide range of important dishes
DATE OF PRODUCTION	2017-2018
BEST-BEFORE DATE	08/2019
STORAGE	Oil absorbs odors and may be damaged by exposure to air and sun. Store in a cool, dark place. The ideal temperature for oil storage is around 15° C.
PACKAGING	<ul style="list-style-type: none"> • 0.50 L bottles, in 6-bottle cases (size 202x134x314 mm), weight around 6.1 kg • 0.25 L bottles, in 12-bottle cases (size 222x166x263 mm), weight around 7.3 kg

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