



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 steel 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	2016-2017
BEST-BEFORE DATE	08/2018
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 0782 808274

info@corteolias.it www.corteolias.it

TECHNICAL CHARACTERISTICS



EXTRA-VIRGIN OLIVE OIL CORTE OLÌAS



FIRM	Società Agricola Corte Olìas s.s., Escolca CA Sardinia Italy
AREA OF PRODUCTION	Escolca, Gergei, in the region of Sardinia (Italy)
ALTITUDE	400 m above sea level
OLIVE GROVES	Low-density groves, around 120 trees per hectar
NATIVE VARIETY	Majorchina, Bosana, Semidana
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
TASTE	Characterized by fresh and elegant aroma, it is medium fruity in intensity, with hints of green olive, thistle, artichoke and officinal herbs. In the mouth, sensations of fluidity and persistence are accompanied first by a delicate sensation of fruit. Then comes the aroma of artichoke followed by an aftertaste with harmonic notes of bitter and spicy.
USE	Especially enjoyable to serve raw – enhancing the flavour of the best Mediterranean-style cooking and refining a wide range of important dishes
DATE OF PRODUCTION	2016-2017
BEST-BEFORE DATE	08/2018
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"> • 0.25 L bottles, in 12-bottle cases (size 222x166x263 mm), weight around 7.3 kg • 0.50 L bottles, in 6-bottle cases (size 202x134x314 mm), weight around 6.1 kg • 3.00 L tins, in 2 tins cases (size 242x150x206 mm), weight around 6.0 kg

Società Agricola Corte Olìas s.s.

Vico V° Roma, 8 08030 Escolca CA ITALY

Tel./fax 0039 02 58303242 0782 807045 0782 808274

info@corteolias.it www.corteolias.it