

## EXTRA VIRGIN OLIVE OIL COLD EXTRACTED - 100% OLIVES COMING FROM PUGLIA FLAVORFUL



**OLIVES** 

At Masserie di Sant'Eramo, from olive cultivation and harvesting to processing and bottling, scrupulous care and control are exercised to bring our final consumer the very best product. Dominant olive varieties: Coratina, Ogliarola and Leccino.



HARVEST

It is Cold Extracted and it is made from selected olives handpicked at the height of ripeness and pressed within 24 hours of being picked using the Continuous Combine System with granite millstones.

Only this process ensures :

- a low acidity level (less than 0,5)
- a high nutritional content
- a fruity bouquet and flavour of fresh olives.



STORAGE

Masserie di Sant'Eramo extra virgin olive oil is kept in stainless steel tanks located in the basement at 10 mt. under street level at a constant temperature that does not exceed 16° C. It is bottled in dark green glass to protect it from light and safeguard its excellent nutritional properties. Its distinctive label, the ergonomic design of its bottle, the exclusive drip-proof twist cap, all contribute to the appeal of this premium-quality product.

## **ORGANOLEPTIC CHARACTERISTICS**



ORGANOLEPTIC CHARACTERISTICS

Colour: golden yellow with rich green highlights.

Bouquet and Flavour: intense fruity of fresh olives, light smell and aftertaste of artichoke.

SIZES AVAILABLE

Masserie di Sant'Eramo Flavorful Extra Virgin Olive Oil is bottled in dark green glass to protect it from light and safeguard its excellent nutritional properties. Its distinctive label, the ergonomic design of its bottle, the exclusive drip-proof twist cap, all contribute to the appeal of this premium-quality product: 250ml; 500; 750ml; 3lt; 5lt.

SERVING

The ideal companion of quality gastronomy, powerful, precious, excellent, naturally rich in polyphenols. Ways to use: to perfect great dishes, to enhance the flavor of all dishes (pasta, roasted meat, cooked vegetables, 'bruschetta' and many more)

CERTIFICATIONS















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