

EVO TATANOSO

Caricato Factory
Via Armando Diaz, 11
San Pietro in Lama - Lecce

TECHNICAL PRODUCT SHEET

HARVEST ground are used to contain and collect the olives that fall. The olives collected are brought to the company mill f milling which takes place on the same day of harvest. CERTIFICATIONS Organic Agriculture (by ICEA) EXTRACTION Cold TEMPERATURE Controlled COLOUR Pale green with golden highlights, clear SCENTS Medium intensity fruity aromas, strong nuances of green olives, hints of meadow grass and other fruits. Notes of green artichoke, good smoothness and harmonious always well-orchestrated bitter and pungent note introduced by an initial sweet flavour. The background fragrance on the finish shows hints of almond, young grass and a slight pungent note. It can be used as a dressing or for cooking. Being a medium fruity olive oil, it lends itself to a variety of uses, without ever smothering the flavour of other foodstuffs.		
During the first days of october by hand with rods, combs and with the help of mechanical shakers. Large nets on the ground are used to contain and collect the olives that fall. The olives collected are brought to the company mill familling which takes place on the same day of harvest. CERTIFICATIONS Organic Agriculture (by ICEA) EXTRACTION Cold TEMPERATURE Controlled COLOUR Pale green with golden highlights, clear SCENTS Medium intensity fruity aromas, strong nuances of green olives, hints of meadow grass and other fruits. Notes of green artichoke, good smoothness and harmonious always well-orchestrated bitter and pungent note introduced by an initial sweet flavour. The background fragrance on the finish shows hints of almond, young grass and a slight pungent note. It can be used as a dressing or for cooking. Being a medium fruity olive oil, it lends itself to a variety of uses, without ever smothering the flavour of other foodstuffs.	PRODUCT	Extra virgin olive oil
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	PAIRINGS	It can be used as a dressing or for cooking. Being a medium fruity olive oil, it lends itself to a variety of uses, without ever smothering the flavour of other foodstuffs. Ideal with bruschetta, pulse dishes, vegetable creams, rice salads, grilled fish, barbecued meat, fried fish and vegetables

MICROBIOLOGICAL ASPECTS

The oil, being free of water, nitrogen substances and other growth factors, does not represent a substrate for the development of pathogenic or toxinogenic microorganisms for humans.

STORAGE

In a cool and dry place. Sheltered from light, heat sources and bad smells. Once opened, minimize exposure to air.

STORAGE TIMES

18 months from the packaging date

PACKAGING

Dark glass round bottle Tatanoso with anti-topping cap and pourer

Carton box 6 bottles 0,75 liters each; carton box weight: kg 7; carton box size (lxwxh): cm 24x16x32

Metal tank 3 liters; metal tank weight: kg 3; metal tank (lxwxh) size: cm 15x9x26 (while supplies last!)

Carton box 4 metal tanks 3 liters each; carton box weight: kg 12; carton box size (lxwxh): cm 37x19x26 (while supplies last!)

Metal tank 5 liters; metal tank weight: kg 5; metal tank size (lxwxh): cm 15x12x31 (while supplies last!)

Carton box 2 metal tanks, 5 liters each; carton box weight: kg 10; carton box size (lxwxh): cm 24x16x32 (while supplies last!)

Carton box 3 metal tanks, 5 liters each; carton box weight: kg 15; carton box size (lxwxh): cm 38x19x37 (while supplies last!)

Plastic Epal cm 80x120 for export loaded on cnt 10¹, 20¹, 40¹: till 6 layers (150 bottles by layer) x max 6 layers (900 bottles)

Plastic Epal cm 80x120 for export loaded on cnt 40' HC: till 7 layers (150 bottles by layer) x max 7 layers (1.050 bottles)

Bag in box 5 liters; bag in box weight: kg 5; bag in box size (lxpxh): cm 23x10x25,5

Metal tank 0,10 liters

Carton box 48 metal tanks, 0,10 liters each; carton box weight: kg 7; carton box size (lxwxh): cm 24x16x32