



Extra Virgin Olive Oil of higher category by **Merumalia**, is obtained directly by olives and only through mechanical processes in a modern olive oil mill. The olives are collected by hand exclusively from olive trees placed on the north side of Castelli Romani volcanic, basaltic soil (mineral rich), respecting the nature and the environment. The 600 olive trees are from following cultivars: Leccino (40%), Frantoio, Rosciola, Moroiola, Pendolino.

ACIDITY: Very low acidity (< 0,2)

OLIVE VARIETY: Leccino (40%), Frantoio, Rosciola, Moroiola, Pendolino

CULTIVATION: Regular, 6x6 meters, on rocky volcanic soil

Average height above sea level: 200 m

HARVEST PERIOD: October, at colour change from green to violet

PRESSING: Immediately after the harvest

PRODUCTION: Made and bottled by da n. REA IT 012 CO-01746 on behalf of Merumalia Soc. Agr.

1.500 bottles of different sizes (0,75 L, 0,5 L, 0,25 L)

COLOUR: Golden yellow, green

CHARACTER: Fresh, balanced

NOSE: Delicate, green tomato

TASTE: Fresh and smooth with spicy aftertaste

PAIRING: Row on salads, vegetables and for cooked Mediterranean dishes