



TORMARESCA ORGANIC EXTRA VIRGIN OLIVE OIL

Classification

Organic extra virgin olive oil

Codice Organismo di Controllo IT BIO 007 - A91G Certificato di conformità in corso di validità

Vintage

2019

Olive varieties

Coratina, Ogliarola, Peranzana

Climate

Despite springtime's cooler temperatures and substantial rainfall, the 2019 vintage saw abundant and generous blossoming. The month of June brought a rise in temperatures that favored full recovery of the initial delay in phenological stages. Beneficial summer rain showers guaranteed a uniform growth cycle of the olive drupes while the plants reached an optimal vegetative state. Beautiful, sunny autumn weather provided excellent conditions for complete ripening of the olives that were perfectly healthy and of excellent quality. The olive harvest took place at the end of October, approximately 20 days earlier than previous years and was done manually with the aid of mechanical harvesters to preserve the quality of each olive drupe. Harvested olives were sent directly to the olive mill for same day olive oil production.

Acidity level

0.3% oleic acid

Place of Origin

All olives are sourced from our Bocca di Lupo estate in Minervino Murge (BT) located at an altitude of 300 meters above sea level (984 feet) in the heart of the Murge area. All olives are indigenous Apulian varieties that have existed for centuries in this harsh rugged territory that can be challenging yet at the

same time generous offering the highest quality fruit. Our olive trees, originally cultivated in pots, have an average age of 80 years and all olive groves are managed following organic farming principles.

Tasting notes

Tormaresca's organic extra virgin olive oil is a golden yellow color with green hues. Its bouquet is fruity, intense characterized by pleasant aromas of wild herbs, green almonds and white pepper with hints of tomato leaves and artichokes. Its palate is delicate and elegant enlivened by spicy and slightly bitter notes, typical of the olive varieties used. Well rounded and intense, it has a pleasing and lengthy finish.

