



TORMARESCA ORGANIC OLIVE OIL

Classification

Organic Extra Virgin Olive Oil

Vintage

2020

Olive varieties

Coratina, Ogliarola, Peranzana

Climate

Spring 2020 was defined by cool, relatively rainy weather however, these conditions did not have any adverse effects on flowering resulting in very good fruit set. Climate trends from the end of June through the first half of September brought hot temperatures and a significant lack of rainfall. Despite persistently dry conditions, the olive trees did not suffer due to regular irrigation that allowed the drupes to develop and achieve optimal vegetative growth.

The olives were hand-harvested at the end of October, slightly earlier than seasonal averages. The olives were immediately brought to the mill after picking so they could be cold pressed and transformed into olive oil the same day to enhance the unique characteristics.

Acidity level

0.2% 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. The olive trees are an average of 80 years old and are vase trained. 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 intense characterized by pleasant aromas of green almonds, wild fennel, artichokes and hints of tomato leaves. Its palate is full and delicate characterized by lively piquant notes and slight bitterness, closely tied to the high content of antioxidants in the olive varieties used. Elegant, intense and persistent with a pleasant soft finish.

