

OLIO
EXTRA VERGINE
DI OLIVA



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OLIO EXTRA VERGINE DI OLIVA
APRUTINO PESCARESE DOP



Producer and bottler

Capo Società Cooperativa Agricola P.A.

Region of origin

Comprensorio Vestino (Pescara)

Name

Aprutino Pescarese D.O.P.

Trademark

Vestino – Aprutino Pescarese DOP

Olive variety

Dritta 90% Leccino 10%

Harvesting methods

Picking by hand and mechanical means

Extraction method

Cold extraction with continuous line

Tasting notes

Color: Green with yellowish highlights.

Aroma: Medium fruity with hints of mown grass.

Taste: Notes of bitterness and spiciness with an artichoke or almond aftertaste.

Average annual production

300 quintals (five hundred)

Oil yield per 100 kg of olives

13.00 kg of oil

CHEMICAL ANALYSIS

Acidity in % oleic acid

Content 0.17% / Maximum limit 0.60%

Number of peroxides in MEQ of oxygen per kg.

Content 5,50 / Maximum limit ≤ 12

Spectrophotometric analysis

Content K232 1.707 – Maximum limit ≤ 250

Content K270 0.140 – Maximum limit ≤ 150

Total polyphenols contained per mg/kg

Content mg/kg 508 – Minimum limit mg/kg 100