

# **Evo flavored with White Truffle**

### **AGRONOMIC PROFILE**

- ORIGIN OLIVES: Azienda Agricola GRECO ERNESTO (iGreco Group)
- CULTIVAR: 60% Dolce di Rossano, 10% Carolea, 25% Frantoio, 5% Coratina
- METHOD OF CULTIVATION: Traditional
- CERTIFICATION: 100% Italian
- CERTIFICATION BODY: ICQRF Central inspectorate for the control of the quality of food products
- •collection period: From maturation until 28 Febbruary of every year
- COLLECTION SYSTEM: Burning with pneumatic and mechanical facilities

#### **OIL EXTRACTION**

- PLACE OF EXTRACTION: Fattorie Greco Cariati
- CRUSHING: Continuos cycle system
- EXTRACTION: Cold
- DECANTATION: Natural in steel silos with nitrogen blowing technology.

  Not filtered
- STORAGE: In rooms without light and with controlled temperature
- ACIDITY: <0,6 (Reg. CEE 2568/91 Extra Virgin Olive Oil max 0,8)

### **INGREDIENTS**

- 99% 100% Italian Extra Virgin Olive Oil
- 1% Natural aroma of white truffle

#### **ORGANOLEPTIC PROFILE**

- SMELL: Enveloping and persisten aroma proper of white truffles
- TASTE: Intense and enhancing fruity with marked notes of sweetness
- APPEARANCE: Intense yellow with golden stripes

#### **GASTRONOMY**

 -use: Raw use recommended. Harmoniously enriches risotti, gives strenght to carpacci and red meats, to taste with cheese and eggs

#### **NOTES**

The possible presence of sediments and/or particles in suspension is due to the natural composition of the product and does not affect its quality

## **PACKAGING**

ARTICLE	EVO FLAVORED WITH WHITE TRUFFLE
FORMAT	BOTTLE 250 ML
PACKAGING	DARK GLASS BOTTLE "DORICA" TYPE ANTI-TOP CAP SEAL HEAT SHRINK CAPSULE
PIECES PACKAGE WEIGHT	12 BOTTLES KG 6,380
PACKAGE SIZE cm	W 22,5 x D16,5 x H 25,5
ARRANGEMENT ON PALLET	144 PACKAGES 6 LEVELS FROM 24

# Nutritional Value on 100 grams of product

CHOLESTEROL	
ENERGY VALUE	800-900 Kcal
FATSof witch:	100
	13-18
	68-78
	7-15
VITAMINS E	20-30 mg
It also contains: Polyphenols	150-200 mg



#### iGreco

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