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c.f. CPL LXA 72S 48F 839G | p.iva 05 30 30 11 216



BLEND

Olive type: Femminella, Ortice and Ortolana

Town of production: Solopaca Map 8 Parcel 130 + 188, Benevento Map 27 Parcel 45

Altitude: between tra 330 and 660 feet

Harvest: between end of October and end of November

Harvest method: manual with shaker rake

Tipology: soft fruity

Milling: continuous cold cycle, hammer cylinder oil mill and heating coils turned off

Yield: around 12%

Annual production: around 15 hl

Storage: stainless still bins filled to the brim in controlled temperature atmosphere

Filtering: Yes

Acidity: 0,14%

Peroxidity: 5,0 meq O2/K

Taste: gentle and round, starts with sweet notes finishing mid spicy

Pairing: perfect on a parmesan pie and on lentils and squid soup

Organic Certification: Suolo & Salute IT BIO 004

Operator n.33150

Packaging: 25 and 50 cl bottles in carton box, magnum 150 cl in wooden box

