



OLIO EXTRAVERGINE D'OLIVA IN ORCIA DI CRETA COLORATA

# Extra Virgin Olive Oil Terracotta Jars

We use our blended Extra Virgin olive oil in these beautiful terracotta jars. Handmade locally in the village of Polignano. They are the same style vessels that the local people of Puglia have been storing and transporting their olive oil and wine in for centuries.

We offer beautifully glazed block colours and seasonal patterns. We can work with you to design your own, unique pattern.

<b>OIL:</b>	Extra virgin olive oil Handmade Terracotta Jar
<b>CULTIVARS:</b>	Coratina, Ogliorola, Favolosa olives
<b>PRODUCING AREA:</b>	Terra di San Vito Bari
<b>DISTRICT:</b>	Puglia - Italy
<b>ACIDITY:</b>	≤ 0.3%
<b>TERRACOTTA JAR</b>	500ml / 250ml
<b>COLOURS</b>	Sky blue, Teal, Orange, Red, Sage Green, Yellow.

**SEASONAL COLOURS, PATTERNS AND UNIQUE, PERSONALIZED DESIGNS AVAILABLE.**

## EXTRACTION PROCESS

The olives are picked by hand directly from the tree; this collection mode which is certainly more difficult and longer, ensures only the best olives are selected for the milling process. These olives are cold-pressed in the day on a continuous thread, so they do not undergo any heating or addition of solvents.

## ORGANOLEPTIC DESCRIPTION:

The extra virgin olive oil of Terre di San Vito is a combination of Coratina, Ogliarola and Favolosa olives. The result is a bright green, intense flavour, with an acidity of ≤ 0,3%, which highlights the very high quality. The taste is fruity with a slight hint of fresh herbs and a spicy aftertaste.



## NUTRITIONAL VALUES PER 100ML

Energy Kj 3378/kcal 822  
Total fat 91.5g  
of which: Saturated fat 13g  
Monounsaturated Fat 71.2g  
Polyunsaturated Fat 7.1g  
Cholesterol 0mg  
Carbohydrate 0mg  
of which sugars 0g  
Salt 0g