



# Specification

## 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.

Product: **Extra Virgin Olive Oil Handmade Terracotta Jar**

Cultivars: Coratina, Ogliorola, Favolosa olives

Producing area: Terra di San Vito Bari

District: Puglia - Italy

Acidity:  $\leq 0.3\%$

Terracotta Jar: 500ml

Colours: Rainbow stripe

Seasonal colours and patterns available

Extraction Process: The olives are picked **by hand** directly from the tree; this collection mode is certainly more difficult and longer than mechanical picking, and ensures the selection of the best olives for the milling process. The selected olives are **cold-pressed** in the day on a continuous thread, so not undergoing 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  $\leq 0,3\%$ , 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 91.3g of which: Saturated fat 13g Monounsaturated Fat 71.2g Polyunsaturated Fat 7.1g Cholesterol 0mg Carbohydrate 0mg of which sugars 0g Salt 0g

**From Puglia, Italy, with love**

