

Extra virgin olive oil surfaced

The skilful hand harvesting of olives with the right advance on ripening and the ancient technique of natural extraction are the only secret handed down for three generations, of this oil that has emerged.

It is a particular type of extra virgin olive oil very valuable. In the field of oils, it is among the most valuable, as it is the first oil that is recovered during the pressing phase. Its peculiarity lies in the ancient technique of natural extraction called outcrop. In fact, the oil that has emerged is not subjected to any filtration process through machinery. In which the taste is expressed persistently in a delicate, fruity and fragrant harmony.

This technique consists in collecting by hand, through particular types of pickers or ladles, 2/3% of liquid produced by olives. Specifically, what is considered is that part of oil that is formed on the surface of the olive paste after the pressing phase. The oil droplets come together becoming larger and larger until they emerge on the surface like large oil stains. The outcrop takes place because there is the different specific weight of water and oil. The latter, in fact, having a specific weight lower than water, emerges on the surface and is thus separated from the water manually.



Code	Typology	Litres	EAN Code	Shelf life months
0204	Nice oil bottle	0,25	8029132001770	18
0091	Nice oil bottle	0,50	8029132001763	18
0879	Nice oil bottle	0,75	8029132002722	18