

Bellini Sabina DOP - Extra Virgin Olive Oil

Origin	Canneto, Fara in Sabina (RI) ITALY
Olive Varieties	Carboncella, Frantoio, Leccino
Harvest time	From mid to the end of October
Altimetry	250 meters above see level
Pruning	Vase
Harvest maturity	30%
Harvest Method	Facilitated hand picking
Olive Oil Milling	Pressed within 12 hours from harvesting, using a 2-phase continuous cycle system
Average Acidity	0,4% about
Average Peroxides (mEq/Kg)	0,4 - 10 mg
Preservaation	Nitrogenated stainless steel containers
Colour	Yellow gold with green shades
Fragrance	Medium fruity, green olive fragrance and rich in scents of aromatic herbs
Flavour	Harmonic, bitter and peppery taste are very well balanced
Use	Ideal uncooked with potatoes, lentils, chickpeas and vegetable soups; excellent on fish, carpaccio, white meats, salads and fresh cheeses
Packaging	0,50L Bottle

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