



oliobellini.com

Bellini Extra Virgin Olive Oil

Origin	Canneto, Fara in Sabina (RI) ITALY
Olive Varieties	Carboncella, Frantoio, Leccino, Raja, Moraiolo and Rosciola
Harvest time	From end of October to mid-November
Altimetry	250 meters above sea level
Pruning	Vase
Harvest maturity	30-50%
Harvest Method	Facilitated hand picking
Olive Oil Milling	Pressed within 12 hours from harvesting, using a 2-phase continuous cycle system
Average Acidity	0,3% about
Average Peroxides (mEq/Kg)	0,4 - 10 mg
Preservaation	Nitrogenated stainless steel containers
Colour	Yellow gold
Fragrance	Medium fruity, green olive fragrance and rich in scents of artichoke and cardoon
Flavour	Harmonic, bitter and peppery taste are very well balanced
Use	Excellent on bruschetta, pasta or rice with vegetables, red meats, roasts and mature cheeses
Packaging	0,50L Bottle and 3L Tin

Rita Società Agricola S.r.l.

Loc. San Cesareo, Fraz. Canneto
02032 Fara in Sabina (RI)
Italia

+39 366 75 30 191
info@oliobellini.com