



Zucàro

il vigoroso

Extra virgin organic olive oil

100% Product of Italy

Extra virgin organic olive oil with an intense and full taste and a very compact body, typical of a very high standard quality oil. It is intended for people who demand a definite "presence" to the taste of oil, for those who love real Apulian characteristics.

Technical sheet

olive variety: Frantoio, Leccino, Coratina

harvesting: adjustable-frequency vibrators

extraction: cold 2 phases cycle

acidity: 0,15-0,35 % (oleic acid) at bottling

colour: straw yellow with green reflections

flavour: persistent herbaceous references, a slight feeling of artichokes and bitter almond

taste: intense fruity

density: medium

best with: soups, different kinds of pasta, red meat

packaging: 0.5 lt bottle to be sold separately, 3 or 6 bottles box