


dimaggio

Oil of Puglia

Extra Virgin Olive Oil



www.oliodimaggio.it




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oil of Puglia

An ancient tradition passed down from generation to generation.

One of the oldest techniques used for the production of olive oil, consists in crushing olives with the help of a large stone made of granite wheels, inside a tub also stone. The liquid, through the slots, dripping directly to collection containers. The paste thus obtained is pressed through a dense crown of olive branches, thanks to the weight of some flat rocks.

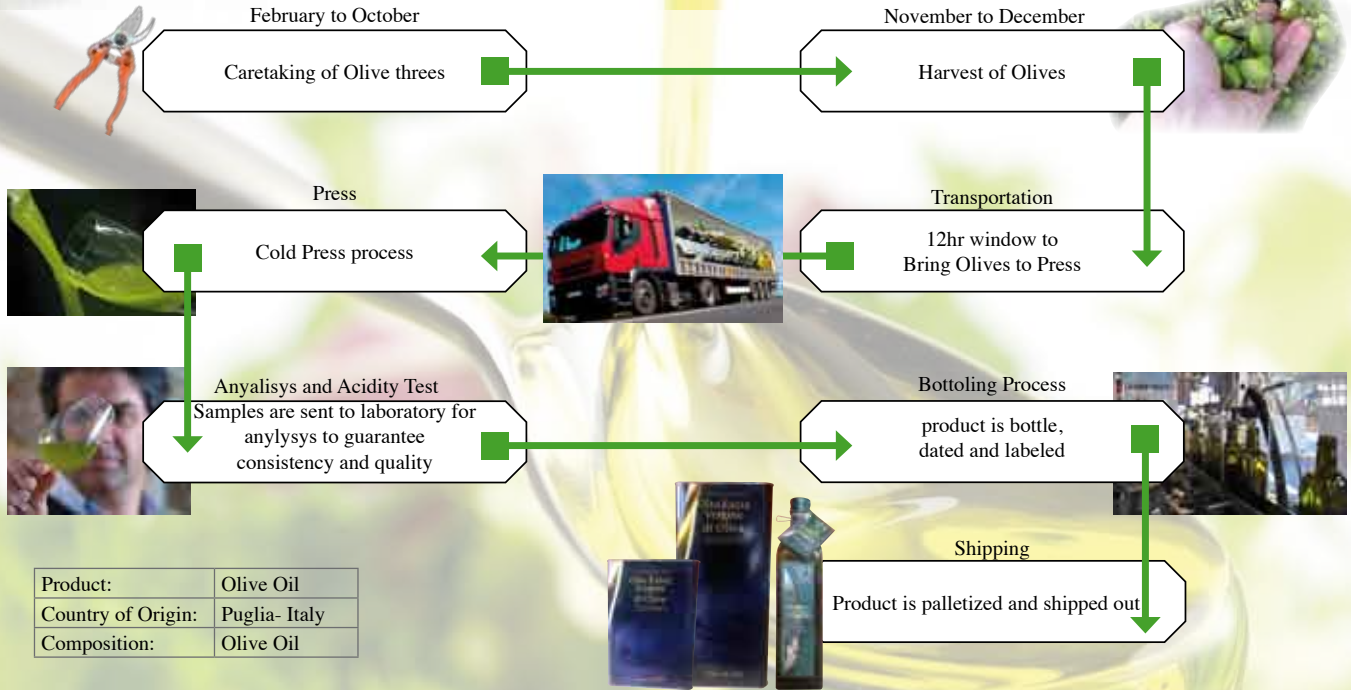
The oily juice is collected in earthenware containers, where it is left to stand for a certain time, so as to allow the oil to separate from the vegetation water. The result is the extra virgin olive oil; One of the delights of Italian cuisine, appreciated and sought after all over the world.

The method is simple and natural, the product obtained is pure, rich in flavors, aromas and flavors.



Manufacturing Flow Chart


oil of Puglia



Extra Virgin Olive Oil

To be declared “extra virgin olive oil” must be obtained solely from mechanical pressing. Must meet a number of chemical characteristics of which the most important is to have a very low acidity, expressed as oleic acid, not more than 0.8%.

(The acidity is detectable only through a chemical analysis)

The taste test should be fruity and full and without any defect.






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Extra Virgin Olive Oil

FUNDAMENTAL IN THE MEDITERRANEAN DIET

Our extra virgin oil is extracted from the centuries-old olive trees, located a short distance from the ancient Via Appia, Salento.

And it's guaranteed by a chain project that guarantees the complete product traceability.

The hand collection method directly from the plant and the cold pressing process enhance the quality of this oil which is rich in polyphenols and tocopherols (vitamin E), powerful antioxidants that fight cell aging (caused by free radicals) protect the system cardiocirculatory and the whole organism from a whole range of diseases.

It has a yellow color with reflections with green. The scent is slightly fruity almond and artichoke. The taste is sweet and balanced with medium-low fluidity.



EXTRA VIRGIN OLIVE OIL ORGANIC




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Extra Virgin Olive Oil

ARTICLE DESCRIPTION:

A bottle from a litre of oil that is extracted at a constant cold temperature. From local varieties

PRODUCT FEATURES:

The extra virgin olive oil is extracted at a cold temperature. With its fragrance, gold yellow color and green reflections, it is obtained by the Cellina, Ogliadora and Leccina squeezing. The olives are harvested by hand and expertly selected. The milling takes place within 12 hours by means of a six grindstone oil press made of black granite. The olives pressing is done at a cold working temperature so that the organoleptic qualities of the oil produced are not altered. Due to this unique process, the sweet taste makes the oil ideal to season plates of every kind.

More Taste with our
Flavoured oils



In practice bottle of 250 ml in the tastes of:

- Porcini Mushrooms
- Hot Pepper
- Truffle
- Rosemary
- Lemon
- Basil





Product code	Format	Packing
Conventional		
ADM075EV	Bottle of 0,75 lt.	12 Bottles
ADM050EV	Bottle of 0,50 lt.	12 Bottles
ADM025EV	Bottle of 0,25 lt./	12 Bottles
ADM03EV	Tank of 3 lt.	4 Tanks
ADM005EV	Tank of 5 lt.	4 Tanks



Flavors	Product code	Format	Packing
	Aromatico/Aromatic		
Basil Flavor	ADM025EVAB	Bottle of 0,25 lt.	12 Bottles
Rosemary Flavor	ADM025EVAR	Bottle of 0,25 lt.	12 Bottles
Truffle Flavor	ADM025EVATF	Bottle of 0,25 lt.	12 Bottles
Hot Pepper Flavor	ADM025EVAP	Bottle of 0,25 lt.	12 Bottles
Lemon Flavor	ADM025EVAL	Bottle of 0,25 lt.	12 Bottles
Porcini Mushrooms Flavor	ADM025EVAF	Bottle of 0,25 lt.	12 Bottles



Extra virgin olive oil *Flavored*





Symbols Mundi


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