



RASCIATANO

Olio Extravergine di Oliva

Extra Virgin Olive Oil Tenuta Rasciatano Italian 100%.



Olives Cultivar: 100% Coratina

Max Acidity: 0.25%

Average annual production: 600.000 litres.

Color: Yellow, whit gold reflection.

Perfume: Fruity, rich of sweet tones of white fruit and vegetal scent of green herbs.

Taste: Elegant and composed, characterized by herbs and dried fruit fresh tones: lightly bitter and piquant.

Best coupling: Salt-water fish, sapid soup and grilled beef.

Harvesting method: Mechanical shaking and beating down.

Olive area: About 250 hectares.

Average age of the olive trees: 200 years.

Tenuta Rasciatano's olive plants area in Barletta near Bari, 2 Km from historic site "Canne della Battaglia".

Oil Mill System: Mixed, with traditional giant grinstone and stainless steel centrifugal extractor. Cold and unique pressing. Pressing in 24 hours from harvesting.

Our package: Bottle 0,25 – 0,50 – 0,75 litres. Tin 1, 3, 5 e 25 litres.

Awards: GOLDEN OLIVE - International Olive Oil Award - Zurich.
APULIAFOOD - Tenuta Rasciatano was elected as the "Best Extra Virgin Olive Oil in Apulia" in the "fruity intense" category - Technical jury, Consumed.