



PREMIUM EXTRA VIRGIN OLIVE OIL

Harvest 2017

WWW.AURAOLIVEOIL.COM



PREMIUM BLEND

Medium intensity oil with notes of fresh grass, green apple, green banana, tomato leaves. With bitterness and spiciness in harmony that makes it smooth and delicate in the mouth.

Better with: Fish, Carpaccio & Pastas.

TECHNICAL NOTES

Varieties in the blend

Frantoio	45%
Arbosana	40%
Arbequina	10%
Koroneiki	5%

Available Formats

250 mL
500 mL

Extraction Method

100% Cold Extraction

Chemical Analysis

Oleic Acid	< 0.2%
Peroxides (Meq O ₂ /Kg)	4.50
K232	1.46
K270	0.12
ΔK	0.002

Loading Information

	250 mL	500 mL
Bottles per Case	12	12
Cases per Pallet	182	126
Pallet per 20' Container	10	10
Bottles per 20' Container	21,840	15,120
Cases per 20' Container	1,820	1,260
Liters per 20' Container	5,460	7,560

