



## Fact sheet about our Poggio Ulivo olive oil

**Trade name:** Poggio Ulivo

**Typology:** Extra vergin olive oil

**Variety:** Leccino, Moraiolo, Frantoio

**Production area:** Ripalvella (PG) – Colli Martani (TR) - Italy

**Altitude:** 450m above sea level – 351m above sea level

**Trainig system:** Polyconic vase

**Planting density:** 6X6.

**Harvesting period:** Mid-October

**Extraction:** Cold pressed

**Filtration:** Not filtered, it may have a small amount of sediment

**Harvesting method:** Manual with battery-powered shakers

**Olive harvesting – Grinding:** Within 3-4 hours

**Packaging:** 250ml - 750ml bottles and 5lts. tins

**Storage:** Keep away from light and heat sources.

### NUTRITION DECLARATION

*Average value per 100ml*

**Energy:** 3,389kJ / 824kcal., **Fats:** 91.6g

(of which 13g saturated fatty acids, 70g monounsaturated fatty acids and 8.6g polyunsaturated fatty acids), **Carbohydrates:** 0.0g

(of which 0.0g sugars),

**Fibre:** 0.0g, **Protein:** 0.0g, **Salt:** 0.0g.

**Olive oil extracted directly from olives grown in Italy**

