

Cavozzoli Olive Oil

High quality organic extra virgin olive oil to bring out the best in any dish.



Cavozzoli Oil is made from **Frantoio** and **Leccino** olives that are harvested using a combination of manual and mechanical methods.

The olives are transported to the mill where they are defoliated and washed before being pressed in a disc mill. The olive paste then undergoes malaxation (mixing) in a horizontal kneader that has a controlled atmosphere to minimise the oxidation of the olive paste that is in contact with the air. The malaxation stage lasts for about **30 minutes** at a temperature of **27°C** and is fundamental to the extraction of the aromas and fragrances that characterise our oil. The olive paste then goes into a three-phase decanter (centrifuge). This machine separates the pomace (pulp, skin and pit) from the vegetable water (water found naturally in the olives) and from the oil “**mosto**”. Mosto is oil with suspended impurities and this undergoes a final separation process. The separator centrifuges the oil mosto by washing it with running water to remove suspended impurities and any residual vegetable water.

Even though the oil is now ready to be consumed, it goes through a further process of mechanical filtration using cotton filters, which preserves the sensory characteristics of the oil for longer and increases the oil’s stability during storage.

- **Average acidity:** 0.10-0.35 (% oleic acid) <0.8% for extra virgin

- **Average polyphenol level:** 250-400 (mg/kg gallic acid)

- **Average peroxide value:** 3-5 (meq O₂/kg) <20.0 for extra virgin

Pressing: within 2-3 days of harvest

Olive variety: Frantoio and Leccino

Extraction method:

- Disc mill
- Cylindrical malaxer with controlled atmosphere
- Three-phase decanter
- Final separation
- Cotton filtration discs
- Malaxation temperature: 27-28 °C
- Malaxation time: 30 minutes
- Average olive to oil yield: 11%
- Storage: stainless steel silos with stainless steel floating lids

This oil is green in colour with golden hues; on the nose it is clean and fresh with bitter notes, medium fruitiness and medium pungency. It has aromas of fresh, unripe vegetables and excellent fluidity.

Perfect with any dish, it pairs especially well with refreshing salads, cooked vegetables, meat antipasti, grilled fish and white meat, and also offers a perfect finishing touch when drizzled over pizza and bruschetta. **Cavozzoli Oil Panel Test results**

- **Fruitiness:** medium
- **Bitterness:** medium
- **Pungency:** medium

Positive attributes of Cavozzoli Extra Virgin Olive Oil

- **Median fruitiness** = 3.5
- **Median bitterness** = 3.4
- **Median pungency** = 4.0