

# Cavozzoli Aromatic Olive Oil

Olives infused with intense aromas and fragrances during pressing give a surprising and unexpected flavour.



Our aromatic olive oils are characterised by the innovative methods used to produce them.

– **Cavozzoli Lemon Olive Oil** is made following the same process as Cavozzoli Olive Oil. During the malaxation stage we add the perfect quantity of finely chopped lemons to the kneader. Malaxation is the key stage in oil extraction as it is when the characteristic aromas and fragrances of Cavozzoli Oil are brought out. The untreated lemons, with their skins, are mixed with the olive paste in the kneader for 30 minutes at a temperature of 27-28°C, releasing their aromatic flavour into the oil. When the kneader is emptied, the lemons continue through the extraction process undergone by the olive paste. This enables us to produce a high-quality lemon-flavoured oil without any lemon residue and without the use of flavour additives.

– **Cavozzoli Chilli Oil** is made following the same process as Cavozzoli Olive Oil. During the malaxation stage we add the perfect quantity of finely chopped green chilli peppers to the kneader. Malaxation is the key stage in oil extraction as it is when the characteristic aromas and fragrances of Cavozzoli Oil are brought out. The chilli peppers are mixed with the olive paste in the kneader for 30 minutes at a temperature of 27-28°C, releasing their aromatic flavour into the oil. When the kneader is emptied, the chillies continue through the extraction process undergone by the olive paste. This enables us to produce a high-quality chilli-flavoured oil without any chilli residue and without the use of flavour additives.



### **Cavozzoli Chilli Olive Oil**

#### **Pairings:**

- Cooked vegetables
- Crostini, pizza, focaccia
- Pasta and rice
- Grilled and pan-fried red meat
- Meat and game sauces

### **Lemon Olive Oil**

#### **Pairings:**

- Salads
- Raw vegetables
- Cooked fish, sushi
- Grilled and pan-fried white meat
- Pinzimonio crudités

**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
- Malaxation temperature: 27-28°C
- Malaxation time: 30 minutes
- Average olive to oil yield: 11%
- Storage: stainless steel silos with stainless steel floating lids