

Tenuta di Gramineta



Quality parameters	Unity of Measurement	Oil Values <u>TOSCANO</u> <u>BIO</u>	Oil values for Evo Oil	Oil Values of Evo Oil IGP/DOP	Oil Values of Evo Superior Quality
Acidity	% Oleic Acid	0,08	< 0,8	< 0,6	< 0,3
Peroxides	meqO2/Kg	5,25	< 20	< 12	< 8
Pholipenols	Mg/lit	276	> 150	> 150	> 200

Analisis byl Doc. Luca Cantelli Via Monterosa 190 Grosseto (Italy)

Oil from exclusively Tuscany Olives of our production.
Harvest by hand, as once upon a time.
Cold extraction of oil.

TOSCANO BIO

At see: intense green that tends to a more tenous color from late spring until new harvest.

At nose: intense and persistant , rightly balanced with hins of fresh grass, almond and artichoke.

At mounth: very elegant and fruity, shades of bitter and spicy that will tend to fade over time.

Gramineta Organic Farm



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