



Olio  
**Mazzarrino**  
Azienda Agricola

**Azienda Agricola Mazzarrino**

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P.IVA 02563570734

## **DELIZIOSO” TECHNICAL DATA SHEET**

**PROVENANCE:** exclusively from the olives of our Farm Located in the Park of the Gravina Terre ( [click here to see where we are!](#) )

**AREA:** Murgia Tarantina – Apulia – Italy

### **CLASSIFICATION**

Extra virgin olive oil, 100% Italian, Cold extract

**TPOLOGY OF LAND:** medium dough hilly with alkaline pH and optimum chemical-mineralogical composition.

### **ALTITUDE**

From 230 to 290 meters above the sea level.

### **CULTIVAR / VARIETY**

Leccino, Frantoio, Cima di Melfi.

### **GROVES**

Raised with conical Polycarp, with a density of 330 plants per hectare with a good ventilation.

### **CLIMATE**

Wintry myths, springs and summers tendentially dry and prolonged.

### **HARVESTING \ COLLECTION**

Harvesting with mechanical machineries, carried out from the first decade of October until the second week of December.

### **STORAGE AND TRANSPORT**

In boxes of a capacity of 250 kg, which are drilled to facilitate the aeration of olives.

### **EXTRACTION METHOD**

With a three-phase continuous water cycle with water saving, and a temperature of about 20 ° C ( $\pm 2$  ° C).

### **FINAL STORAGE**

Stainless steel silos with controlled temperature and head space filled up with nitrogen.

### **SENSORIAL CHARACTERISTICS**

Color: emerald green with golden reflections.

*“Ogni cosa che puoi immaginare, la Natura l’ha già creata”  
Mastri Oleari dal 1811*



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Odor: light fruity, with notes of green grass slightly stained, well expressed aromas of almond, aromatic herbs;

Taste: harmonious with light bitter feel and a pleasant retro spicy taste, particular complexity and good fluidity.

## **CHEMICAL CHARACTERISTICS**

### **ACIDITY**

Total total acidity expressed as% of oleic acid 0,36 (maximum acidity 0,80) at the time of packing.

### **PEROSSID NUMBER**

Less than 7 meq O<sub>2</sub> / Kg at the time of packing.

### **ALCHIL ESTERI**

Lower to 15 mg / Kg on a maximum of 35 mg / kg.

### **TEST PANEL ASSESSMENT**

Absence of defect and median of fruity equal to or greater than 3.

### **USES FOR KITCHEN AND COOKING**

In the kitchen it lends itself to a versatile use, both raw and cooked.

### **STORAGE MODE**

In a cool environment (15/18 ° C) away from light and heat sources.

### **MINIMUM STORAGE TERM**

18 months from the date of packing.

### **PACKAGING**

Glass Bottle with Internal Drops: 0.25 L - 0.50 L

### **THE PRODUCTION CYCLE**

“Delizioso” is a multi-varietal oil born from the wise combination of three varieties: Leccino, Frantoio and Cima di Melfi, which are harvested manually in advance of maturation and art grinding in our farm mill, immediately after collection.

Every stage of the production is cared for in every detail, both in olive grove and in olive oil, to preserve the scents and flavours for as long as possible.

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**Palagianello -TA**  
**74018**

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