



Olio  
**Mazzarrino**  
Azienda Agricola

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P.IVA 02563570734

## “INTREPIDO” TECHNICAL DATA SHEET

**PROVENANCE:** exclusively from the olives of our farm located in the Park of the Gravine 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 hill with alkaline pH and optimum chemical-mineralogical composition.

### ALTITUDE

From 230 to 290 meters above the sea level.

### CULTIVAR / VARIETY

50% Coratina, 30% Nociara, 20% Olivastro

### GROVES

Raised with conical Polycarp with a density of 330 plants per hectare and 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.

### EXTENSION METHOD

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

### FINAL STORAGE

Stainless steel silos with controlled temperature and head space cover with nitrogen.

### SENSORIAL CHARACTERISTICS

**Color:** green grass with yellowy chartreuse reflections

**Odor:** Intense fruity, with notes of greenery, tomato leaves and aromatic herbs, with almond prevalence.

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



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Flavor: prevalence of bitter and a pleasant retro spicy taste, particular complexity and good fluidity.

## **CHEMICAL CHARACTERISTICS**

### **ACIDITY**

Total absolute acidity expressed as% of oleic acid 0,26 expressed (maximum acidity 0,80) at the time of packing.

### **PEROSSID NUMBER**

Less than 11 meq O<sub>2</sub> / Kg at the time of packing.

### **ALCHIL ESTERI**

Lower to 10 mg / Kg at a maximum of 35 mg / kg.

### **BIOPHENOLS**

A pair of 456 mg / kg

### **TEST PANEL ASSESSMENT**

Absence of fruit defect and median equal to or greater than 4.6.

### **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

### **THE PRODUCTION CYCLE**

“Intrepido” is a multi-varietal oil that is born from the wise union of three varieties: Coratina, Nociara, Picholine, which are harvested early in ripening and crushing in our crusher immediately after harvesting.

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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**C.da Serrapizzuta 19**  
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**74018**

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