

IT BIO 006  
AGRICOLTURA ITALIA



ORIGIN  
— Novello —



### Cultivar

Organic extra virgin olive oil Novello "ORIGIN"  
Coratina 100% / 100% Italian olives /Acidity:  
0.20% / Polyphenol 881mg/kg



### Origin

Andria, Puglia - Italy



### Harvest

Mid October, harvested by hand. It goes through crusher and mixer with the lowest temperature, then cold pressed. All in continuous machineries. After the press, it will be filtered.



### Colour and Flavour

Beautiful emerald colour. Full body but elegant.  
Note of ruccola wild chicory, cinnamon and green apple.



### Food paring

It is really elegant olive oil however it has full Coratina body. You can add on persimmon with mozzarella to vanilla ice cream.



### Packaging

200ml. Expiry date is 18 months from the bottling.  
Società Agricola Torre Grande s.s. /Via Vitttor Pisani 8 - 76123 Andria(BT) Italy  
/ +39 3337451964 / info@masseriatorregrande.com/ P.IVA 07759420727  
www.masseriatorregrande.com  
Bottled at: Pellegrino 1890 s.r.l / . C.da La Spineta A.C, 76123 Andria (BT) /  
P.IVA 07911550726



### Certification

Organic



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Le  
PETRULLE



## Cultivar

Organic extra virgin olive oil "Le Petrulle"  
Coratina 100% / 100% Italian olives /Acidity:  
0.20% / Polyphenol 881mg/kg



## Origin

Andria, Puglia - Italy



## Harvest

Mid October, harvested by hand-held machinery. It goes through crusher and mixer with the lowest temperature, then cold pressed. All in continuous machineries. After the press, it will be filtered.



## Colour and Flavour

Beautiful green colour. body and elegant.  
Note of ruccola and spiciness of wasabi.



## Food paring

It goes well with pasta dish with vegetables to the strong game meat.  
Seasonal fruits works really well too.



## Packaging

250ml, 500ml and 5L can. Expiry date is 18 months from the bottling.  
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## Certification

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## Prize

NYIOOC, Japan Olive, JOOP, BIOL - Gold medal

# Organic Extra Virgin Olive Oil



## Cultivar

Organic extra virgin olive oil Monocultivar 'Leccino'  
Leccino 100% / 100% Italian olives Acidity: 0.09% / Polyphenol 361mg/kg



## Origin

Andria, Puglia - Italy



## Harvest

Mid October, harvested by hand held machinery. It goes through crusher and mixer with the lowest temperature, then cold pressed. All in continuous machineries. Non-filtered.



## Colour and Flavour

Beautiful golden colour.  
Note of winter leafy vegetable, almond and soft spiciness.



## Food pairing

It is sweet olive oil however it has the right amount of spiciness. It goes really well with seasonal fruits with mozzarella, panzanella, and minestrone soup.



## Packaging

100ml can. Expiry date is 18 months from the bottling.  
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