



AZIENDA AGRICOLA  
BARRANCA

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## ORGANIC EXTRA VIRGIN OLIVE OIL MONOCULTIVAR CAROLEA "LA BADESSA"

### Procedures and characteristics



Producer	Azienda Agricola Barranca di Barranca Domenico
Place of origin	Calabria on the Jonico-Reggine hills, the Gelsomini Coast, 100 mt. above sea level
Type of olive	100% Carolea
Time of harvest	October
Method of harvest	Hand picked
Extraction method	Continuous system of cold pressing (below 28 celsius)
Storage	Air tight stainless steel containers kept in controlled temperature warehouses (15 celsius)
Intensity	Ideal balance of green olives
Colour	Green with yellow tones
Fragrance	Elegant and harmoniously fruity, with notes of almonds, tomatoes, artichokes, grass and cardoon
Taste	Fine balance of bitter sweet and pleasantly piquant
Use	Ideal on bruschetta and greens, fish, white meats, cheeses, and dishes ranging from delicate to medium intensity flavours
Packaging	Dark green Bellolio bottle, with drip catch screw top, seal and hand tag (available in three sizes: 250 ml., 500 ml., 750 ml.) Dark green tin can with hand tag available in the 5 L size