



AZIENDA AGRICOLA  
SABINO CAPORALE & FIGLI

**TECHNICAL DETAILS:**

**BLEND OF PARCHITELLO**

**MANUFACTURER:** Agricola Sabino Caporale

**PRODUCTION AREA:** Canosa di Puglia

**ALTITUDE OF OLIVE:** 30/40 meters above sea level

**CULTIVAR:** 70% coratina — 30% peranzana

**HARVEST TIME:** november / january

**COLLECTION SYSTEM:** Mechanical shakers shoulder and manually

**TIME FROM THE HARVEST TO MOLITURA:** within 12 hours

**EXTRACTION SYSTEM:** continuous cycle with cold extraction

**PACKAGES:** 250 ml — 750 ml — 3 lt — 5 lt

**COLOR:** green with yellow

**AROMA:** Characterized by specific tasting notes of basilicum, almonds, ripe tomato and artichoke.

**TASTE:** Harmonic and with the typical nice hints of spiciness and bitterness of the "Coratina" olive oil, balanced with the fruity and pleasant tasting notes of the "Peranzana" olive oil.

**USE:** Ideal with grilled meats, pasta, vegetables and fish soups.





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## CHEMICAL TEST

ACIDITY: 0.21%

No. peroxide(meq O<sub>2</sub>/kg): 11

## SPECTROMETRY:

K268 0.14

K232 2.05

AK 0.002

