



AZIENDA AGRICOLA  
SABINO CAPORALE & FIGLI

**TECHNICAL DETAILS:**

**CORATINA 100%**

**MANUFACTURER:** Agricola Sabino Caporale

**PRODUCTION AREA:** Canosa di Puglia

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

**TYPE:** Extra Virgin Olive Oil DOP Terra di Bari — Castel del Monte

**CULTIVAR:** Coratina

**NUMBER OF OLIVE GROVES:** 1300 — 9 ht

**AGE OF OLIVE GROVES:** seventy years

**HARVEST TIME:** november / january

**COLLECTION SYSTEM:** Mechanical shakers shoulder

**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:** It has a marked and fruity flavour with a persistent pungency and pleasant notes of fresh herbs and artichoke.

**TASTE:** The bitterness and the pungency diminish creating an harmonic flavour. It has a very low acidity and it is rich in polyphenols.

**USE:** Excellent with intense flavours, soups, legumes and for dressings, salads, hot bread and bruschetta.





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## CHEMICAL TEST

**ACIDITY:** from 0.18% oleic acid

**No. peroxide** (meq O<sub>2</sub>/kg): 4

## SPECTROMETRY:

K270 0.16

K232 1.82

AK 0.004.

