



AZIENDA AGRICOLA
SABINO CAPORALE & FIGLI

TECHNICAL DETAILS:

PERANZANA 100%

MANUFACTURER: Agricola Sabino Caporale

PRODUCTION AREA: Canosa di Puglia

ALTITUDE OF OLIVE: 30/40 meters above sea level

CULTIVAR: Peranzana

NUMBER OF OLIVE GROVES: 4160 - 16 ht

AGE OF OLIVE GROVES: ten years old

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: It is characterized by a fruity aroma with intense grassy and floral notes of green tomato and fresh mowed grass.

TASTE: In the mouth it has a fruity sweet taste with balanced bitter notes and a slightly spicy aftertaste.

USE: Ideal for dressing, grilled fish and carpaccios.





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CHEMICAL TEST

ACIDITY: from 0.18% oleic acid

No. peroxide (meq O₂/kg): 4

SPECTROMETRY:

K270 0.16

K232 1.82

AK 0.004

