



TORMARESCA ORGANIC OLIVE OIL

Classification

Organic Extra Virgin Olive Oil
DOP Terra di Bari Castel del Monte

Vintage

2021

Olive variety

Coratina

Climate

The spring season brought cooler temperatures causing the plants to break dormancy slightly later than average. A sudden rise in temperatures and a dry spell at the end of April brought the timetable back to normal boosting the development of phenolic compounds. The timing of flowering was consistent with past vintages and a good percentage of the flowers produced fruit.

The summer months were defined by dry weather, especially July and August, that saw a critical lack of rainfall and high temperatures. Irrigation provided much needed moisture to allow the drupes to develop and grow and maintained excellent conditions for the plant's vegetative cycle.

The olives were hand harvested during the first half of October, slightly earlier than previous years. The olives were immediately brought to the mill after picking to preserve the exceptional quality of the fruit.

Place of Origin

All olives are sourced from our Bocca di Lupo estate in Minervino Murge (BT) located at an altitude of 300 meters above sea level (984 feet) in the heart of the Murge area. All olives are indigenous Apulian varieties that have existed for centuries in this harsh rugged territory that can be challenging yet at the same time generous offering the highest quality fruit. The olive trees are an average of 80 years old and are vase trained. All olive groves are managed following organic farming principles.



Tasting notes

Tormaresca's extra virgin organic olive oil is a golden yellow color with green hues. The nose offers pleasant aromas of green almonds, artichokes, and hints of tomato leaves. On the palate it is rich and mouth filling characterized by pungent notes and lively flavors characteristic of the olive varieties. Elegant and intense, it closes with a pleasantly bitter long finish.





NUTRITIONAL FACTS

Nutritional Facts serving size 100 ml
Calories 3389 kJ / 824 kcal
Total Fat 92 g <ul style="list-style-type: none">– Saturated fat 14 g– Monounsaturated fat 73 g– Polyunsaturated fat 6 g
Carbohydrates 0 g <ul style="list-style-type: none">– Total sugars 0 g
Protein 0 g
Salt 0 g

