



# "GISOLFO" OF TENUTA CHIARAMONTE

**100% ITALIAN  
ORGANIC EXTRA VIRGIN  
OLIVE OIL  
"COLD EXTRACTION"**

**A VERY SPECIAL BLEND  
STUDIED TO POSSIBLY  
SATISFY ALL TASTE,  
OBTAINED BY PRESSING  
AUTOCHTHONOUS  
OLIVE CULTIVAR,  
INCLUDING MORESCA,  
VERDESE AND  
BIANCOLILLA**

**IT'S CHARACTERISTICS  
ARE LIGHT FRUITY  
SENSATION WITH  
MEDIUM NOTES OF  
BITTER AND SPICY**



CULTIVAR	MORESCA, TONDA IBLEA, VERDESE, BIANCOLILLA
FRUITY INTENSITY	LIGHT
COLOR	GREEN YELLOW
ACIDITY (OLEIC ACID)	0,27%
PEROXIDES NUMBER	8,3 MEQO <sub>2</sub> /KG
K232 EXTINCTION COEFFICIENT	1,95
K270 EXTINCTION COEFFICIENT	0,15
DELTA K	0,001

PRODUCT AVAILABLE IN GLASS BOTTLES WITH NON-REFILLABLE CAP, IN BOTTLE SIZES 100, 250 AND 500ML.,  
TIN IN SIZES OF 1, 3 AND 5 LITRES, AND IN BAG-IN-BOX IN SIZE OF 5 LITRES

