



"RINALDO" OF TENUTA CHIARAMONTE

**ORGANIC EXTRA VIRGIN
OLIVE OIL
"COLD EXTRACTION"**

**P.D.O. MONTI IBLEI
SUBZONE
"GULFI"**

**OBTAINED BY PRESSING
TONDA IBLEA OLIVE
CULTIVAR FROM THE
NEARLY-THOUSAND TREES
(300 OF WHICH ARE
ANCIENT OLIVE TREES),
SITUATED ON THE HILLS
AMONG CAVA SCURA AND
CONTRADA SERRA
VASCELLERIA
(CHIARAMONTE GULFI)**

**IT IS DISTINGUISHED BY A
PERSISTENT FRUITY WITH
MEDIUM NOTES OF BITTER
AND SPICY, WITH A
TYPICAL DESCRIPTOR OF
THE TONDA IBLEA
CULTIVAR ATTRIBUTABLE
TO THE SMELL OF GREEN
TOMATO**



CULTIVAR	100% TONDA IBLEA
FRUITY INTENSITY	INTENSE, LEAF SENSATION
COLOR	GREEN YELLOW
ACIDITY (OLEIC ACID)	0,17%
PEROXIDES NUMBER	8,5 MEQO ₂ /KG
K232 EXTINCTION COEFFICIENT	1,742
K270 EXTINCTION COEFFICIENT	0,104
DELTA K	0,001
POLYPHENOLS	228 MG/KG

PRODUCT AVAILABLE IN GLASS BOTTLES WITH NON-REFILLABLE CAP, IN BOTTLE SIZES 100, 250 AND 500ML.

