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OLIO EXTRA VERGINE DI OLIVA ITALIANO

Year of Establishment:	1920
Ownership and operation	Familiar in character
Type of extraction system	Continuous Perialisi 2 phases
Extraction	Cold extraction in the mill

Varieties of processed olives:	Peranzana
Method of olive harvesting:	By hand

Characteristics of the oil:
Green color, intense aroma of fresh grass, slightly bitter but delicate taste

Gastronomy:
Suitable for meats, raw vegetables, ribollita and tomato soup and bruschetta.

Types of packages marketed:
Glass bottles of Lt 0,250 - Lt 0,500 - Lt 1,00 - Lt 5,00

To whom / where does he sell his oil:
private consumers and shops throughout the country, exporters in the European Community, Japan, America, Canada

Type of packages
Cartoons

With which brand is it present on the market:
"Pasquini - since 1920"