

EXTRA VIRGIN OLIVE OIL NICOLO'S BLEND



RAVIDA
IN MENFI SINCE 1773

ravida.it

“Nicolo’s Blend” is our selection of the best 1000 litres produced each year from the old olive grove at the Ravida family estate, La Gurra. Introduced to celebrate the 25th anniversary of the family business partnership between Natalia and her father Nicolo, it is the perfect expression of our commitment to excellence.

The Ravida estate is home to over 400-year old olive trees of indigenous varieties. This label will be organic certified from 2020.

VARIETY

A natural field blend of Biancolilla, Cerasuola and Nocellara del Belice.

PICKING TECHNIQUES

Picked by hand and mechanical shakers.

EXTRACTION METHOD

Immediate pressing in order to preserve aromas and nutritional properties by continuous cycle with a two-phase system at controlled temperatures.

TASTE Delicate bitter note, long pepper aftertaste, fresh and clean finish. Complex and harmonious.

AROMA Definite and round with hints of freshly mown hay, tomato skin and lemon blossom.

CATEGORY

Medium Fruity.

ACIDITY 0.2%*

PEROXIDES: <10* POLYPHENOLS: >300*
K232: 1,8* - K268: 0,1* - DELTA K: 0,001*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE

Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml

Energy: 3389 kJ - 824 Kcal | Fat: 91,6g - of which saturates: 14,2g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS

The distinctive peppery aftertaste of this extra virgin olive oil, with the addition of a pinch of RAVIDA Sea Salt, will enhance the flavour of smoked salmon, a steamed fish, a grilled steak, a green or tomato salad or a warm vegetable soup. Best tasted raw but can also be used for cooking.

BOTTLE	PRODUCT CODE	EAN CODE	PACKAGE
16.9 FL. OZ.	RVD-OEVNIC500	8019995615009	6X500

*Average value