



CANTINE
ASTRONI

Oro del Cratere

Extra Virgin Olive Oil 100% Product of Italy



From the historic estates of Cantine Astroni comes “gold of the crater” obtained from the varieties Leccino, Itrana, Coratina and Ravece.

From the union of these cultivars and the volcanic soil, a precious oil is born, thanks to a cold process that takes place immediately after harvesting.

A light, savory oil, ideal for dressing delicate fish dishes, salads and vegetables

Product typology: extra virgin olive oil.

Packaging: bottle 500ml.

Type of raw material: varieties Leccino, Itrana, Coratina e Ravece

Origin of raw material: province of Naples, Campi Flegrei

PROCESSING

The processing takes place in a modern mill in a continuous cycle.

The olives after being suitably defoliated and washed, are crushed with a hammer crusher in order to preserve all the phenolic compounds and not give rise to oxidative processes.

After which the kneading takes place in the absence of oxygen and at a controlled temperature always lower than 25° C. The extraction, also cold, takes place by means of a water-saving three-phase decanter.

ORGANOLEPTIC PROPERTIES

The oil has a greenish yellow color, with hints of hazelnut, tomato plant and delicate herbaceous notes, the fruity is medium intense.

USAGE TIPS

Perfect oil for dressing delicate fish dishes, salads and vegetables.

Formati Disponibili
0.5l