



La Maliosa AURINIA

Extra Virgin Olive Oil

BLEND OF TUSCANY CULTIVARS – 2025 Harvest

Olfactory Notes

Lightly fruity with hints of fresh olives and delicate notes of vegetables such as lettuce.

Tasting Notes

The aftertaste maintains its olfactory imprint with delicate herbaceous vegetable tones.

Medium intensity finish where spiciness slightly prevails over bitterness.

Harmony of Smell and Taste

Balanced (indication of olives harvested at the right degree of ripeness).

Freshness and smoothness felt in the mouth.

Type of Soil

Altitude 300 m a.s.l., hilly terrain.
Medium-textured clay soil. Texture:
silt 30%, clay 35%, sand 35%.

Varieties

Frantoio, Leccino, Moraiolo,
and Pendolino.

Pruning Method

Free vase.

Type of Extraction

Cold (max. temperature 26°C) in a
continuous cycle mill with in-line
filtration.

Plants and Age of Plants

3.900 plants of 15-90 years old.

Farming Method

Closed-cycle, organic and
regenerative agriculture.

Harvesting Method

Manual and with facilitators, the olives are placed in ventilated boxes kept in the shade until they are transported to the mill every evening, to preserve their integrity.

Harvest period: October; each variety is harvested separately at the optimum moment of ripeness.

| Chemical Analysis | Value Detected | Qualitative Parameters | Value Detected |
|-------------------------|----------------|------------------------|----------------|
| Acidity (in oleic acid) | 0,21 | Total polyphenols | 602 |

Examples of Food Pairing

Soups: Ideal on sweet soups such as chickpea and shrimp velouté or onion soup.

Mayonnaise: Perfect for homemade mayonnaise.

Fish: Suitable as a raw condiment for fish such as tuna, sea bass, or steamed fish.

Pastry: An ingredient that enhances the creation of cookies and pastries in general.

Storage Before Bottling

In stainless steel containers in suitable rooms with a controlled temperature between 14°C and 16°C. **Stored under nitrogen** to keep the high quality of the oil intact over time.
Bottled-to-order.

Suggested Storage

Keep away from light and heat sources to maintain the quality of the oil.



IT-BIO-014
Agricoltura Italia

