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## TECHNICAL DATA SHEET

# BLEND

**COLORE:** Yellow

**TASTES:** Aromatic herbs (such as sage, oregano, basil)

**CULTIVAR IMPIEGATE:** Leccino, rosciola, carboncella, frantoio and itrana in varying proportions depending on the year

**ABBINAMENTI:** Ideal for use in cooking food and for dressing salads.

**QUALCHE CURIOSITÀ:** The technique of blending in the production of extra virgin olive oils is widely used by operators in the sector in order to harmonize the taste and enhance the pleasantness of oils obtained from different cults var and thus make them more appreciable by the public. In practice, this complicated production technique consists of mixing olives of different varieties in varying proportions by appealing to all the knowledge and experience gained over the years of the olive grower.

Our extra virgin olive oil Moli in a tin is obtained by milling the olives produced from the olive trees within our properties located in the town of Cori (LT) to about 220 meters above sea level or within the properties of a company our partner located in the town of Ariccia (RM) to about 412 meters above sea level according to traditional techniques that go from manual harvesting to milling within a few hours of collection.

