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## TECHNICAL DATA SHEET

# MOLÌ - MONOCULTIVAR ITRANA

**COLOR:** Yellow - Green

**TASTES:** Vegetal (like green tomato) evolving towards pleasant and balanced perceptions of bitterness and spiciness on the finish.

**PAIRINGS:** Pasta with tomato fillet, panzanella, caprese, tuna marinades, steamed vegetables, legume soups, white pasta dishes with shellfish, grilled fish, grilled pork and medium-aged cheeses. The extra virgin olive oil Monocultivar - Itrana is obtained by milling olives of Itrana quality, better known by the commercial name "Olives of Gaeta". This name derives from the fact that the port of the town of Gaeta has represented for centuries the main place from which to export the production.

**SOME CURIOSITY:** The Itrana olive is characterized by its pinkish color and a rather late ripening (March - April).

In order to obtain a high-quality oil from this fruit, our company carries out the harvest in the period of November, giving up part of the production to the advantage of the quality of the product.

Starting in November, in fact, the further the harvest is moved forward, the greater the quantity of oil obtained from the fruit but the lower the quality of the final product.

The extra virgin olive oil Moli - Monocultivar Itrana is obtained exclusively from the fruits of the olive groves of our property located in the town of Cori (LT), about 220 meters above sea level, according to traditional techniques that go from manual harvesting to milling within a few hours.

The history of this variety of olive has ancient roots in the Pontine area, so much so that it is even linked to the popular legend of Frà Diavolo, a romantic character, halfway between a brigand and a revolutionary, dedicated to attacking the royal stagecoaches on their way to Naples in order to distribute the spoils among the poor.

Whether it is the oil of Frà Diavolo or not, the territory of the Lepini, Aurunci and Ausonei mountains certainly owes much of its economic development to the extra virgin olive oil from Itrana, of which it is the only proud producer in the world.

