



LUIGI TEGA
IL MONDO DELL'OLIO



OLIO DEL CARDINALE

The Cardinale's Oil is the most emblematic extra virgin olive oil of the company, the result of Luigi Tega's skillful expertise since 1946. This oil is obtained through a meticulous selection of the finest local cultivars, harvested at the right degree of ripeness and pressed as quickly as possible to achieve a perfect and unparalleled oil.

HARVEST PERIOD

From the second decade of October to the second decade of November.

MILLING SYSTEM

Continuous cycle plant equipped with a variable-speed knife crusher with vertical vacuum kneading.

TASTING NOTES

The Cardinal's Oil is characterized by a medium fruity taste with a progressive spicy sensation, balanced and pleasant, with a pleasantly bitter aftertaste. The moderately intense olfactory profile is characterized by vegetal notes reminiscent of the freshness of freshly cut grass.

PAIRINGS

Its balanced flavor enriches and enhances the taste of every dish, especially salads and cooked vegetables, but also legumes and soups. This oil harmoniously complements white meats, white or sauce-based pasta, and fish dishes, providing an unforgettable tasting experience.

CHEMICAL DATA

Average Acidity. 0,25% - 0,30%

N° of Peroxides. 6

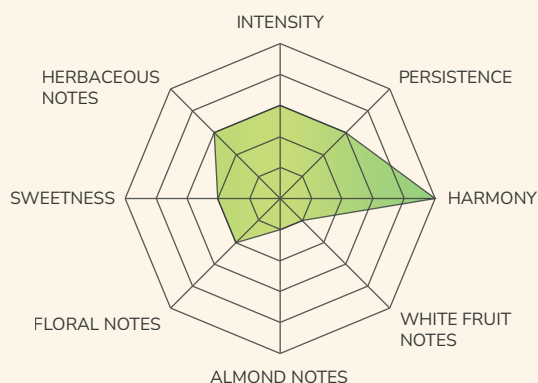
K 232. 1,67

Polyphenols. +/- 330 mg/Kg

Delta K. -0,005

Please note: The data on the left represent an overall average derived from various analyses conducted over the years. Factors such as climate, season, cultivation type, and others can influence the variation of these parameters.

SENSORY MAP



STORAGE

Store in a cool, dry place, away from light and heat sources. Once opened, it is advisable to tightly seal the bottle with the cap after each use to ensure better preservation of its sensory characteristics over time. Best consumed within 18-24 months from the bottling date.

AVAILABLE FORMATS

0,25 L - 0,50 L - 0,75 L - 3,00 L - 5,00 L