

daVinzi GmbH, Seehaldenstrass 99, 8800 Thalwil, Schweiz | Swiss

## PRODUCT-DATA SHEET

Product

Native Extra Olive oil LDV

Place of bottling

Product 100% Italian

Production area Region

Grottole (MATERA)

Altitude

Basilicata ITALY

Olives

Max. 520 m above sea level

Multi variety (Ogliarola,  
Coratina, Maiatica).

Harvest time

End of December/Jan.

Ripe state of the olives at harvest

Fully ripe

Plucking

Manually

Processing-System

Processing system

Average time between picking and grinding

max. 18 hours

## QUALITY FEATURES

COLOUR

Golden yellow with greenish gleam

ODOR

Fruity for olives

TASTE

Delicate consistency, fruity and  
intense taste, pleasantly spicy.

AFTERTASTE

Fresh olives and cut grass.

PRESERVATION CONTAINERS

Stainless steel, filtered

PRESERVATION AND TEMPERATURE

Light-protected, cool and dry at a  
temperature of approx. 17 °C

PRODUCTE SHELF-LIFE

18 Months after bottling

AVERAGE ACIDITY

< 0,30%

PACKAGE

Bottle 250 ml and 500 ml

Canister 3000 ml

GMO (Genetically Modified Organisms) AND ALLERGENS

None

CHEMIAL ANALYSIS CERTIFICATE

At the moment of bottling

Lot-No.: „L“20.12.2019  
attached