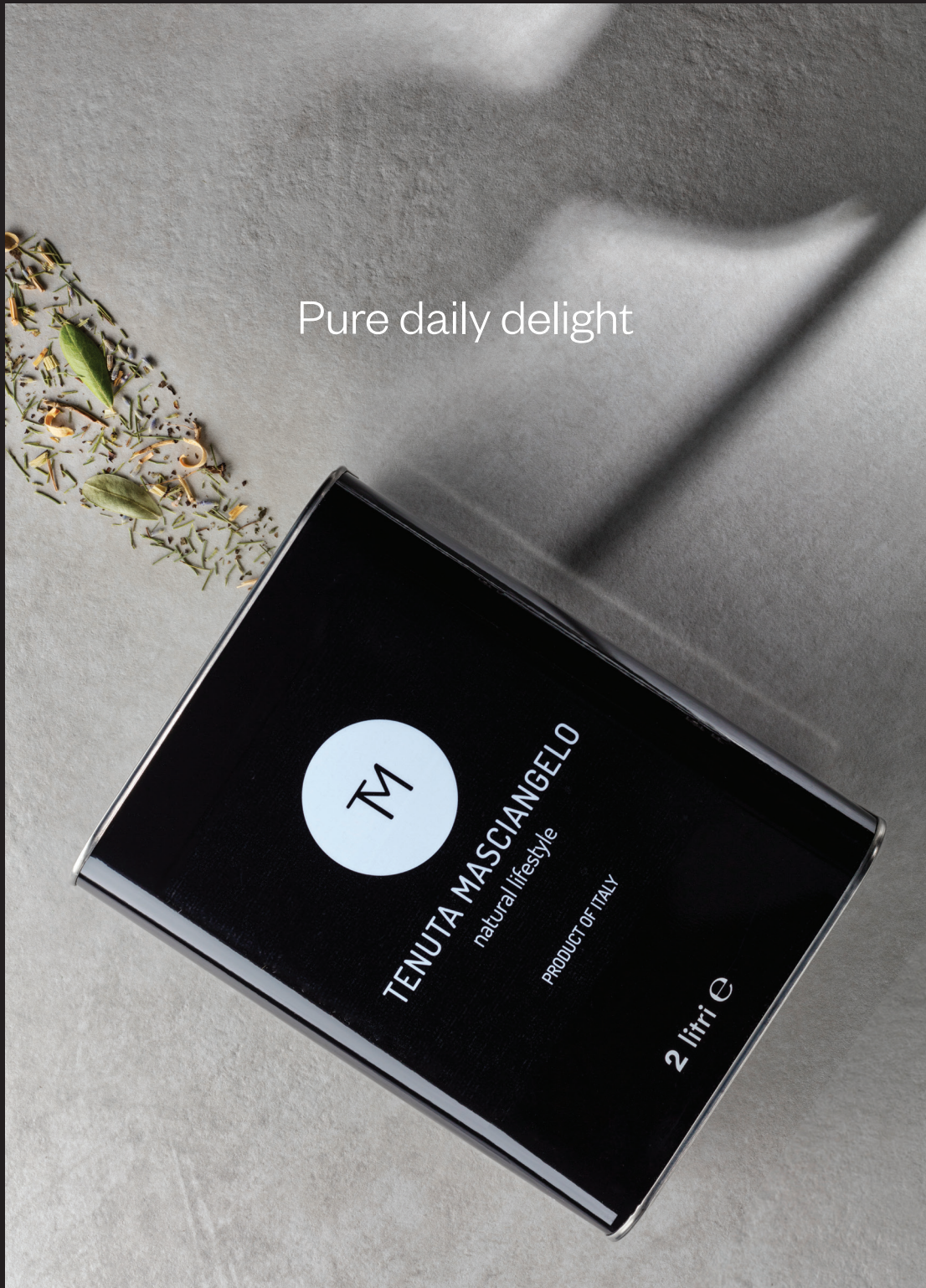




TENUTA MASCIANGELO  
natural lifestyle

Pure daily delight



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# Evo

Conceived to be an essential element in the kitchen, this fine extra virgin olive oil completes the best dishes without altering their flavors, but by enhancing their depth thanks to sensory and organoleptic notes of unparalleled value. Capable of preserving its characteristics even at high temperatures, it is perfect to accompany baked dishes and fried foods of any kind. Ideal choice for chefs and connoisseurs looking for excellence of taste in the kitchen; it is extraordinary when used raw, and capable of giving sublime crispness: just the right temperature, fragrant, dry to the eye and not too oily on the palate .



## **CULTIVAR:**

Leccino , Gentile Chieti

## **HARVESTING:**

This takes place at the beginning/end of October, waiting for the best time depending on the weather conditions of the year. We carry it out with care and attention, and the olives are immediately cleaned, separated from the leaves and selected to eliminate those that are unsuitable.

## **PRESSING:**

We carry it out immediately after the harvest, favouring the preservation of the organoleptic properties of our olives. From this process, we obtain a harmonious and balanced oil, respecting the temperature of the paste during milling, which never exceeds 27°C (cold extraction). The kneading process takes an average of 35-40 minutes.

## **STORAGE:**

Evo's extra virgin oil rests in small steel tanks under inert nitrogen gas, favouring the prevention of oxidation processes.

## **APPEARANCE:**

Green/golden in colour; on the nose: herbaceous fruitiness of medium intensity with notes of grass and almonds; on the palate: fruity, herbaceous with notes of tomato and artichoke; the presence of bitterness and pungency, a perfect combination; the harmonious and pleasant flavour of grass and almonds; cans: black, innovative and elegant design; 2-litre - 5-litre formats