



Code: 02-205	Tin	Pcs/Box: 4
Format: 5/1		MPT: 18 months
Net weight: 5000 ml		

Main Ingredients

100% Italian extra virgin olive oil.

Organoleptic Characteristics

Colour: golden yellow, typical of extra virgin oil, slightly opaque.

Smell: rich and intense.

Taste: it is characterised by a pleasantness to the palate and by the taste of the original fruit, fruity, harmonious and a good savouriness.

Instructions fo Preservation

Store the tins far from heat.

Nature and Characteristics of the Product

This 100% Italian extra virgin olive oil is obtained with the first pressing of the best Tuscan olives. The processing is made through cold pressing without any other manipulation and allowing the oil to decant in a natural way (an incidental sediment on the bottom of the bottle is an index of genuineness). The acidity thus obtained is extremely low, about 0,5%.

Why Buy this Product?

Ginos extra virgin olive oil is 100% Italian and is produced and packed in Monte San Savino, in Tuscany. It is a top olive oil, and the most appreciated as a seasoning when raw, as well as a frying oil for special dishes. It is a first pressing most, strongly perfumed and harmonic, with a delicate aftertaste. It distinguishes itself from other oils for its light opaqueness, as it is not filtered but simply allowed to decant, which is the only way to maintain its organoleptic qualities and the genuineness that are necessary for the most demanding consumers.

Concerned Customers

This product can be used and consumed on any occasion, so no premise can be excluded.

Way to use

Excellent on salads, raw and grilled vegetables and pulses. It is delicious to season carpaccios of meat or fish, to make fine sauces and pesto. It is excellent for light and digestible fried meals. It is unbeatable in quality and valuable preserves such as mushrooms, artichokes, anchovies, etc. For a top performance, do not cook this oil beyond 175°- 185° C.

Chef's Ideas and Suggestions

Olive Maccheroni – prepare a sauce by frying in Ginos' extra virgin olive oil 2 cloves of minced garlic, 4 fresh minced tomatoes or 2 spoonfuls of tomato sauce that you will have previously diluted in a little water, 20 big stoned and minced black olives and four leaves of laurel. Allow to cook on a low flame until the sauce thickens. In the meantime cook 400 g of maccheroni in abundant salted water and when they are cooked, pour them on a hot dish. Add the sauce to maccheroni stirring well and spread some parmesan or pecorino cheese.