

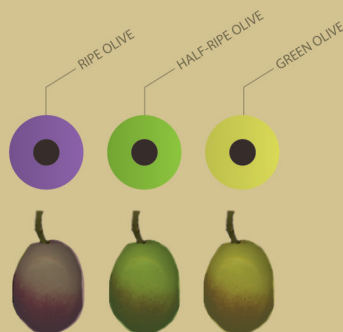
# FAVUZZI

OLIVE OIL & FINE FOODS  
favuzzi.com

Just like coffee, tea and wine, olive oil has an exceptional range of flavours. In all cases, the variety of fruit used, soil, geographical area and producer's expertise will influence the quality and taste of the product.

There are several hundred olive varieties, producing oils with diverse distinctive characteristics. In Italy alone, over 450 varieties are grown from the north to the south of the country, contributing to the wealth of local products.

DELICATE AROMA MODERATE AROMA INTENSE AROMA



## GREEN FRUIT, BLACK FRUIT

At the beginning of the season, all olives are green. They will only become black if left to ripen.

Green olives picked early in the season will produce less oil, but this oil will be intensely fruity, with a slightly bitter finish characteristic of an early harvest. It will also be richer in antioxidants.

Ripe olives, on the other hand, will yield a greater quantity of oil, which will have milder fruity aromas and will contain less antioxidants.



## P.D.O.

The Protected Designation of Origin (D.O. in Spain and D.O.P. in Italy) identifies a product made entirely within a specific geographical area, with renowned expertise. It is the most important certification of quality and authenticity offered to consumers.

## ACIDITY

An olive oil labelled "extra virgin" has an acidity level of 0.8% or less. An oil produced in optimal conditions will have a lower acidity level. The oils imported by Favuzzi all have an acidity level lower than 0.4%, a sign of their superior quality.

## FIRST COLD PRESSED

Today's modern presses allow producers to extract almost all the oil contained in the olives on the first pressing. It is no longer necessary to press the fruit a second time, as was the case in the past. Therefore, the mention "first cold pressed" is no longer indicative of quality. Most olive oil producers no longer display this mention on their labels.

## OLIVE OIL TERMINOLOGY

A quality olive oil is characterized by the intensity of its fruity, bitter or spicy aromas. An infinite number of aromatic notes are also noticeable: herb, tomato, artichoke, almond, apple, banana...

## RECOMMENDATIONS

Store in a cool, dry place, away from light. To fully enjoy the flavours of your olive oil, consume ideally within 18 to 24 months of bottling date.

# GUIDE

EXTRA VIRGIN  
OLIVE OIL



oil & food  
pairings



FAVUZZI

PLANETA



# THE RIGHT OLIVE OIL FOR EVERY DISH

AROMAS

DELICATE



SPINACH  
SALAD

TILAPIA

POTATOES

FOR EVERYDAY  
COOKING  
TRY FAVUZZI'S  
EXTRA VIRGIN  
OLIVE OIL



FRUIT  
SALAD

MODERATE



SALMON

ARUGULA  
SALAD

PARCEL

PESTO &  
BASIL  
PASTA

PORCINI  
RISOTTO

INTENSE



CAPRESE  
SALAD

GRILLED  
VEGETABLES

TOMATO &  
BOLOGNESE SAUCES

BALSAMIC

SUN-DRIED  
TOMATO & GOAT  
CHEESE PIZZA

BASIC RULE

An oil with intense aromas goes well with boldly flavoured dishes.  
An oil with delicate aromas goes well with subtly flavoured dishes.

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