|  |  |
| --- | --- |
| Cerasuola  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.3**  BITTERNESS **3.5**  PUNGENCY **3.8**  Extra Virgin Olive Oil  IOO563 Country of Origin: Italy  **Medium Intensity**  Crush Date: November 2018  TASTING NOTES  This Cerasuola is a rare variety from Sicily, sweet and smooth, with prominent notes of creamy almond and artichoke followed by delayed and lingering chili pepper sensation. It is the highest in our collection of the healthful phenolic compound Oleacein, which imparts an astringent, spicy mouth feel creating a very distinctive sensation from Oleocanthal. Experiencing this gives you insight into the direct correlation between chemistry and sensory!  \*Biophenols: 305.2 ppm FFA: 0.19  Oleic Acid: 71.8 Peroxide: 6.4  DAGs: 92.4 \*PPP: <1.0    *\*As measured at the time of crush* |  |