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| Nocellara **Organoleptic Taste Panel Assessment** FRUITINESS **5.5**  BITTERNESS **3.0**PUNGENCY **4.5** Extra Virgin Olive OilIOO307 Country of Origin: Italy **Medium Intensity**Crush Date: November 2018TASTING NOTES A coveted variety native to Sicily, this Italian Nocellara showcases prominent savory and vegetal notes. Creamy with a complex center, with artichoke notes and a peppery finish.  \*Biophenols: 307.6 ppm FFA: 0.26  Oleic Acid: 72.4 Peroxide: 5.3 DAGs: 92.1 \*PPP: <1.0 *\*As measured at the time of crush* |  |