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| Cerasuola  Extra Virgin Olive Oil  IOO563 Country of Origin: Italy  **Robust Intensity**  Crush Date: November 2021  TASTING NOTES  This uncommon Sicilian variety displays fragrant citrus notes, a savory creamy artichoke center and bitter herb. It has high amounts of Oleocanthal and Oleacein which impart an astringent, spicy mouth feel creating a very distinctive and lingering peppery sensation. Experiencing this gives you insight into the direct correlation between chemistry and sensory in this robust but balanced olive oil.  \*Biophenols: 434.7 ppm FFA: 0.19  Oleic Acid: 74.1 Peroxide: 5.9  DAGs: 95.2 \*PPP: <1.0    *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **5.0**

BITTERNESS **4.0**

PUNGENCY **4.0**