



cantina
dei colli
ripani

Produced and packaged by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italia - Prodotto in Italia - info@colliripani.com
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Terra

Extra virgin olive oil

Size

Available in 1L bottles and 5L tins.



Terra extra virgin olive oil is produced exclusively using our members' olives and is cold pressed to maintain all its properties. All phases of the production cycle are monitored by our company experts, staying true to both traditional and modern methods from harvest through to production. With an intense green colour, the oil has a slight fruity and fragrant aroma, and delicate taste.

Agronomic characteristics of the olive grove

Altitude of olive groves

From 50 to 450 m.a.s.l.

Total area of olive groves

Approx. 20 hectares

Production areas

Ripatransone, Cupra Marittima,
Grottammare, Montalto delle Marche.

Varietal assortment

(indigenous) Lea, Carboncella, Sargano.
(national) Leccino, Frantoio, Moraiolo.

Cultivation techniques

Low environmental impact.

Collection and extraction techniques

Harvesting period

From the first ten days of October
to the second ten days of November

Harvesting method

Manual and/or using machinery.

Milling method

Within 4 hours from collection.

Extraction method

Use of crushers, continuous plant,
cold extraction.

Average oil yield

12,15%

Storage

In stainless steel containers,
saturated with nitrogen.

Caratteristiche organolettiche

Ripe fruitiness with delicate herbaceous notes such as fresh grass. Predominantly sweet sensations with slightly bitter hints and a spicy after-taste. A very versatile product that goes well with all Italian dishes, both raw and cooked.