Correggiola

**Organoleptic Taste Panel Assessment**

FRUITINESS **5.5**

BITTERNESS **3.0**

PUNGENCY  **3.0**

Extra Virgin Olive Oil

IOO391 Country of Origin: AUS

**Medium Intensity**

Crush Date: May 2023

TASTING NOTES

Notes of crisp green apple peel and fresh cut grass give way to a malty, savory herb center with hints of nutmeg. This uncommon Italian variety is closely related to the classic Italian variety, Frantoio and this more complex version shares some of the same variety characteristics.

High fruitiness scores with equal parts bitterness and pungency.

\*Biophenols: 313.8 ppm FFA: 0.15

Oleic Acid: 77.7 Peroxide: 3.8

DAGs: 98.1 \*PPP: <0.2

Squalene: 3,687.8 A-Tocopherols: 252.3



**Smoke Point: 375 F**

***\*As measured at the time of crush***