



L'affiorante® MARFUGA®

Extra Virgin olive oil Monocultivar MORAIOLO

The extra virgin olive oil "L'affiorante®" is the first one to be extracted in the season. It is made from 100% prime quality Moraiolo olives harvested by hand before they are fully ripened, so that the most exigent and refined consumers can enjoy this fragrant fruity oil at their table, strictly RAW. The unmistakable flavour of olives, positively grassy with prominent hints of artichokes and un-ripened almond in addition to a resolute, intense bitterness and peppery punch, makes it the best product of the MARFUGA® mill.

HARVEST PERIOD:

15 October to 10 November

AWARDS:



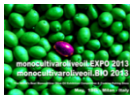
"AIS BIBENDA" Guide

Awarded with "5 GOCCE" 2007-2009-2010-2011-2015



German magazine "DER FEINSCHMECKER"

Selected as one of the world's top 200 2007-2008



"MONOCULTIVAR OLIVE OIL" Award

"Gold" Prize 2010-2011-2013

Best packaging of the year 2011

Innovation of the year 2012

Best scent of the year 2012



"SLOW FOOD" Extra Virgin Olive Oil Guide

Awarded with "TRE OLIVE" 2009 – 2011 – 2014

Menzione "GRANDI OLI" 2015



"GAMBERO ROSSO" Guide

Awarded with "3 FOGLIE" 2012 – 2013 – 2014

Awarded with "2 FOGLIE ROSSE" 2015

Best Organic EVO 2017



German guide "MERUM"

Selected as one of the best olive oils in Italy 2013-

2014-2015

CULINARY ADVICE:

Strictly RAW on potatoes, lentils, chickpeas and all kind of vegetables soups.

Excellent on red meat, fish and with fresh cheese, which enhance the fresh-vegetable component of the oil.



DATA SHEET

Format	Bottles 0,50 Lt numbered
Pieces per box	6
Box dimensions	L.25xP.18xH.39
Box gross weight	7,195 Kg
No. of boxes per europallet layer	19
No. of layers per europallet	4
Expiry date	24 months from packaging date

EVERY YEAR ARE PRODUCED NR. 5000 BOTTLES, NUMBERED AND PACKED INDIVIDUALLY IN ELEGANT CARDBOARD BOXES.



0,50 Lt