

Un alimento prezioso



Discover a treasure of goodness
**EUROPEAN EXTRA
VIRGIN OLIVE OIL**

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An extraordinary journey to discover the most precious taste!

Welcome to the sensory journey of discovery of extra virgin olive oil, the jewel of European food and wine culture. Allow yourself to be won over by this treasure trove of flavor, tradition and well-being, which will make every dish an unforgettable experience. The production of extra virgin olive oil in Europe is an art that has been handed down for generations, where olives are carefully processed to preserve all their organoleptic properties. In perfect balance with the traditions of the past, we also turn our gaze to the novelties and innovations of the present, to ensure the quality of this unique product. Each drop of extra virgin olive oil, is a treasure chest that holds the history of the land from which it originates and its biodiversity. Discovering its aromatic nuances, means immersing yourself in an experience that enriches and engages all the senses, taking you directly to the heart of Mediterranean cuisine and European culture. Prepare to be conquered by taste.

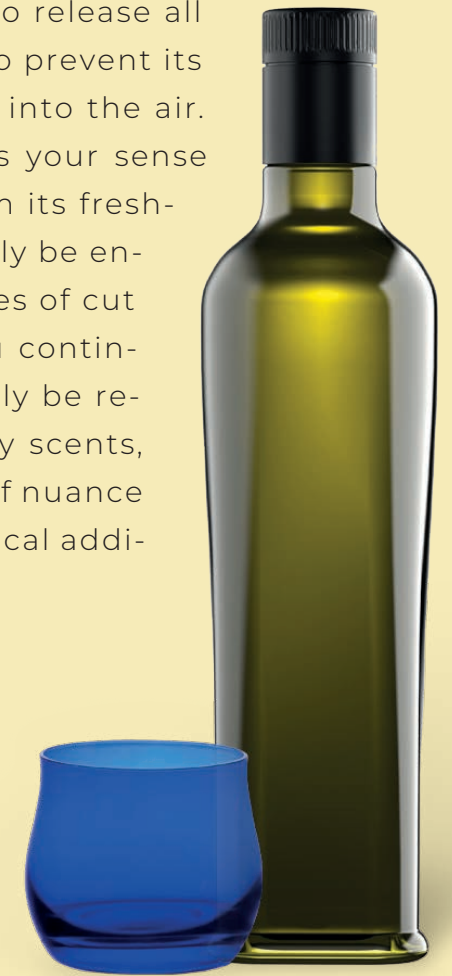




How to recognize authentic quality

The sense of smell

Tasting is the first step in exploring the richness of extra virgin olive oil. Pour a little into a glass, preferably dark-colored, and cover it with one hand while gently swirling it with the other. In this way the oil, as it warms slightly, is able to release all its aromas. Be careful to seal the glass well, to prevent its aromatic notes from immediately dispersing into the air. By gently sniffing, extra virgin olive oil gives your sense of smell a combination of scents that confirm its freshness and high quality. Your nostrils will initially be enveloped in the complexity of herbaceous notes of cut grass, green tomato or artichoke, but as you continue sniffing, secondary notes will also gradually be revealed, with hints of light fruit, floral or spicy scents, such as basil and black pepper. The richness of nuance in the aromas of this excellence, free of chemical additives, reveals all its genuineness.





The taste

Tasting extra virgin olive oil requires care and slowness. Take a small sip, passing it over the tongue and around the mouth, inhaling some air to oxygenate it and amplify its aromas. The proof of quality is its slightly bitter and slightly spicy taste, which depends on the specific variety of the cultivar, that is, the “type” of olive. In addition, the spicy note is also linked to the treasure contained in extra virgin olive oil, polyphenols, valuable antioxidants. The nuances of taste that follow, such as herbaceous, artichoke or almond notes, reveal the complexity of a product that encompasses the essence of the lands where it was born.





in fact, is the method that most preserves the organoleptic qualities of the product. The identity of production also determines its greater or lesser value. A blend oil is an oil that is obtained through olivaggio, that is, from the pressing of at least two varieties of olives, while a monocultivar oil is produced with only one type of olive, and is undoubtedly the most renowned. Extra virgin olive oil is a treasure trove of substances beneficial to health. It is rich in monounsaturated fatty acids, vitamins E and K, antioxidants and polyphenols that protect the heart, reduce inflammation and fight free radicals.



The sight

Transparent labels are the key to understanding the great value of extra virgin olive oil. They carry quality certifications that tell the story and characteristics of the product, allowing you to consciously buy European excellence. The origin, production and harvest year are fundamental to understanding the final taste as well. The provenance of the olives is always specified, with a distinctive indication of the terroir and agricultural practices of a specific European region. Italy, for example, with a massive presence of olive groves on almost all its territory, has a millenary tradition linked to this cultivation. The olive harvest becomes a ritual every autumn, where olive presses work from October and into December nonstop. The production techniques indicated, also explain the value of extra virgin olive oil, cold extraction

Adding it to your diet on a daily basis is a habit that gives well-being to the whole body, ensuring endless possibilities for its use in the kitchen, where it is capable of enhancing the taste of any dish. Labels are a tool that allows you to understand the quality, origin and nutritional benefits of extra virgin olive oil. Reading them can make all the difference in making an informed choice about what you put on your table, giving you the confidence that you are buying a very valuable European product.

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