



MASSERIA ALTIPARETI  
1899  
CAZZETTA

## SECOLARIO

EXTRA VIRGIN OLIVE OIL FROM ONLY CENTURY OLD OLIVE TREES  
100% TYPICAL OF SALENTO- PUGLIA (ITALY)

### CARATTERISTICHE

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Superior category olive oil obtained directly from only century old olive trees, Ogliarola Salentina and Cellina di Nardò varieties.

These old trees are protected by census and the product is guaranteed by traceability through GPS coordinates.

The extra virgin olive oil from only century olive trees is high quality, with unique organoleptic characteristics and sensations that surround the ancient flavors of a land rich of traditions.

### SCHEMA TECNICA

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Name: Secolario

Production area: only century olive trees of Terra d'Otranto

Cultivar: Cellina di Nardò – Ogliarola Salentina

Olives picking: the olives are picked directly from the plant

Production: within 6-12 hours from picking, so as to preserve the aroma of fresh olives

Flavor: gently fruit taste with typical almond aftertaste and herbs notes.

Color: green with yellow hints

Recommended: The extra virgin olive oil from only century olive trees is at the heart of the Mediterranean Diet, suitable for lightly-flavored, uncooked dishes.

Health benefits: it is rich in natural antioxidants with beneficial health effects, against diseases such as heart disease, neurodegenerative diseases, prevent atherosclerosis and help to maintain a better balance between “good” cholesterol and “bad” cholesterol.