



CÀ BOTTURA

cabottura.it

EXTRA VIRGIN OLIVE OIL NOT FILTERED

The olives are placed in special ventilated crates and, at the end of the day they are taken to the traditional stone oil mill, where they are cold pressed.

This type of process involves initially using traditional stone wheels, to then continue with the “cold” pressing using traditional pipe presses at a controlled temperature between 22 - 25 °C.

This process gives excellent quality unrefined extra virgin oil.

After pressing, the oil is taken to the cellars and left to rest in special vats, and after a short period is bottled in the unrefined state, keeping intact all its qualities and properties.

