



CÀ BOTTURA

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EXTRA VIRGIN OLIVE OIL FILTERED

Olives for producing the filtered oil are taken to a small mill which uses a modern processing system, with “cold” pressing (temperature between 22 - 25 °C), but with a continuous cycle and final centrifugation.

This produces unrefined extra virgin oil which is then filtered by passing it through a large funnel and cotton wool balls, to produce an excellent quality filtered extra virgin oil.

