



**ALESSANDRI BRUNO**

**EXTRA VIRGIN OLIVE OIL**

**CARTOCETO D.O.P.**



**Proof of origin:**

Some historians ascribe the origin of Cartoceto and the surrounding villages to Carthaginians who survived the battle on the River Metauros (207 BC).

The presence of the olive in the Cartoceto district is attested by a series of acts and documents dating back to the 13th century. The lands under the jurisdiction of Fano were an important source of olive oil and Cartoceto was of particular importance for its production.

**Geographical area:**

The production area is located in the Province of Pesaro e Urbino (Marche Region) and comprises the territory of the communes of Cartoceto, Saltara, Serrungarina and Mombaroccio and part of that of Fano (entire north hill slope bounded by the Flaminia national highway to its junction with the Adriatica national highway (south side) and the administrative boundary (north side).



# EXTRA VIRGIN OLIVE OIL

## CARTOCETO D.O.P.

Descriptions	Litre
Bottle - Extra Virgin Olive Oil D.O.P.	0,25
Bottle - Extra Virgin Olive Oil D.O.P.	0,50
Bottle - Extra Virgin Olive Oil D.O.P.	0,75

Organoleptic evaluations:	Value	Limit
Defects median	0,0	Max 0
CV <sub>r</sub> %	0,00	Max 20
Fruity median	4,7	Min 0
Bitter median	2,5	
Pungent median	2,4	
Panel test	7,7	Min 6,5

### Organoleptic characteristics:

**Aspect:** Veiled

**Colour:**

Green or green with golden yellow tints for oils still very young; golden yellow with greenish tints for more mature oils.

**Aroma:**

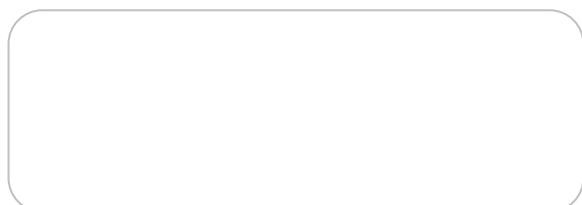
Green olive fruity from light to medium on the IOOC scale with a light herbaceous note.

**Taste:**

Well balanced, fusing green fruity, sweet, bitter and pungent.

**Defects:** Absent.

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