

SECRETARIAT COMMITTEES OF
PROFESSIONAL TASTING VT1
AND VT2 CONSTITUTED AT THE
CCIAA OF VITERBO

Prot. N. 1566 of 15.12.2020

SUMMARY COMMUNICATION
PROFESSIONAL TASTING COMMITTEE VT2
EC Reg. n. 2568/91 and subsequent amendments and supplements

PANEL TEST OF 15.12.2020 N. 05/20

OIL SAMPLE: C0719/1/6/41/20 BOTTLE 21215824

PREVALING DEFECT: 0

FRUITNESS MEDIAN: 3.85 MID GREEN

BITTER MEDIAN: 3.65 MID

SPICY MEDIAN: 4.30 MID

COLOUR: *emerald green with golden highlights*

SMELL: fruity reminiscent of healthy, fresh fruit harvested at the optimum ripening point

FLAVOUR: medium fruity with a balanced bitter and spicy aftertaste

RESULTS OF ORGANOLEPTIC ANALYSIS
The oil sample complies with the specification
EXTRA VIRGIN OLIVE OIL D.O.P TUSCIA

It should be noted that the panels operating at the Chamber of Commerce of Viterbo, established on the basis of the provisions of art. 4, paragraph 3, of EC Regulation n. 2568/91 and respectively, with Decrees of the Ministry of Agriculture, Food and Forestry Policies no. H-473 and H-474 of August 13, 2007 are professional tasting committees, legitimized according to the community law to carry out analysis related to the organoleptic characteristics of oils, but not counter-analysis activity reserved to the "public" or "official" tasting committees indicated in the list in Annex 2 of the Decree of the MIPAF of 30.7.2003 and succ. mod. and integr.

**THE SECRETARY OF THE TASTING COMMITTEES
VT1 AND VT2**