OIL SENSATIONS

+ almond-like
a flavour associated with sweet oils and aromas, quite a faint sensation that can remind one of fresh or dry almonds. However, a dry-almond-like sensation can sometimes be confused with incipient rancidity.

+ apple-like
the sensation that reminds one of this fruit

+ bitter
that pleasant flavour, of the correct intensity, typical of an oil produced in the milling of olives which are still green.

+ bitter and astringent
a sensation, typical of some oils and not at all unpleasant, that follows an oral tactile reaction of tightening.

+ briny
an olfactory sensation that reminds one of olives preserved in saline solution.

+ coarse
the oral sensation, tactile, dense and thick, that some oils leave after tasting

+ cooked
a defect that one notices as a result of excessive and/or prolonged heating of the oil in the mixing or extraction phases;

+ earthy
when the olives are gathered from the ground and above all when they are not washed, the oil has this specific flavour.

+ esparto
the flavour of olives pressed on new esparto mats (fiscoli).

+ fruity
that oil of which the aroma and the taste remind one distinctly of the healthy olive, freshly picked at the ideal moment of maturity;

+ greasy
a taste that one notices in an oil that has been produced with machinery from which have not been adequately eliminated the traces of petrol grease and mineral oil.

+ grassy
a sensation that reminds one of freshly cut grass.

+ hay-like
a typical flavour of those oils that reminds one of dry grass.

+ leafy
a bitter sensation typical of oils produced from olives milled together with leaves or twigs.

+ morchia
a unique sensation that one notices in an oil that has been obtained from the dregs of decantation, or that has stayed too long in contact with its own sediment or marc (morchia), and that has undergone anaerobic fermentation, as a result.

+ matty
a defect in those oils produced from an olive paste that has been placed on mats (fiscoli) which a have been soiled with fermented residues.

+ mature
a sweetish flavour, somewhat lifeless, typical of the oil obtained from mature olives.

+ Metallic
where the oil has been kept too long in contact with metal surfaces during the operations of pressing, mixing or piling.

+ muffled
where the fruity sensation is somewhat faint, on account of the faded aromatic charge

+ musty
sensation that one notices in those oils which have been produced from fruit which has been kept in heaps for many days, in damp environments, and on which fungus and yeasts have developed.

+ old
the sensation that one notices in an oil that has stayed for too long a time in a bulk container, or even in a bottle.

+ overheated
a flavour typical of those oils produced from olives that have been too long piled-up in heaps and which have suffered an advanced level of maturation.

+ pickled cucumber
a sensation that one notices in those oils which have been hermetically closed for a long period of time, especially in tins.

+ rancid
an unpleasant flavour and an irreversible characteristic of those oils which have undergone an oxidation process as a result of prolonged contact with the air.

+ sansa
a flavour in which there is an evident odour of olive paste (sansa);

+ soapy
an olfactory sensation reminiscent of green soap

+ vegetable water
a defect which an oil develops either through bad decantation, or as a result of a prolonged contact of the oil with the watery content of the oily must (mosto).

+ sweet
the sensation that one notices in those oils in which do not have evident attributes of bitterness, astringency or hot (piccante).

+ vinegary
is a defect in which the oil reminds one of the flavour typical of vinegar. This is due to the formation of excessive quantities of acetic acid, ethyl acetate and ethanol.

+ wormy
a flavour that comes from the milling of olives that have fermented and been infested with the larva of the olive fly.