



Olio d'Oliva Extra Vergine

OLIVE VARIETIES

Frantoio, in addition to small percentages of varieties such as Leccino, Olivastra di Montalcino, Moraiolo, Ascolana Tenera.

DESCRIPTION

COLOUR: from green to golden yellow according to the year.

BOUQUET: fruity, intense and persistent with hints of freshly mown grass, artichoke.

TASTE: medium spicy with variable bitter finish, according to the year.

Ideal as a dressing. To fully appreciate its taste, we recommend using it on toasted bread, traditionally known as "bruschetta".

TECHNICAL NOTES

Production technique: The olive fruits are picked up by hand during the first weeks of November and cold pressed within 24 hours. The olive oil, stored in stainless steel tanks before the bottling, is filtered.

Total acidity: 0,3%



AVAILABLE FORMATS :
0,50 l