



## Poggio alle Mura Olio Extra Vergine di Oliva

### DESCRIPTION

VARIETY: Monocultivar Frantoio

COLOR: Deep green.

AROMA: Fruity, with notes of green olive and artichoke.

FLAVOR: Harmonious, with a powerful and rich vegetal profile dominated by artichoke and green olive. The bitter and pungent undertones are pronounced yet balanced, enriched with captivating aromatic notes. Persistent, with a pleasant and elegant finish.

Recommended for flavorful crostini, fresh salads, and cheeses. Excellent on beef, salmon, and tuna tartare and carpaccio; outstanding with sushi. Ideal for pasta, risotto, soups, and broths when added at the end of cooking. Oil with a very high content of polyphenols, antioxidants, and vitamins.

### TECHNICAL NOTES

*Production technique:* harvesting is carried out by hand-picking during the first weeks of October. The olives are pressed within 24 hours of being harvested. After "cold" extraction, the oil is filtered and subsequently bottled.



AVAILABLE FORMATS :  
0,25 l - 0,50 l