

Our olive oil

Classification: Extra virgin olive oil

Production zone: Marcialla

Variety: Frantoio, Leccino, Moraiolo

Production Technology: The olives are picked manually with the help of harvesting implements. They are then pressed within 24 hours of being harvested by an extraction method of low temperature.

Maturation: in stainless steel drums at a constant temperature

Tasting notes: Intense green colour, with hues of golden flecks. Olive aroma with herbaceous bouquet and hints of artichoke. Slightly fruity and bitter; with a light peppery aftertaste.

Pairings: Italian bruschetta (toasted bread with various toppings), seasonal vegetables, bread soup and legume soups.

