



EXTRA VIRGIN OLIVE OIL

VARIETIES 50% Frantoio, 25%
Moraiolo, 5% Morcaio, 20% Leccino

HARVEST hand picked and conserved
for up to 36 hours in 10kg containers

PRESSING By pounding

EXTRACTION By centrifugal separation

PRESERVATION METHOD Stainless steel
containers (HI 4 or 6) at a constant
temperature

ORGANOLEPTIC ANALYSIS
Bright intense green colour with soft
golden tones. Very intense perfume of
fresh olives with underlying scent of
artichokes. Strong, fruity flavour, mildly
spicy soft sweet tones with a
pleasurably bitter and persistent
aftertaste.

