



Olio Extravergine di Oliva

Variety: Grignano, Frantoio and Casaliva

Colour: golden yellow with nuances tending to green

Scent: deep and fruity with a light green tomatoes scent

Taste: deep and strong, it doesn't hide the food taste but it exalts its goodness

Processing: olives are picked before they reach complete ripeness and processed within twenty-four hours. The oil derived from the pressing of the olives is left to decant naturally until it is bottled, usually during the month of March

Acidity: 0,40 % max