

EXTRA VIRGIN OLIVE OIL

100%
Italian
top class
Extravirgin
Olive Oil
obtained
by mechanical
processes



Town/Area:

Lonigo, Colli Berici, Vicenza (Veneto)

Olive Varieties

Frantonio 30%, Grignano 30%, Leccino 25%, Pendolino 15%

Cultivation

The varieties are trained and pruned to the classic system; the grove is cover-cropped, with no irrigation, but only annual organic fertilisation. Olives are picked by hand in the 1st decade of November as veraison begins.

Pressing

The olives are crushed the same day they are picked, then the oil is obtained by the cold continuous extraction process. Olive yield of about 45 quintals/hectare. Yield in oil of 15% .

Ideal food pairing:

Perfect poured from the bottle directly on raw and cooked vegetables, soups, fish and meat.

Appearance

Green, flecked with pale yellow, very finely-balanced density, correct fluidity

Bouquet

Fragrances of herbs and blossoms, artichoke and potato.

Palate

Crisp, fruity and lightly peppery. Alluring and long-lingering , it will bring out the finest qualities in all foods.

Available Sizes:

500 ml glass bottle, 5.0 l tin

Packaging

6 bottle cases

Awards

2 Gocce AIPO d'ARGENTO 2017. 86 e 89 rating