

## 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.

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### **Available Sizes:**

500 ml glass bottle, 5.0 l tin

### **Packaging**

6 bottle cases

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### **Awards**

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