



OLIO EXTRA VERGINE DI OLIVA



In the territory of Montefalco, olive groves or “chiuse” are located on the highest and ossiferous grounds, that are particularly suited for olive cultivation. (Altitude 400 m a.s.l.; southern exposure).

The organic cultivation of olives, certified by CCPB, does not allow the use of either chemical fertilizers or synthetic pesticides.

OLIVE VARIETIES

Moraiolo, Frantoio and Leccino.

HARVEST

Hand-picked in the second half of October. The olives are immediately transported to the oil mill in special crates.

PRODUCTION

The olives are crushed within 24 hours, using the continual cold extraction process, which allows the outstanding organoleptic qualities of the oil to be preserved.

TASTE

Medium strong, slightly piquant (when freshly pressed).

COLOUR

Emerald green.

AROMA

Fruity, release of intense fragrances, with aromatic notes of artichoke, fresh grass, green olive and walnut.

SERVING SUGGESTIONS

Raw, especially recommended drizzled onto salads, cooked vegetables, pulses, soups and grilled meats.

SIZE

500 mL and 750 mL bottles; 3 L and 5 L can.