



OLIO EXTRAVERGINE

Extra-virgin olive oil

Vintage

2017

Caratteristiche

Extra-virgin olive oil of a superior quality obtained almost entirely from the local Raggia variety with a small percentage of Frantoio and Leccino. Harvesting by hand and the subsequent cold pressing within 24 hours ensure the provision of a high quality product.

Bouquet

Averagely fruity, tending towards green with hints of artichoke and almond.

Flavour

Mainly sweet-tasting sensation with slight, bitter and hot-spicy notes.

Colour

Green with yellow highlights.

Fluidity

Medium.

Recommended for serving with

Excellent with salads and with delicate dishes: white meat and fish.