



OLIO EXTRA VERGINE DI OLIVA

HARVEST: Hand picked

EXTRACTION: Cold pressed with natural decantation and filtration before bottling

FIRST YEAR OF PRODUCTION: 1980

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Limpid ancient gold with greenish glints

AROMA: Fragrant and fruity

PALATE: Sapid, harmonious and delicate

SUGGESTIONS: Particularly suitable for lightly-flavored uncooked dishes

