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## *OLIO EXTRA VERGINE DI OLIVA*

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HARVEST: Hand picked

EXTRACTION: Cold pressed with natural decantation and filtration before bottling

FIRST YEAR OF PRODUCTION: 1980

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### ORGANOLEPTIC CHARACTERISTICS

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SIGHT: Limpid ancient gold with greenish glints

AROMA: Fragrant and fruity

PALATE: Sapid, harmonious and delicate

SUGGESTIONS: Particularly suitable for lightly-flavored uncooked dishes

