

Olio Extra Vergine di Oliva



Intense fruity aromas with notes of artichoke, celery, and thistle.
Spicy with some bitter hints. It is rich and very consistent.

Pairs well with grilled meats, raw vegetables with artichokes and celery, soups, salads, boiled cod, ribollita, and black cabbage farinata.

Grapes:

Frantoio (90%), Moraiolo (5%), Pendolino (5%)

Harvest:

in October and November, the harvest is done by hand

Yield for hectare:

the average yield is very low: 10%

Method:

cold pressing. Conservation before bottling in stainless steel vats, protected from oxidation with argon



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