



# OLIO EXTRAVERGINE DI OLIVA

<b>Denomination</b>	Olio Extravergine di Oliva Toscano I.G.P.
<b>Olive variety</b>	Frantoio, Moraiolo, Leccino, Pendolino.
<b>Olive groves characteristics</b>	Olive groves are situated in the Chianti zone on medium-height, hillsides with excellent exposure. The trees are planted in a moderately compact soil.
<b>Production techniques</b>	Our best quality Olives are handpicked, hardly selected and immediately carried to the oil press and then cold crushed to better save fruity aroma and the typical spicy taste. This unfiltered Extra Virgin Olive Oil may produce a natural light sediment.
<b>Colour</b>	An intense green colour.
<b>Fragrance</b>	Scents of green olives and of fresh artichokes.
<b>Taste</b>	A slightly bitter and sharp flavour.
<b>Availability</b>	In 0,50 lt. bottles.