



EXTRAVIRGIN OLIVE OIL

Production Area	Castelnuovo dell'Abate - 365 m above the sea level
Soil Characteristic	Limestone rich in stone marl
Cultivar	tucany: Correggiolo, Frantoiano, Leccino, Pendolino e Moraiolo
Production	Manual collection. The oil obtained by cold working in our stainless steel crusher, for the exclusive use of the company, is rich and light, with a very low acidity. The bottling, carried out by hand, after a decantation without filtration, preserves in its fullness the flavors and aromas characteristic of a natural extravirgin olive oil.
Colour	Intense green
Profumo	netto di olive fresche
Bouquet	Fruity, with artichoke smell.