

EXTRAVIRGIN OLIVE OIL



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FRAGRANCE AND TASTE

The elegant label portrays the three steps in the growing cycle of the olive tree: flower, leaf and fruit on golden and earthly-coloured background.



Growing area:

Illasi, Lavagno (VR)

Varietals:

50% Favarol,
 30% Grignano
 10% Leccino
 10% Canino, Taggiasca, Piangente

Cultivation method:

Favarol, Grignano, Piangente, Leccino, Canino and Taggiasca varieties come from the olive trees of different age, from 35-year-old to more than one century old. Plants are trained and pruned to a classical system, with grass between rows. No irrigation is implemented, annual, organic fertilization. Manual harvest in the 2nd decade of October.

Pressing:

Pressing on the day of harvest. Continuous cold extraction. Yield: 15 – 60 q/ha, 8-13% of final product.

Ideal food pairing:

Delicious standalone and with raw and cooked vegetables, soups, fish and meat.

Colour:

Green with straw yellow highlights.

Nose:

Herbs, flowers, artichoke and potato.

Taste:

Crisp, fruity, lightly peppery, notes of spring vegetables, musk and meadow flowers, lingering and full, ideal to intensify the taste of your favorite dishes.

Available format sizes:

0,5 Lt glass bottle, 2 Lt can.

Packaging:

Single and 6 bottle cases, 2 Lt can.

