

Olio blend :

ALTITUDE : 360 metres a.s.l.

VARIETAL COMPOSITION: 40% Toccolana, 30%Dritta, 30% Leccino.

HARVESTING METHOD : MECHANICAL

EXTRACTION SYSTEM: 3 – phase continuous

PRODUCTION : 60 HI

FORMAT:3-5 LT

COLOUR: Intense golden yellow

SMELL : Harmonic with a medium fruity of fresh herbs just mowed and small notes of artichoke

FLAVOR : Into mouth it enter full and intrincating way with a bitter and spicy pleasant and persistent.

At the end, there is a light note of bitter almond.

Bitter and pungent are definite and harmonic.

MAXIMUM ACIDITY: 0,2%

COMBINATION OF DISHES: Perfect on sea starters, free of vegetables spelled soup and red meat.