



EXTRA VIRGIN OLIVE OIL

CULTIVARS: LECCINO, MORAIOLO, PENDOLINO, FRANTOIO

PROCEDURE: THE OLIVES ARE COLLECTED BY HAND BURNING AND COLD-PRESSED.

IN THE FIRST MONTHS IT IS AN INTENSE GREEN WITH WARM YELLOW REFLECTIONS EVOLVING WITH TIME INTO A YELLOW GOLD.

THE OIL IS NOT FILTERED AND IS STORED IN A THERMO-CONDITIONED ENVIRONMENT IN STAINLESS STEEL DRUMS. IT IS MANUALLY BOTTLED IN 500 ML BOTTLES. WE RECOMMEND TASTING IT SIMPLY WITH HOMEMADE BREAD.