

# OLIO EXTRAVERGINE DI OLIVA



<b>Production area</b>	Olive groves located around Podere Pascena and close to the vineyard of Montenero d'Orcia.
<b>Olives</b>	Correggiolo, Leccino e Moraiolo
<b>Production method</b>	Manual harvest between the end of October and the beginning of November, immediately pressed. Oil extraction is made with cold techniques to maintain the quality characteristics of the product. After cotton filtration, the oil is bottled.
<b>Organoleptic characteristics</b>	Green color with golden reflections over the time. Intense and fruity bouquet with hints of cut grass and artichoke. On the palate has a spicy and slightly bitter note which decreases over time. Persistent aftertaste.

Bottle 500 ml