



ENIO OTTAVIANI
VINI E VIGNETI

OLIO

EXTRA VIRGIN OLIVE OIL

ORGANIC



Bottle:
lt.0,50



Origin of the oil:
100% Italian



Variety:
leccino, correggiolo, frantoio



Colour:
green with yellow hints



Flavour:
dry with a pleasurable
harmonious body



Scent:
bitter yet spicy



Aftertaste:
artichoke and almond



Filtered:
yes, always with new filters



Production:
olive harvest with veraison
at 2/3 of ripening,
to guarantee a fresh
product of the best quality



Work:
organic cultivation, hand picked



Olive milling:
c/o third parties
with ultra-innovative olive mill



Features:
pressing of the olives within
10 hours of harvest



Pressing:
almost total absence of oxygen



extraction:
a continuous cycle
decanter without final separator



Storage:
in an air-conditioned
environment in a stainless
steel tank with nitrogen bell jar

No residues of plant
protection products which
are prohibited by the Organic
Agriculture regulation

www.enioottaviani.it