

# 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