



EXTRA VIRGIN OLIVE OIL

VARIETIES

Frantoio, Leccino, Raggiolo

GEOGRAPHIC POSITION

medium hill (200 m above sea level)

HARVESTING METHOD

manual, milled solely on day of harvest

EXTRACTION SYSTEM

cold press

CHARACTERISTICS

Aspect clear

Colour lime green

Fragrance intense fruit

Taste slightly bitter

Density medium

NOTE

All our oil comes from our own trees,
and is pressed in our own mill

