



EXTRA-VIRGIN OLIVE OIL D.O.P. CHIANTI CLASSICO

The olives

This is a protected appellation of origin (D.O.P.) extra virgin olive oil.

The olives of the Frantoio, Corregiolo, Moraiolo and Leccino varieties are harvested only in the Chianti Classico area.

Production process

The olives are harvested by hand in November and December and the production process starts within 48 hours.

The production technique adopted is the cold pressing with traditional crushers. The oil is then centrifugated and filtered through natural cotton.

Organoleptic characteristics

Colour: deep green.

Bouquet: deep vegetal with notes of wild herbs.

Taste: delicate but pungent, with a slightly bitter note.

Suggested use

Excellent with soups, grilled meats - in particular with Florentine T-bone steaks-, vegetables and in general with dishes of high cuisine.

Bottle size

250 ml

