



EXTRA - VIRGIN OLIVE OIL

Harvest	2012
Production area	Montalcino - Loc. Castelnuovo dell'Abate
Variety	Frantoio, Moraiolo, Leccino, Olivastra
Harvest system	harvested by hand
Harvest period	during the first fifteen days of November
Extraction system	a cold extraction in a modern continuous system



Organoleptic characteristics:

in the nose fruity, fresh, herbaceous and persistent with an artichoke's aroma. Large and persistent flavor with hints of artichoke and, in lower intensity, of tomato and celery. Light tinge of bitter spicy.