



# OLIO EXTRA VERGINE DI OLIVA

*FROM MONTALCINO'S OLIVE GROVES*



<b>Produced and bottled</b>	Extra virgin olive oil entirely produced in Montalcino from the estate's secular olives trees
<b>Olives varieties</b>	From Secular trees of wild "Olivastre" and also from medium to high density olives groves planted , with the following domestic varieties: Frantoio, Moraiolo, Leccino e Pendolino
<b>Picking</b>	100% Handpicked during the month of November/early Decembe
<b>Milling</b>	within 24 hours of picking. Single short pressing, allowing for a gentle cold extraction
<b>Colour</b>	Amber tending towards vivid green
<b>Characteristics</b>	Sharp and fruity, soft on the palate. Intense and persistant flavor.
<b>Flavour</b>	Elegant and marked to taste. Spicy aftertaste, with vanilla and wilted fruit
<b>Bottle</b>	Green glass bottle 0,500 ml Green glass bottle 0,750 ml
<b>EAN code for bottle</b>	8016179890023 x Bottle 0,500 ml 8016179890016 x Bottle 0,750 ml
<b>Scatole</b>	Carton 8 bottles x 0,500 ml Carton 6 bottles x 0,750 ml
<b>EAN code for carton x6 x6</b>	8016179800008

