

EXTRA VIRGIN OLIVE OIL IGP TOSCANO 2011 HARVEST

Type: Extra virgin olive oil

Area of production: Bolgheri - Castagneto Carducci (Livorno)

Altitude: 50 m above sea level

Terrain: earth of Pliocene origin, characterised by a medium texture and a good presence of gravel, sand, lime and clay

Total area: 5000 m²

Olive varieties: 50% Frantoio, 30% Moraiolo, 10% Leccino, 10% Pendolino

Harvesting method: manual cropping onto nets from the end of October to the beginning of November, pressed within 24 hours

Extraction method: low temperature continuous cycle

Colour: subtle green with yellow hues

Aroma: fruity with hints of grass and green tomato

Flavour: fruity, well-orchestrated with spicy hues accompanied by aromas of artichoke and green grass

Serving suggestions: excellent with vegetable soup, cooked vegetables, raw vegetables and dips, bruschetta, salads, roast meat and fish

Acidity: 0.25%

Bottle format: 0.50 l

