



EXTRA VIRGIN OLIVE OIL

*Argento*

With the scents of spring countryside, the extra virgin "Silver" is the blend made according to the recipe of the Di Martino Farms to maximize the intense flavor of fresh olives. Extra virgin olive oil "Silver" is cold pressed within 2 hours of harvesting from olives from the lands of Santa Perpetua, Dote, Torricella, Ciommo di Mango, Schinosa Dugno and Casalicchio, all in the countryside of Trani.

It stands out for the perceptions of artichoke, chicory, tomato and almond. The complex is soft and balanced on the palate and reconciles an aftertaste lively with delicate flavors. It is ideal for enhancing dishes from flavor fresh as salads, carpaccio and enhances rustic dishes, such as legume soups, grilled meat or fish.