



TOSCANO PGI Extra-Virgin Olive Oil

Olive cultivars: Leccio, Frantoio, Pendolino, Moraiolo

Certified by the Consortium that safeguards each bottle with its signature, by checking the supply chain, which rigorously takes place in Tuscany, from the harvest to the packaging. The guarantee of having an authentic and safe product on your table. The oil undergoes a chemical and sensory analysis (it is submitted to a tasting by a panel of experts designated by the Ministry of Agricultural, Food and Forestry Policies) in order to check its compliance with PGI regulations. A unique cultural heritage of the Tuscan territory safeguarded by the Protected Geographical Indication since 1998.

The oil's bouquet is a blend of sensual fresh fragrances of aromatic herbs, lemon balm, grass, pepper, arugula, artichoke. Green, persistent.

It is well-balanced and combines exceedingly well with grilled dishes, roasts, and savory sauces. And always with vegetables, whether grilled, steamed or sautéed.

Rated by *Gambero Rosso Oli d'Italia* and *Flos Olei*