



*Extra virgin olive oil
slightly fruity*



Cultivar: Leccino, Gentile di Chieti, Frantoio, Nebbio.

Area of production: Rocca San Giovanni- San Vito Chietino, Trabocchi Coast (Abruzzo).

Altitude: between 50 and 200 mt above sea level.

Type of soil: mainly sandy.

Average age of olive trees: 100-150 years.

Type of cultivation: traditional in vases, about 150 – 160 trees per hectare.

Harvest time: end of September – end of October.

Type of harvesting: by hand with rakes and mechanical beaters. Large harvest nets are placed on the ground to collect the olives.

Extraction: from cold in a three-phase continuous system.

Storage: stainless steel tanks sealed under nitrogen at a controlled temperature.

Serving suggestions: this slightly fruity extra virgin olive oil combines well with a raw dish, to dress salads, bruschetta, fish based starters. it is excellent for the preparation of sauces, sautéed vegetables and fried food.

Packaging: dark green glass bottles. Guala drip-saver cap. 200 mL - 500 mL - 750 ml bottles. 6 bottles per carton.

Organoleptic characteristics: Yellow hue with green tints. Slightly fruity aroma. Reminiscent of artichoke and fresh grass. The taste of sweet almond prevails on the palate and harmonizes the spicy and bitter hints so that the oil has a full and round flavour.
