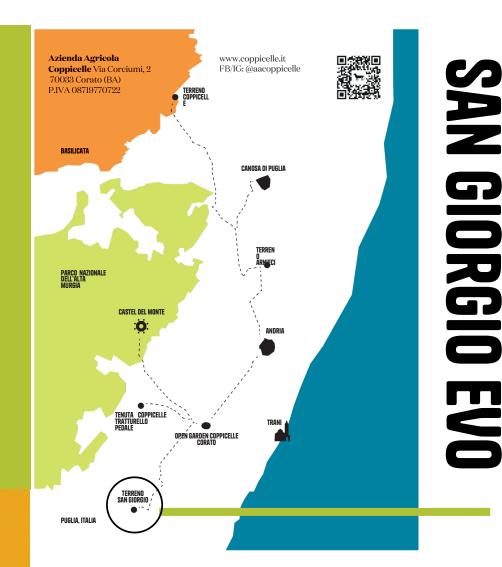
ORGANOLEPTIC DESCRIPTION

A bouquet of fragrances: from arugula, to green tomato, from grass to the thistle flower.. Balanced and pleasant taste. without losing character and structure.

100%MONOCULTIVAR Favolosa



HOW DO YOU BARK THIS OIL IN THE KITCHEN?

San Giorgio Evo is an elegant oil, with strong scents and balanced taste. Excellent to combine with fish meat with a delicate taste, carpacci, pesti or white sauces.

OUR PRODUCT (EXTRACTION TECHNIQUES)

Extra virgin olive oil cold pressed in a continuous cycle with exclusively mechanical processes and milled within three hours from the olive harvest. Filtered.

FORMATS BOTTLES



🤊 100ml-250ml-500ml