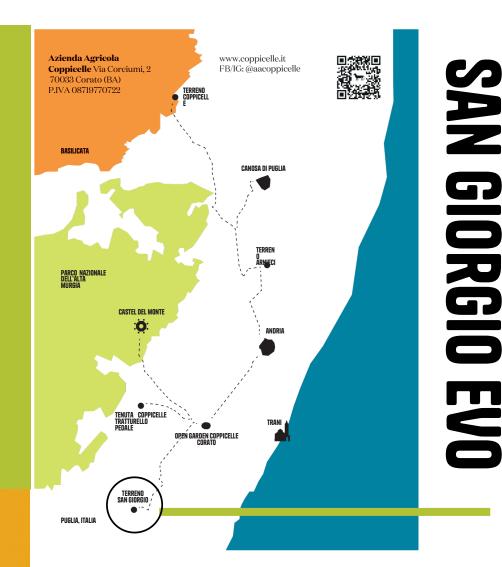
### ORGANOLEPTIC DESCRIPTION

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