

Dei EXTRA VIRGIN OLIVE OIL



DESCRIPTION

The olive groves of Martiena and La Ciarliana produce a high-quality extra virgin olive oil, obtained from a cold pressing with a maximum acidity level of 0.6% (oleic acid).

It is golden in colour with greenish reflections and dark olive green immediately after pressing. It has a fragrant and fruity aroma, intense but not pungent.

Its flavour is harmonious, pleasantly sour with a pleasant vein of artichoke and an almond aftertaste.

AVERAGE YEARLY PRODUCTION

1.000 bottles

VARIETIES

Frantoio, Moraiolo e Leccino