

# Extra Virgin Olive Oil



## Extra Virgin Olive Oil

### Our elegant olive oil

From a harmonious combination of the Frantoio, Leccino, and Perlarola varieties carefully selected and hand-picked from the olive trees in the estate in Castelcerino, we obtain our extra virgin olive oil, cold pressed and unfiltered.

Of a warm and bright golden color, embellished with green shimmers, it is an oil that is balanced, gentle and characterized by prevailing spicy notes with hints that recall the artichoke and the dandelion.

Variety	Leccino, Frantoio, Perlarola
Harvesting period	November
Area of production	Castelcerino di Soave - VR (I)
Harvesting method	Manual picking
Processing	Continuous cold cycle not followed by filtration
Packaging	0,50 L bottle