

NOT ONLY WINE / EXTRA VIRGIN OLIVE OIL



OIL

Extra Virgin Olive Oil

PRODUCTION AREA

Vaiano - Castiglione del Lago - Lago Trasimeno

ALTITUDE

320mt s.l.m.

CULTIVAR

Dolce Agogia, Frantoio, Leccino, Moraiolo

HARVEST AND MAKING

Harvest is done during last part of November by hand. In order to obtain a high-quality oil, the olives are hand-picked when they reach the perfect degree of ripeness and immediately taken to the oil mill.

Here a grindstone is used and, by traditional "cold" processing, this rich tasting and perfumed oil with extremely low maximum acidity is obtained.

VINTAGE

2021

SIZE

250 ml - 500 ml

1 l - 3 l - 5 l

PACK

6 bottles 500 ml

12 bottles 250 ml

AVAILABLE