



## Olio Extra Vergine d'Oliva

*Biologico*

2016

**Olive variety** selected blends from the olive-groves of the estate: Larcianesi, Leccio, Frantoio, Pendolino and Moraiolo

**Harvest method** by hand, in small crates.

**Harvest period** End of October.

**Crushing** the olives are crushed within 24 hours from the harvest and then worked in a closed circuit before being bottled

**Filtration:** the oil is immediately filtered by gravity.

**Medium production per year** about 3.000 bottles of 0,75 lt.

### **Accompaniments**

seafood salads, fish dishes both raw and baked in foil. Excellent if used raw on a slice of bread or coupled to the typical Tuscan soups.