



## Olio Extra Vergine d'Oliva

*Biologico*

2020

### Organic oil

### Harvest 2020

**Olive variety** All from Ridolfi Olive groves. Varieties: Larcianesi, Leccio, Frantoio, Pendolino and Moraiolo.

**Harvest method** Manual in boxes. Between late October and early November.

**Pressing** Maximum 24 hours from the collection and treated in closed cycle before bottling.

**Tasting notes** Bright green colour. On the nose fragrant and intense, a fruity taste with a pleasant spiciness.

**Food pairing** Seafood salads, roasted and smoked fish. Tuscan soups.

**Bottles** 0,25L - 0.50L – 0,75L