



Olio Extra Vergine d'Oliva

Biologico

2018

Organic oil

Harvest 2018

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