



## ORGANIC EXTRA VIRGIN OLIVE OIL • 500ml

**Variety** Biancolilla

**Harvest Technique** Manual

### Pressing

Pressed within 12 hours from harvest. Mechanical extraction through continuous cold cycle (two phases)

### Tasting notes

Light green extra virgin organic oil with yellow hues.

On the nose, green herbaceous perceptions of bitter almonds, thistle and artichoke.

On the palate, in the aftertaste, the olfactory perceptions are confirmed accompanied by the perceptions of wild chicory and wild rocket.

*The altitude enhances the Biancolilla olive variety which at 500 m.s.l. generates a very fragrant oil in which the bitterness and spicy taste results in a distinct and balanced combination. Ideally used with light dishes, like fish, white meat or crudités.*



### FOOD MATCHING

Grilled foods	★
Steamed	★★★★★
Crudités	★★★★★
Soups	★★★
Fish	★★★★★
Cheeses	★★
Salads	★★★★★

### TASTE

Fruity	★★
Bitter	★★★★★
Spicy	★★★
Sweet	★★

### AROMAS

Herbs	★★★★★
Almond	★★★
Artichoke	★★
Tomato	
Black pepper	
Thistle	★★
Coffee	

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