



## ORGANIC EXTRA VIRGIN OLIVE OIL • 500ml

**Variety** Crastu

**Harvest Technique** Manual

**Pressing**

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

**Tasting notes**

Light green oil with golden hues. On the nose, green herbaceous perceptions of thistle and artichoke are highlighted, accompanied by light hints of toasted coffee.  
On the palate, in the aftertaste, the olfactory perceptions are confirmed accompanied by the perceptions of wild chicory and black pepper.

*The altitude enhances the Crastu olive variety which at 500 m.s.l. generates a very fragrant and intense bitter-sweet oil which results in a distinct and balanced combination. Ideally used with strong dishes, roasted meat or raw vegetables.*



### 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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