



ORGANIC EXTRA VIRGIN OLIVE OIL • 500ml

Variety Frantoio

Harvest Technique Manual

Pressing

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

Tasting notes

Green extra virgin organic olive oil with golden hues.

On the nose, green herbaceous perceptions of wild chicory, thistle and artichoke.

Upon tasting, the olfactory perceptions are confirmed: after a first sweet sensation it gives way to a bitter and a spicy taste in harmonious balance.

The altitude enhances the Frantoio olive variety which at 500 m.s.l. generates a fruity oil, excellent on mixed grilled meats, legume soups, bruschetta and on all dishes that enhance the distinctive taste of Mediterranean cuisine.



FOOD MATCHING

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

TASTE

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

AROMAS

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

Azienda Agricola Alessandro Mocciano Li Destri
Via G. La Farina, 3 - 90141 Palermo - Italy
tel : +39 3385698067 - mail: info@terrediequila.it
www.terrediequila.it

