



ORGANIC EXTRA VIRGIN OLIVE OIL • 500ml

Variety Santagatese

Harvest Technique Manual

Pressing

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

Tasting notes

Organic extra virgin olive oil with a light green colour and golden-yellow hues.

On the nose, green herbaceous perceptions of thistle and artichoke are highlighted, accompanied by light hints of green tomato.

The taste is slightly spicy and with a general sensation of bitterness counterbalanced by a certain sweetness.

The Santagatese variety is very suitable for those looking for a fruity oil of medium intensity and very high quality, with a refined flavour, to be combined with not too elaborate dishes of either fish, meat or vegetables. It is also highly appreciated for dressing raw foods, salads and light legumes.



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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