



## ORGANIC EXTRA VIRGIN OLIVE OIL • 100 / 250 / 500 ml

**Variety** Blend of Biancolilla 50%, Frantoio, 40%, Crastu 10%

**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 color 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.

*Our Family reserve blend is suitable for those who love a fruity oil of medium-high intensity, elevated quality, with a strong flavor, to be combined with a great variety of dishes from fish to meat or vegetables. It is exalted on 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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