

Extra Virgin Olive Oil Sheet Extra Virgin olive Oil

Biologic

DESCRIPTION

SHEET EXTRA VIRGIN OLIVE OIL

Cultivars: leccino, frantoio, moraiolo, correggiolo

Terroir: the superb terroir combines with our work methods: harvesting by hand and pressing at a controlled temperature immediately after the harvest. The result is an extra virgin olive oil with the typical characteristics of the best Senese oils.

Tasting Notes: The oldest trees recall our common Mediterranean roots, our history and many literary references, but above all they are strikingly beautiful, with the silver filigree of their leaves shining in the sun.



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