



# OLIO EXTRA VERGINE DI OLIVA BIOLOGICO

Production area Antella – Florence

Vineyard extension 40 hectares

Certified organic estate

Soil composition Medium Mixture, tending to clay

Altitude 200-300 metres above sea level

Olive variety Frantoio, Leccino, Moraiolo and Pendolino

Process The pressing of the olives takes place within 12 hours from the picking

Harvest Manual and mechanical

## ORGANOLECTIC ANALYSIS

Fruity Very intense

Bitterness Intense and persistent

Spiciness Intense

