

EXTRA VIRGIN OLIVE OIL

ORGANIC ITALIAN EVO

2024

CERTIFICATION:

Organic.

CULTIVAR:

55% Leccino, 40% Frantoio, 5% Moraiolo.

AGRONOMIC MANAGEMENT:

Organic farming in which attention to soil vitality and protection of biodiversity play a key role.

SOIL:

Medium clay soils that enhance balance and fruit.

ALTITUDE:

Between 280 and 310 metres above sea level.

PRODUCTION YEAR:

The year began with a rather mild winter, with infrequent but regular rainfall. From June onwards the situation changed to almost daily rainfall. From the first week of July there was another extreme change: the arrival of heat, with days that reach significant heat peaks. From the first week of September onwards, a rather rainy period began, which lasted until late October. The rain that characterised the production year meant that the olive trees had a significant water supply in the ground. This led to great quality, as the trees enjoyed optimal conditions throughout the season. Indeed, this olive oil has an elegant and delicate character, which reflects an ideal vintage where the phenological phases were completed regularly.

HARVEST:

Third week of October until mid-November.

PRODUCTION:

The careful step-by-step harvesting carried out according to variety and, above all, according to the type of soil, allowed the extraction of an olive oil rich in polyphenols, while preserving its fruity profile. For all varieties, early harvesting was fundamental in order to enhance freshness and aromas.

ORGANOLEPTIC NOTES BY MOIRA TIBERI

OLIVE OIL TASTER:

Medium intense, broad and complex fruitiness with notes of artichoke and almond.

Pleasant and well dosed bitter charge. Spicy with long persistence of black pepper notes.

AVAILABLE FORMATS:

250 ml, 500 ml, 5 l cans; 250 ml bottles; 500 ml bottles packed in individual boxes.

