



Olio Extravergine di Oliva

Il Chicco



OLIVE VARIETY
Correggiolo and Moraiolo

AREA OF PRODUCTION
Between municipalities of Pienza and Montepulciano in Tuscany Region

DESCRIPTION
We produce our extra virgin oil with the experience of generations exclusively by secular olive trees of the property harvested by hand in early November and pressed within 24 hours. The oil obtained has the characteristic taste of fresh olives and the fragrance derived from harvesting the olives as they start to ripen. It is full-bodied, aromatic and pleasantly spicy with a slightly bitter aftertaste.

EXTRACTION METHOD
Cold conyinous cycle

PERFUME
Fruity and intense

FLAVOUR
Lightly spicy with an agreeable bitter after taste

BOTTLE and CASE
12 or 6 bottles of 500 ML