



TECHNICAL SHEET

CATEGORY

Extra Virgin Olive Oil

CULTIVAR

Gentile di Larino and Peranzana

PRODUCTION AREA

Rotello (CB)

OLIVE GROVES ALTITUDE

300 metres above the sea level

SOIL COMPOSITION

very well-balanced and rich in stones

HARVEST PERIOD

half of October



HARVEST SYSTEM

manual with milling on the sameday as the harvest

CRUSHING AND EXTRACTION

continuous cycle at controlled temperature

TASTING NOTES: It has a powerful and balanced fruitiness with pleasant herbaceous notes and a slight hint of green tomato. The taste is decisive, enveloping and elegant with balanced bitter notes and a slightly spicy aftertaste.

<p>FOOD MATCH</p>	<p>perfect for embellishing important dishes such as carpaccio, tartare or grilled meat or fish, or to enhance the flavor of croutons, salads, soups and boiled or grilled vegetables, or simply to give an extra touch to any dish.</p>	
<p>PACKING</p>	<p>0.5 liter Oleum bottle with screw cap and drip catcher.</p>	

CANTINE SALVATORE

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