

Olio Extra Vergine d'Oliva

Production area:

Asolo, Sant'Anna hill

Olive varieties:

Frantoio, leccino, pendolino.

Harvest period:

Harvesting takes place at the end of October.

It is carried out exclusively by hand with the use of mechanical facilitators.

Milling:

The olives harvested during the day, placed in boxes, are taken to the Gnesotto oil mill, in Bassano del Grappa and AIPO accredited.

Extraction is carried out cold using a continuous method and at a controlled temperature, so as not to alter the oil's organoleptic characteristics.

Characteristics:

Appearance and limpid colour of an intense bright green with golden hues.

Clear olive aroma, on the nose it opens harmoniously with delicate herbaceous notes.

The taste is initially fruity with slight bitter sensations balanced with spicy ones.

Best served with:

It can be served raw with bread and on risottos with Asolo herbs, ideal on salads and fish.

Technical details:

Acidity is a parameter that indicates the percentage of oleic acid in an oil and is the main indicator of quality. The lower its value, the higher is the quality of the product. The maximum acidity limit for an Extra Virgin Olive Oil is 0.8%.

Free acidity 0.14%

Qt of polyphenols > 300mg/kg

Size:

Available in 50 ml bottle.

