



Poggio alle Monache

EXTRA VIRGIN OLIVE OIL

Tuscan oil with marked features both in scent and fragrance; ideal for all uses, either raw, where only a few drops exalt the taste of dishes or in cuisine. Perfect to season all types of soups, meat and grilled fish, salads, raw vegetable dips, extremely tasty on bruschetta (toast) and thinly sliced raw meat.



Harvest

Between October and January

Pressing

The olives are pressed within and not beyond 24 hours with cold extraction, that guarantees a superior level of oil, obtained exclusively through mechanical means

Cultivar

Leccino, Moraiolo, Frantoio, Correggiolo, Pendolino, Maurino

Altitude

Chiusure, Asciano (SI), about 475 above sea level

Terrain composition

Tuff, clays, marnic sands and crushed stone

Harvesting method

By hand

Filtering

Natural decanting

Features

Brilliant golden colour with a full bodied look

Taste and scent

An harmonious fruity taste at first, ending with a spicy aftertaste. Aromatic notes of artichoke and herbal scents.