



Poggio alle Monache

EXTRA VIRGIN BIOLOGICAL OIL

Tuscan oil with marked taste and scent features. It's ideal for all kinds of uses, be it raw, where only a few drops enhance the taste of a dish or in cuisine. Perfect to accompany all types of soup, grilled meat and fish, salads, raw vegetables; extremely tasty on toast and raw meat.



Harvest

Between October and January

Pressing

Olives are milled within and not beyond 24 hours through cold pressing, that guarantees a superior type of oil. It's obtained exclusively by a mechanical process.

Cultivar

Leccino, Moraiolo, Frantoio, Correggiolo, Pendolino, Maurino

Altitude

Chiusure, Asciano(SI) about 475 a.s.l.

Terrain composition

Limestone, clay, marly sand and gravel

Harvesting method

By hand

Filtering

Natural decanting

Taste and scent

Harmonious and fruity when tasted with a spicy aftertaste. Artichoke and herbal aromatic hints.

Features

Brilliant, golden yellow colour and full bodied appearance