

"PERLA ORO " Extra Virgin Olive Oil - Organic



Extra Virgin Olive Oil: Organic "Perla Oro"

Harvest year: 2020

Cultivar: Frantoio 100%

Region: Tuscany

Production area: Hills Val d'Orcia

Altitude: 400-500 s.l.m.

Harvesting system: by hand for stripping and with facilitators

Harvest period: the months of October and November

Extraction system: Continuous cycle system

Appearance: Clear from filtering

Density: Medium fluidity

Color: Green with golden reflections

Nose: medium fruity, clean olive, with herbaceous notes of artichoke and ripe fruit and to a lesser degree of tomato

Taste: Fresh and clean, opens with a slight sweet sensation followed by a pleasant bitter and spicy charge of medium intensity, persistence rich in vegetal notes dominated by the herbaceous sensation of artichoke.

Use: Raw on soups, vegetables, legumes, meats, bruschetta, dips, salads, medium-flavored fish.