

"PERLA VERDE " Extra Virgin Olive Oil - Organic



Extra Virgin Olive Oil: Organic "Perla Verde"

Harvest year: 2020

Cultivar: Leccino 30%, moraiolo 30%, frantoiano 30%, pendolino 10%

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: Mainly in 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, of ripe olive, with soft notes of ripe fruit and herbaceous hint of artichoke.

Taste: Clean, opens with a slight sweet sensation followed by a pleasant and contained intense bitter and spicy charge

Use: Raw on salads, bruschetta, pinzimonio, fish, for the preparation of in oil and mayonnaise; in the kitchen excellent for the preparation of sauces, sauces and for frying.