



CORTE LONARDI

Extra virgin olive oil

Olive varieties Grignano, Favarol, Pendolino and Leccino.
Free acidity (oleic acid) 0.25

Olive groves

Average altitude of the olive groves: 350 meters above sea level.

Production

Olives are hand-picked in November and consequently crushed using the continuous system method.

Organoleptic description

Colour: Golden yellow with bright green hues. Taste: fruity, fresh on the nose and on the palate, with a sweet and slightly spicy aftertaste.

Bottles

500 ml bottle.

