



LA TORRE

EXTRA VIRGIN OLIVE OIL

IGP TOSCANO



Area of production: Arezzo - Toscana (Italy)

Annual production: 40-60 quintals

Olive variety: moraiolo leccino and frantoiano

Altimetry of the olive: 300-450 m above sea level

Soil type: terraced, medium texture marl clay
good skeleton

Training system: specialized, trunk polyconic

Picked period: last decade of October - November

Production: strictly from organic production, early hand-harvesting and machine processing of olive every day to maintain the characteristics of fresh and healthy olives from which, by mechanical means in a continuous cycle, we obtain an oil with organoleptic and sensory characteristics of extreme quality. This oil is filtered and it is bottled soon after the pressing.

Preservation method: stainless steel tanks with nitrogen gas

Colour: green with yellow nuances

Characteristics: high density, pleasant notes of freshness and spicy with hints of artichoke, tomato and cut grass with a pleasant and balanced taste.

Taste: medium fruity

Food pairing: ideal as a condiment for meat, soups and toasted bread with tomato

Chemical analysis: acidity 0,15 – peroxides 3,36
tocopherols mg/kg 238 – polyphenols mg/kg 379

Container:

