



LA TORRE

EXTRA VIRGIN OLIVE OIL

NOVELLO



Area of production: Arezzo - Toscana (Italy)

Annual production: 5-10 quintals

Olive variety: moraiolo leccino and frantoiano

Altometry 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: second decade of October

Type of product: strictly from organic production, early hand harvesting, daily processing of olives 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 not filtered and it is bottled immediately after the crushing.

Preservation method: in bottle and in stainless still tanks

Colour: intense green

Characteristics: good density, pleasant notes of freshness and spicy with hints of artichoke, tomato and cut grass leaving on the palate a persistent and pleasant scent of fresh olives.

Taste: intense fruity

Food pairing: ideal with salads, seafood, soup and starters

Container:



lt 0,10



lt 0,25



lt 0,50

