

EXTRA VIRGIN OLIVE OIL



OIL VARIETIES:

Pendolino, Bjelica and Lecino

PICKING:

Manual; obtained by cold pressing immediately after picking.

OLEIC ACID:

0,2 %

COLOUR:

Intense olive green, immediately after pressing, or gold yellow, with green reflections, after ripening.

SMELL:

Fruity, reminiscent of green apple, spicy

TASTE:

Spicy, typical of young olive oil

AWARDS:

Gold medal: "JJOOP - Tokio" / 2020

Gold medal: "Olive oils competition Los Angeles" / 2019

Gold medal: "NYIOOC - New York" / 2019

Best in class: "JJOOP - Tokio" / 2019

Gold medal: "NYIOOC - New York" / 2018

Gold medal: "EVO IOOC - Italy" / 2018

Gold medal: "JJOOP - Tokio" / 2018

Gold medal: "Vinistra" / 2018