

FATTORIE
PARRI
VITICOLTORI



Olio extra vergine di Oliva Igp Olio Toscano

Variety: Frantoio, Moraiolo Leccino

Technology Of Production: Olives harvested by hand at the end of October, cold pressing within 12 hours of harvested in our oil mill

Conservation: Stainless steel tanks, controlled temperature of 15-18 °C

Bottling: After approval by the Tuscan IGP Oil Consortium

Colour: Bright green

Nose: Aroma of fresh olive, hints of almond and artichoke

Taste: Slightly spicy with a hint of pleasant bitter