



Olivo EXTRA VERGINE di Oliva BIO

FERROCINTO 0,5 litre



Olive oil from Italy

Producer and bottler: Tenute Ferrocinto/Campoverde Spa - Contrada Ciparsia - 87012 Castrovillari (CS) - Italia - +39 0981 415122

The olives are harvested by hand and processed within 24 hours in the first cold pressing.

Olive varieties: Carolea, Cassanese. Tondina and Nocellare del Belice.

Press method: Cold pressing with millstones.

Extraction method: In cold way. Continuous cycle followed by centrifugal separation.

Filtration: Natural decantation.

Sensory characterization: In the nose this olive oil is fruity, fragrant and fresh. It has a subtly spicy note and reminds of green tomatoes, artichokes and almonds. In the taste it is soft and fruity. One tastes very clearly green olives.

Colour: Shining emerald green.

Closure type: Screw.

How to serve: Direct from the bottle on grilled fish or meat. As dressing for steamed or raw vegetables and salads. Ideal this oil is suitable for adding to soups and sauces. And of course, it tastes also gorgeous - easily on grilled bread with crushed tomato and some salt.

Organic Control Station: IT-BIO-007.



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Imprint:

Cantina24 – Wine trade
Pideritplatz 2
32825 Blomberg
Germany
Tel.: +49 (0)5235 97473

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