



**Area of production:** Province of Verona (Italy)

**Altitude:** 100 meters above sea level

**Olive grove:** Le Coste, I Montioni

**Planting:** 6 square meters plot per single tree

**Picking:** by hand

**Pressing:** within 2 days of picking

**Harvest period:** October - November

**Processing:** solely by mechanical means at a controlled temperature

**Conservation:** stainless steel containers for 2 months, prior to bottling

**Filtration:** cotton filter

**To be consumed:** within 18 months from bottling

## ORGANOLEPTIC REPORT

**Color:** from green to yellow

**Scent:** fruity

**Taste:** slightly spicy with a sweet almond aftertaste

**Acidity:** less than 0,4%

In order to maintain the extraordinary organoleptic properties of extra virgin olive oil unaltered, it is essential to store the bottles in a dark and cool environment.

**Enjoy with:** salads, crudité and added raw to enhance any savory dishes.

**Packages for sale:** 0.5 liter bottle

3 liter can