IL POGGIONE

# Olio extra vergine di oliva




*In October and November, the olives are harvested by hand and then pressed in the farm's own olive press within few hours from the harvest.*
*The olive oil is cold-pressed by continuous extraction in order to avoid any risk of external contamination and to ensure that all the nutrients and typical aromas and flavours of the olive oil are kept intact.*

| | |
|---|---|
| Product | Olio extra vergine di oliva |
| Varietal | Correggiolo and Moraiolo |
| Pressing | Cold pressing in a continuous disc oil press. |
| Tasting Notes | Bright green in colour, it is intensely fruity on the nose, with aromas of olives and artichokes. It is spicy on the palate, with just a hint of bitterness. |
| Food Pairings | Perfect pairing as it is on the bruschetta, green salads, vegetable soups and steaks. It is also excellent for cooking and deep frying, as it withstands the heat better than any other oil. |

**Tenuta il Poggione** 53024 S. Angelo in Colle Montalcino - Italia • +39 0577 844 029 • info@ilpoggione.it • P. IVA 00502730526