

Extra Virgin Olive Oil

**Production techniques**

Our olives are harvested by hand or by combs, having regard for the olive groves. They are delivered on the same day to the mill, selected and then ground by a technologically-advanced manufacturing process with controlled temperatures that never exceed 27°C. After milling, our oil is left to rest in steel tanks for natural decantation in order to preserve the aromas to the full, and then it is bottled.

Colour

Bright green with golden reflections.

Tasting notes

slightly bitter initial sensation with subsequent spicy notes of medium intensity.