



## Ulivo D'Oro

*Olio extravergine di oliva*

**Area of production:** production area Taburno

**Exposure and altitude:** hill territories, positioned to south – east at 300 on sea level

**Olive Varieties:** blend of local varieties, with prevalence: ortice, ortolana, leccino e racioppella

**Harvest period:** November

**Harvest Method and extraction system:** The olives are picked from the plant when they are perfectly ripe, by the traditional method of “brucatura” (the olives are hand picked) which allows to select the best fruits; in the immediate aftermath, the olives are processed through a system of milling and separation by a continuous cycle system machinery

**Tasting notes:** This oil has a brilliant green colour with golden reflection. It shows an elegant fruity bouquet that is associated to a great fluidity to the palate

**Best served with:** ideal with raw or steamed fish starters, shellfish, delicate first courses

**Notes:** the extra virgin olive oil is a fully natural product, obtained by simply pressing the fruits. It does not contain preservatives. For this reason the product requires particular care: it must be well preserved in a cool and dry place, away from direct light and heat sources. That is the best possible way to preserve every feature and quality for a long time

**Bottle formats:** 0,50 / 0,75 lt.



TORRE VARANO

Azienda Agricola Torre Varano

Contrada Torreuono, Torrecuso, BN 82030

**Tel.:** 0824 876372

**Mail:** [info@torrevarano.it](mailto:info@torrevarano.it)

**Web:** [www.torrevarano.it](http://www.torrevarano.it)