



Ulivo D'Oro

Olio extravergine di oliva

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 next step afterwards, 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 at taste

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.



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