



CASTELLO LA LECCIA

## EXTRA VIRGIN OLIVE OIL

### ORGANIC

Our Extra Virgin Olive Oil is organic; the olive harvest is carried out by hand, using some mechanical aids, only when the crop is perfectly ripe.

Our Extra Virgin Olive Oil is rich in polyphenols, substances that have a high antioxidant power and is recognized as one of the main ingredients of the Mediterranean diet.

CLASSIFICATION	Extra Virgin Olive Oil
VARIETY OF OLIVES	Frantoio, Moraiolo, Leccino, Correggiolo and Leccio del Corno all coming from organic farming methods.
PRODUCTION AREA	Castellina in Chianti
HECTARES OF OLIVE GROVE OWNED BY THE COMPANY	10 hectares
PRODUCTION TECHNOLOGY	Harvesting of the olives, directly from the tree by “stripping off”, in the month of October. Cold pressing of the olives within 6 hours of harvesting at a high-tech oil mill, (certified for the transformation of organic olives). Immediate filtration.
STORAGE	In stainless steel tanks at a controlled temperature of 18°C.
BOTTLING	Bottled on site
STORAGE	Store the product in a cool, dry place away from heat sources and direct sunlight.
TASTING NOTES	Intense and bright green colour, aromas of fresh olives, accompanied by hints of artichoke and green leaf, intense fruity taste with a pleasant and delicate spicy and slightly bitter sensation.
ACIDITY	between 0.1% – 0.3%
FOOD PAIRING	Indicated to enhance the flavour of vegetables or raw and grilled meats.

