



Extra Virgin Cold Pressed Olive Oil

A fusion of Frantoio – Corantina – FS17 – Leccino

Only 9 800 x 0.375L produced



The first grooves were planted in 2008 with the single minded focus of creating an Extra Virgin Cold Pressed Oil.

Distinctive aromas of green tomatoes and artichokes with a lemon freshness.

Buttery and smooth ending with black pepper hints and a pleasant bitterness reminiscent of the light antioxidant content.

Oleic Acid 0.24% m/m
Peroxide < 8 meq / kg

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