Viola

TRADIZIONE EXTRA VIRGIN OLIVE OIL



Ref.: VIOLA1 Packaging: 3 Lt Tins; Ref.: VIOLA2 Packaging: 750 ml glass bottle

You look around and you wonder if it is the earth or the stone that takes care of these age-old olive trees. Plants that grow on stony calcareous soil with good drainage at about 300/400 meters above sea level; small-sized and low-yielding, they are cared for and touched only by human hands.

PRODUCT CARD
Brand name: extra virgin olive oil “TRADIZIONE”
Production area: S.Eraclio Foligno (Pg) ITALIA
Orchard layout: promiscuous and specialized
Average altitude: 300 to 450 meters above sea level
Soil: mainly stony
Average age of olive trees: recently planted and age-old tree
Care: hand pruning, soil treatment and organic fertili-zing
Olives varieties: indigenous varietals
Harvest time: October - November
Harvesting technique: handpicking, handcombing Pressing: continuous processing machine
Storage: close the bottle after use and keep it in a cool place, away from heat or light sources

FEATURES
Appearance: limpid after filtering
Density: average fluidity
Colour: green with a golden tinge
Aroma: full-bodied and richly perfumed with scent of artichoke and wild herbs
Flavour: taste is fine with notes of fruit and vegetable and a pepper.

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