

Viola

SINCERO EXTRA VIRGIN OLIVE OIL



Ref.: VIOLA4 Packaging: 500 ml glass bottle

Il Sincero is an extra virgin olive oil produced from one cultivar, Moraiolo, a major varietal in the area. Small-sized old plants cultivated following traditional methods on stony hillsides at 400 metres above sea level. The roundish fruit is harvested by hand in October at the start of the ripening process and produces an extra virgin olive oil with a unique intense flavour.

PRODUCT CARD

Brand name: extra virgin olive oil selection "IL SINCERO"

Production area: S.Eraclio Foligno (Pg) ITALIA

Orchard layout: promiscuous and specialized

Average altitude: 300 to 450 meters above sea level

Soil: stony

Average age of olive trees: age-old trees

Care: hand pruning, soil treatment

Olives varieties: moraiolo.

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 slight golden tinge

Aroma: ull-bodied and definite, perfumed with herba-ceous notes of thistle and balsamic scent of mint, basil and rosemary

Flavour: definite, mouth-filling taste, with hints of thistle, black pepdefinite, mouth-filling taste, with hints of thi-stle, black pepper and almond on the finish

Its definite and intense flavour pairs remarkably well with bean soup and chickpea cream with roasted bread, excellent on larded pork fillet and wild salad. Perfect with roasted game, jugged hare and roast pigeon breast with sweet pepper sauce. It is an ideal accompaniment to medium mature cheese and orange or tangerine sorbets.

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