Oil & Vinegar

EXTRA VIRGIN OLIVE OIL OLIONOVO - CASTELLARE DI CASTELLINA



Ref: OILELL5
Size: 0.750 Lt bottle
Olive Type: Frantoi, Pendolino, Ascolane, Moraiolo
Fringing: strictly in the cold, stone grinding

Unlike wine, extra virgin olive is excellent when it's young, even better when it's just fringed. To underline this characteristic, Castellare has patented the name L'Olionovo, the authentic expression used by tuscan peasants to name the just fringed olive oil. Thick, green coloured with golden reflections, fruity ad spicy enough to make it fl avoured and tasteful.

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