



PURO

Extra virgin olive oil

PRODUCTION AREA:

Company owned olive grove located in the area of Offida.

CULTIVAR:

Leccino, Frantoio.

ALTITUDE:

200 m a.s.l.

SOIL:

Medium-textured tending towards a sandy soil.

TRAINING SYSTEM:

Fan training.

AVERAGE YIELD:

8%.

HARVEST:

From the end of September to October.

PRESSING:

Within 24 hours after harvest.

MILLING:

Cold extraction with a continuous line.



SIGHT

Intense green with yellow hues.

(The tasting of an oil should be carried out in a blue cobalt glass so as to exclude that the color may influence the evaluation of the organoleptic qualities.)



SMELL

Fruity with scents of fresh grass followed by hints of fresh tomato and artichoke.



TASTE

Slightly bitter and spicy finish with an aftertaste that confirms the scents of green tomato and artichoke.

