



Poggio alle Mura Olio Extra Vergine di Oliva

OLIVE VARIETIES
Predominantly Frantoio.

DESCRIPTION

COLOR: green with light golden reflections.

BOUQUET: intensely fruity, fresh and spicy with hints of artichoke, enriched by delicate notes of toasted coffee.

TASTE: harmonious, with rich and powerful vegetable aromas, predominantly artichoke and cardoon. The bitterness and spiciness are firm and balanced, rich in captivating aromatic notes. Very persistent, it shows a pleasingly elegant finish.

Ideal as a finishing condiment. To fully appreciate its taste, we recommend using it on soups, toasted bread, vegetables and game.

TECHNICAL NOTES

Production technique: The olives are harvested by hand during the first weeks of October and cold pressed within 24 hours. The olive oil, stored in stainless steel tanks before bottling, is filtered.

Total acidity: 0.3%



AVAILABLE FORMATS :
0.25 l - 0.50 l