

EXTRA VIRGIN OLIVE OIL - SCIRINDA



CODE	93537
COUNTRY OF ORIGIN	Italy, Sicily
WEIGHT	750 ml

A Sicilian extra virgin olive oil unfiltered rich in fragrances

DESCRIPTION	An extra virgin olive oil produced from Biancolilla, Nocellara and Cerasuola olives, exclusively through mechanical procedures
APPEARANCE	The colour is deep golden, unfiltered oil
TASTE	The taste is full to the palate, round and medium to the tongue. The aftertaste is long, delicately piccante, round with hints of herbs and nuts
PRODUCER	Fattoria Scirinda - Ribera (AG) - Sicily
OUR SELECTION	This extra virgin olive oil stands out for its harmony in flavour and in fragrance
CURIOSITY	Fattoria Scirinda is a firm with an ancient tradition: it was born in 1980, when F.sco Paolo Pasciuta started the commercialization of the extra virgin olive oil of his own production; a pioneer in a time when Sicily was static because of the presence of large landowners. The firm rises in Agro Ribera, an highland that overlook the Strait of Sicily and that is protected by Sicani Mountains
SUGGESTIONS	Raw with vegetables

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