



## OLIO EXTRAVERGINE DI OLIVA BIOALBERTI

CODE	96294
COUNTRY OF ORIGIN	Italy, Umbria
WEIGHT	500 mL

Extra virgin olive oil from olives grown in Umbria

DESCRIPTION	Extra virgin olive oil from olives of the Frantoio, Moraiolo, Leccino, Pendolino varieties hand-picked and cold-pressed
APPEARANCE	It is rather dense and viscous, greenish in colour with golden reflections
TASTE	Medium fruity; on the palate intensity, refinement and moderately spicy notes are well combined: the aromatic bouquet is deep and ranges from apple green, artichoke and fresh grass
PRODUCER	BioAlberti - Poggio Aquilone (TR) - Umbria
OUR SELECTION	A family-run organic production since 1996, made up of circularity, respect for nature and the pursuit of the good: the BioAlberti family, in fact, treat the soil only with natural fertilizers and the treatments on the plant are reduced to the bone
CURIOSITY	The choice of the four cultivars used to obtain this oil, Moraiolo, Frantoio, Leccino and Pendolino, stems from the need to enhance in a single product all the production of the BioAlberti family, obtained from about 4000 olive trees spread over 10 hectares
SUGGESTIONS	Use it to enriched meat and legume dishes