

OLIO EXTRAVERGINE DI OLIVA BIOALBERTI



CODE	96294
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COUNTRY OF ORIGIN	Italy, Umbria
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WEIGHT	500 mL
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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