

OLIO APRICUS TAGGIASCA



CODE	93486
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COUNTRY OF ORIGIN	Italy, Liguria
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WEIGHT	250 ml
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Extra virgin olive oil made from Taggiasca olives grown on high hills, 250 ml

DESCRIPTION

Extra virgin olive oil produced from Taggiasca olives sourced exclusively from the company's own olive groves, situated at an altitude of between 300 and 600 metres, harvested when fully ripe and cold-pressed a few hours later, using mechanical methods only

APPEARANCE

Pleasantly viscous and golden in colour, with greenish highlights

TASTE

It has a lovely aroma of nuts, apples and sweet bananas, which then gives way to hints of bitter herbs and caramelised nuts. On the palate, it surprises with spicy, peppery notes and a pleasant aftertaste of fresh hazelnuts

PRODUCER

Frantoio Bianco - Pontedassio (IM) - Liguria

CURIOSITY

A true flagship product for the company, it has received numerous awards, including four stars in the 'Best Olive Oil around the World' guide

SUGGESTIONS

Sweet and delicate, it is particularly well suited to fish and, more generally, to more refined dishes. It pairs perfectly with Sicilian pecorino cheeses with pronounced notes of Mediterranean scrub