

EXTRA VIRGIN OLIVE OIL

Chianti Classico

Analyzing

Production area: Casa al Vento, Gaiole in Chianti (Siena)

Altitude: 456 s.l.m.

Cultivar: Frantoiano, Leccino e Muraiolo

Picking: manual; the oil mill receive the olive within 24 hours from the harvest

Acidity: 0%

Tasting

With a golden yellow colour, this oil smells of a soft fragrance of fresh herbs (basil, mint and sage). To the taste it shows a extraordinary delicacy, a little sweet and not too spicy.

Food matching: bruschette, zuppe di legumi

The best match of our Chef: excellent in the Ribollita soup.

