

Olio Extra Vergine di Oliva



BOURBON
DEL
MONTE

Biologico

Our products come from certified organic farms where olive trees are grown without the use of pesticides or any other kind of chemicals. Our extra virgin olive oil is produced according to the rules and monitored by the "Institute for the Ethic and Environmental Certification" (Istituto per la Certificazione Etica e Ambientale) Organism of control recognized with authorization MI. P.A.F. n. 91737 of 18/07/02 in application of Reg. CEE 2092/91 "ITICAB1737T230093".

Region: Tuscany.

Production area: on the slopes of Monte Amiata and in the rolling hills of the Val d'Orcia.

Altitude: 300/600 meter above sea level.

Kind of olives: frantoio, leccino, pendolino, correggiolo, moraiolo.

Harvesting or collecting sistem: by hand.

Manufacturing: crushing with millstones, cold extraction process.

Harvesting period: November - December

Physical and organoleptic characteristics to the origin

Aspect: veiled.

Density: medium fluidity.

Colour: green with golden tints.

Odour: fruity of olive and fresh herbs..

Taste: gently fruity with sweet herbs signs which remind to sweet almonds.

Packet

0,750 lt. bottle (box from 6 bottles)

0,500 lt. bottle (box from 6 bottles)

0,250 lt. bottle (box from 12 bottles)



Loc. Casa del Corto

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www.frantoiovabro.it

