

Olio Extra Vergine di Oliva



**BOURBON
DEL
MONTE**

Le Colline

This oil comes from the first pressing of green olives. It has a particular intense aroma and it is rich in polyphenolic substances which are efficient antioxidant to prevent the oil from early aging.

Region: Tuscany.

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

Altitude: 400/600 meter above sea level.

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

Harvesting or collecting sistem: by hand.

Manufacturing: crushing with millstones, cold extraction process.

Harvesting period: November.

Physical and organoleptic characteristics to the origin

Aspect: veiled.

Density: medium fluidity.

Colour: green with golden tints.

Odour: fruity of olive.

Taste: persistent, it reminds of artichoke flavour. It reveals a well-balanced spicy and bitterish trace.

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)

Tank 5 lt.



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