

LE FARNETE



Producer: Le Farnete

Extravergine olive oil name: Le Farnete Olio Extravergine di Oliva

Production Zone: Comeana - Carmignano.

Climate: Mediterranean.

Ground: chalky and clay

Altitude: 150 mt s.l.m.

Growing: Mixed shape

Olives oil: 50% Frantoio, 50% Moraiolo.

Average age of trees: 45 years

Extraction Process : two-phase centrifuges

Metodo di conservazione: in steel at controlled temperature without contact with air.

Filtration: large particle filtration with cardboard filter.

Color: golden green

Nose: Fruity with notes of fresh cut grass and the perfume of steamed artichokes.

Taste: Well-defined with a good balance between bitterness and a spicy zest finishing on notes of artichoke and almonds.

Acidy: <0,25%

Match: Excellent match for typical Tuscan bruschetta, vegetable soups and salads. Great also for accompanying grilled red or white meat, game and simple carpaccios. The extra virgin olive oil should be stored in a cool, dry place, away from heat sources and in environments without major fluctuations in temperature (best between 14 and 20 ° C

Packaging: 500ml and 3L e 5L Tin.