

IL BIOLOGICO

EXTRA VIRGIN OLIVE OIL
LAZIO



- **PRODUCT SHEET**

Made from Frantoio and Leccino cultivars

- **HARVEST:**

Manual picking begins at onset of veraison. The olives are defoliated and washed, then processed in selected local mills within 12 hours of harvesting.

- **MILLING:**

Malaxing should be carried out at a temperature no higher than 33 °C, to seal the fragrance.

- **BOTTLING:**

All unfiltered oil is stored in nitrogen, in stainless steel silos EVO of medium fruitiness, cold-extracted from organic olives for intense golden yellow hues with greenish nuances.

Excellent with appetizers of porcini mushrooms, swordfish salads, marinades for oily fish, grilled radicchio, lentil soups, meat couscous, grilled tuna, grilled red meats and game, hard cheeses. All-embracing finesse on the nose, with lavish fruity notes of unripe tomato, lettuce and artichoke, side-by-side with fresh hints of mint, basil and sage. The elegant vegetal palate echoes hints of chicory, lettuce and celery. Unmistakable bitterness and harmonious spiciness.