

# IL DECISO

EXTRA VIRGIN OLIVE OIL  
LAZIO



- **PRODUCT SHEET**

Made from Itrana 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 Made from Itrana and Leccino cultivars

Green EVO selection, the natural settling gives cloudiness

Ideal with robust dishes vegetable and legume soups, meat or fish carpaccio, grilled vegetables, tomato and mozzarella caprese.

A strong, fresh profile, with fruitiness varying from medium-intense to intense with exciting notes of green tomato and fresh herbs. Full-bodied with very balanced bitter and spicy notes, grassy touches and a sensational tomato aroma.