

valdellecorti



olio extra d'oliva - 100 % italian

Superior category olive oil obtained directly from olives and solely by mechanical means. Organically grown, hand-picked from the trees, cold-pressed without filtering: these are the secrets of our Extra Virgin Olive Oil, with its distinctive dark golden colour, vibrant fruity aromas, spicy piquant flavour and exceptional finesse.

olives:	100% organic, grown at Val delle Corti
tree age:	30/60 years
soil:	marly-limestone, rich in stony material
aspect:	east/north-east
altitude:	450m asl
picking:	December 2017
pressing:	cold
pressed:	December 2017
best before:	End December 2020
acidity:	<0,22