

valdellecorti



olio extra vergine d'oliva - 100 % italian organic

Harvest 2024

Superior category olive oil obtained directly from olives and only 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, great flavour and exceptional finesse.

olives:	100% 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:	November 2024
pressing:	cold
pressed:	November 2024
best before:	End December 2026
acidity:	<0,22