CIACCI PICCOLOMINI d'ARAGONA

# Extra Virgin Olive Oil Biologico




*Our olive groves are about 30 hectares. Frantoio, Leccino, Moraiolo, and Olivastra centennial plants are growing with total respect for the environment and the biodiversity, surrounded by our vineyards and beautiful Tuscan hills.*
*We produce our Organic Extra Virgin Olive Oil with sustainable practices, benefiting from the natural soil fertility and annual organic fertilization.*
*Harvest is carried out manually from mid-October, just after veraison. Olives, then, are quickly transported and cold pressed at an organic mill.*
*The result is a particularly intense EVO Oil, characterized by fruity aromas, notes of artichoke, and bitter almond flavor.*
*Harvest time and extraction favor quality, giving a yield that does not exceed 12%.*
*Codice Certificazione: IT-BIO-014*
*AGRICOLTURA ITALIA SI/085*

**Colour:** emerald green with golden tints.

**Organoleptic characteristics:** low acidity and a powerful structure. This Extra Virgin Olive Oil is persistent, very aromatic, fruity and savoury flavour with note of artichoke. The final is hot, spicy with a bitterish aftertaste.

**Service:** store at room temperature, far from light and heat.

**Food pairings:** it suits every type of food. Excellent dressing for meat, fish, salade and soups.