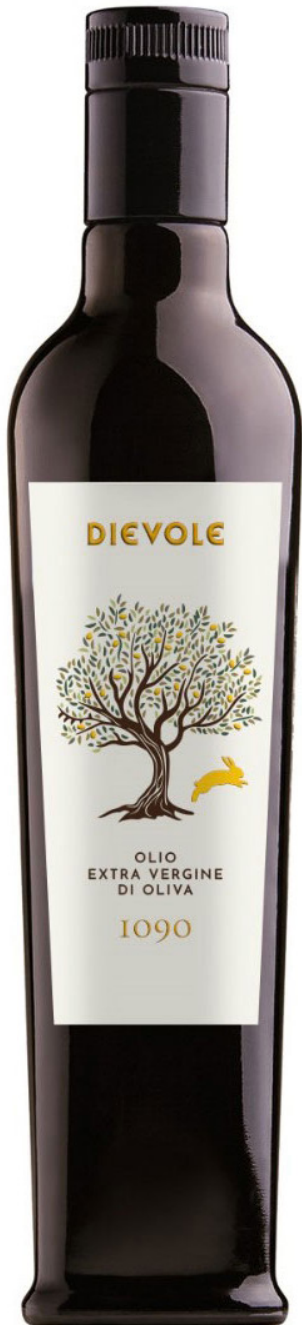


OLIO DI
DIEVOLE



1090

Extra virgin olive oil

The new 1090 blend, an oil from carefully selected olives of Moraiolo, Leccino, Frantoio, Leccio del Corno and Rossellino varieties. It has slightly bitter notes and a good spiciness which makes it very pleasant on the palate.

PRODUCTION FEATURES

Varieties: Moraiolo, Leccino, Frantoio, Leccio del Corno and Rossellino

Harvest method: mechanical and manual

ORGANOLEPTIC NOTES

Color: green

Aroma: fruity olive with aromatic notes of almond, freshly cut grass, artichoke and tomato leaf

Taste: robust taste, medium-intense bitterness and strong spiciness

PRODUCTION METHOD

The production line uses a low oxidative impact system to preserve the oil from freshly harvested olives. The working group adjusts the parameters based on the variety, health status, temperature, ripeness, water concentration and sensory characteristics desired in the finished product. After extraction, the oil is filtered to remove 99% of the water and stored in stainless steel tanks, in the dark and at temperatures between 14 and 20°C to prolong its shelf life. Bottling takes place in an inert atmosphere, in bottles that protect up to 97% from UV rays.

PAIRINGS

Ideal with bean appetizers, salmon carpaccio, chicken salads, marinated vegetables, legume purées, first courses with asparagus, gratin shellfish, roast fish, baked poultry and lamb, fresh string cheeses.