

# OLIO DI DIEVOLE



## Toscano IGP

Extra virgin olive oil

*Extra virgin olive oil Toscano Igp has in the blend the classic Tuscan varieties Moraiolo, Leccino and Frantoio, but also Maurino, a cultivar that brings with it pleasant notes of green apple and tomato leaf. The designation of Igp is a further important guarantee regarding the excellence of the product, guaranteeing the recognisability of each bottle.*

### PRODUCTION FEATURES

**Varieties:** Leccino, Moraiolo, Frantoio, Maurino  
**Harvest method:** mechanical and manual

### ORGANOLEPTIC NOTES

**Color:** green  
**Aroma:** ripe olive, green apple and tomato leaf  
**Taste:** pleasant taste, with strong spiciness and medium bitterness

### 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 bruschetta with vegetables, barley salads, marinated amberjack, tomatoes with rice, legume soups, risotto with artichokes, grilled fish, salmon tartare, goat cheeses and medium-aged hard cheeses.