



Organic Blend

ITALIAN EVO



Production area

Italy.

Growing method

Organic farming.

Cultivar

60% Grignano, 20% Leccio del Corno, 20% Casaliva.

Harvest

During the veraison phase, by the end of October.

Milling

Within 12 hours of harvesting, in a two-phase, continuous cycle plant.

Storage

In stainless steel tanks under inert gas in a temperature-controlled environment.

Sensory profile

Clear yellow in colour, streaked with green when the oil is fresh. The fresh sensation is instantly perceptible on the nose, and continues on the palate as the bitter and piquant flavours evolve. Medium-fruity oil with clearly perceptible notes of almond and artichoke and hints of mint and thyme. Medium intensity on the palate, with almond and chicory evolving into spiced notes. Pleasing balance of bitter and piquant.

Food pairings

Food-versatile oil, ideal with mixed boiled meats, grilled beef, grilled vegetables, salads in general, fish in foil and pulse soups.

