



*Poggio alle Monache*

## EXTRA VIRGIN OLIVE OIL IGP

Tuscan oil with marked features both in scent and fragrance; ideal for all uses, either raw, where only a few drops exalt the taste of dishes or in cuisine. Perfect to season all types of soups, meat and grilled fish, salads, raw vegetable dips, extremely tasty on bruschetta (toast) and thinly sliced raw meat.



### **Harvest**

Between October and January

### **Pressing**

The olives are pressed within and not beyond 24 hours with cold extraction, that guarantees, a superior level of oil, obtained exclusively through mechanical means

### **Cultivar**

Leccino, Moraiolo, Frantoio, Correggiolo, Pendolino, Maurino

### **Altitude**

Chiusure, Asciano (SI), about 475 above sea level

### **Terrain composition**

Tuff, clays, marnic sands and crushed stone

### **Harvesting method**

By hand

### **Filtering**

Natural decanting

### **Taste and scent**

An harmonious fruity taste at first, ending with a spicy aftertaste. Aromatic notes of artichoke and herbal scents.

### **Features**

Brilliant golden colour with a full bodied look