

CANTINE TALAMONTI EXTRA VIRGIN OLIVE OIL NV

Land	Italië
Herkomst	Abruzzo
Producent	Azienda Vinicola Talamonti

Beschrijving

(EN) As testified by archaeological remains found in the historic hilltop town of Loreto Aprutino, Central Italy, Extra Virgin Olive Oil has been produced locally for thousands of years. At 300 meters above sea level the native Dritta and Leccino varieties and the unique microclimate influenced by the Adriatic Sea and the Gran Sasso produce the finest extra-virgin olive oil. The Olives are hand-picked from November to December. The Olives are cold-pressed on the same day, using the traditional millstone method. Bottling is preceded by filtration. An ideal dressing for a myriad of dishes. Best enjoyed on salads, vegetables, soups and pastas, or flavor with garlic and use in the place of butter on warm bread.

Proefnotities

(EN) This extraordinary extra-virgin olive oil is made of 70% Ditta and 30% Leccino.

Rich and fragrant, powerful and smooth, fruity and peppery with a brilliant emerald-green essence. An intensely herbaceous bouquet. Powerful, with an elegant roundness, hinting of artichoke with richness in texture and notable persistence.



LOGISTIEKE INFO

EENHEID PER VERPAKKING: 12

BRUTO GEWICHT: 12,37

BARCODE EENHEID: 8032793152811

AFMETINGEN: 28,5 x 22,0 x 32,5