

FATTORIA DEL CERRO



OLIO EXTRAVERGINE DI OLIVA TERRE DI SIENA DOP

Denominazione di Origine Protetta

PRODUCTION AREA: Fattoria del Cerro has 6 hectares of olive trees, with four different varieties, Leccino, Frantoio, Pendolino e Moraiolo. Olives are handpicked and pressed at low temperature so to obtain high quality products

CULTIVAR: Leccino, Frantoio, Pendolino e Moraiolo

TASTING NOTES: Fattoria del Cerro extra-virgin olive oil is clear, with an intense yellow color and with light green notes. The aroma is complex and harmonious, characterized by fruity white apple notes and definite vegetable flavors, with clear sensation of fresh grass. It has well balance spicy tones, rich green tomato and pine seed note. It is excellent on marinated anchovies, delicate mushroom salads and first courses with shellfish, and vegetable soup and roast meats