



TENUTA DI MONTECORONA



OLIO EXTRAVERGINE DI OLIVA COLLI DEL TRASIMENO DOP

Denominazione di Origine Protetta

PRODUCTION AREA: Tenuta di Montecorona – Umbertide (PG)

CULTIVAR: Leccino, Frantoio, Moraiolo e Dolce Agogia

TASTING NOTES: the aroma is intense and complex, characterized by vegetable notes, with clear sensation of balsamic herbs and artichoke. It has well balance spicy bitter tones, characterized by sweet almond on the ending. It is excellent on row meat starter, vegetable soup, roasted porcini mushrooms and grilled red meat