



# 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, Dolce Agogia, Pendolino e Borgiona

**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