

Olive oil



CASTELVECCHIO

Vigneti in Sagrado dal 1750



EXTRA VIRGIN OLIVE OIL cold pressed

Production area

Karst of the Gorizia province: Sagrado city (GO). The landscape is typical of the Karst; arid and rocky soil with a reduced stratum of red sand, but rich in iron and lime-stone. The area is constantly ventilated and influenced by the near sea. The olive grove is located in the Souther part of the estate.

Production

The harvest is performed rigorously by hand (stripping) in November, in several phases depending on the variety. It is obtained with the olives of 600 plants only through mechanical or physical processes and always has extremely low acidity and unique traits.

Olive varieties

Bianchera (30%), Leccino (20%), Pendolino, Grignano, Moraiolo, Frantoio.

Notes

The perfume is fruited and vegetal. It is bitter and spicy to the taste, in a well-balanced manner, a typical note of almonds and artichokes stands out above the other nuances.



50 cl.

