



Denomination

Extra-virgin olive oil

Production area

Castelveccchio is a part of the Karst (*Carso*) area in the province of Gorizia (Sagrado city). The landscape is typical of the Karst region: arid and rocky soil with a reduced stratum of red sand, but rich in iron and limestone. The area is constantly ventilated and influenced by the near sea.

Production notes

Castelveccchio extra-virgin olive oil is a blend of 8 varieties of olive trees. 30% of the 700 plants are Bianchera, typical of the Karst.

The harvest is done by hand in November and the olives undergo a single cold pressing. Each of our bottles contains 100% extra-virgin olive oil with a slightly bitter and spicy

taste (intensely fruity).

The gentle slope from which our olive trees overlook the sea used to be called the mountain of the *Olivars* in the early 1600s. Historical evidence documents the olive-growing vocation of our territory.

Tasting

This oil gives an intense fruity and vegetal note, on the palate there is a well-balanced bitter and spicy tone. The typical note of almond and artichoke stands out when used as a condiment.



50 cl.



CASTELVECCHIO

Vigneti in Sagrado dal 1750

castelveccchio.com