



Olio Extra Vergine di Oliva "GIODO"

| | |
|--------------------------|--|
| Olive varieties: | main olive varieties are Frantoio and Moraiolo, a small percentage of Pendolino |
| Altitude: | 400 mt a.s.l. |
| Pruning system: | vase |
| Harvest: | hand-picked at the beginning of November |
| Crushing: | continuous within 2 hours from the picking in the olive knife crusher and in total oxygen absence |
| Extraction: | centrifuge at 23° C through decanter |
| Storage: | in stainless steel tanks, temperature 15-18° C and under inert gas |
| Preservation: | away from the light, temperature 12-20° C and 70-80% humidity |
| Consumption suggestions: | within 18 months from the date of bottling |
| Bottle: | dark glass bottle with screw cap |
| Formats: | 250 ml and 100 ml |
| Production: | 2 hl |
| Key descriptors: | shiny, topaz green with golden nuances. Aromatic nose ranging from notes of green tomato, artichoke, rocket and slight touches of radish. The mouthfeel has a full body, total absence of fat sensation and a beautiful dynamic taste with a well-balanced finish and persistence of spicy and bitter. |