

OLIO EXTRA VERGINE DI OLIVA DOP UMBRIA COLLI MARTANI

Variety: Moraiolo, Frantoio, Leccino

Time of harvest: mid-October
through mid-November

Pressing: the olives are pressed
within 24 hours after being harvested

Serving suggestions: the fresh and smooth qualities of
this olive oil make it a great addition on grains, beans.

It is a perfect dressing on meats, fish, salads,
and of course, bruschetta

Size L: 0,25 / 0,50

