



MASSERIA BORGO DEI
TRULLI

OLIO EXTRAVERGINE D'OLIVA

VARIETIES:

Leccino, Frantoio, Ogliarola, Coratina

CLASSIFICATION:

100% Extra Virgin Olive Oil

OLIVE TREE AREA:

Roselle and Pasano. In the communes of Maruggio and Lizzano, Puglia, south of Italy.

HARVEST:

October to December

PRODUCTION:

The olives are picked directly from trees, placed in perforated boxes to allow ventilation, washed and processed within 24h after harvesting. For the processing of the olives the cold extraction is used (temperature less than 27°C). The oil is filtered through cellulose filter layers.

STORAGE:

In stainless steel tanks under controlled temperature

TASTING NOTES:

The flavour is intense and fruity. On the nose it has a great aromatic bouquet. The colour is a bright yellow with golden hues.

