



TALENTI

MONTALCINO

EXTRA VIRGIN OLIVE OIL EVO

OLIVES USED Correggiolo, mostly with the addition of small percentages of secular moraiolo and olivastre.

PRODUCTION AREA Estate olive groves located around the business center (400 m s.l.m.).

PRODUCTION TECHNIQUE The harvest is done by hand picking during the months of October-November, and within 24 hours they are pressed. Oil extraction is carried out according to the best cold techniques to maintain the quality characteristics of the product. Following the cotton filtration and the bottling.

ORGANOLEPTIC CHARACTERISTICS Green color with golden reflections, fruity, intense and persistent with hints of artichoke, tomato and grass. At the palate is slightly spicy with a bitter note in the end.

