

OLIVE OIL

FRUITY GREEN

VIRGIN EXTRA

TASTING NOTES

INTENSITY AND ARDOR

Intensely fruity, with herbaceous notes such as hay, fresh cut grass, fresh artichoke.
The ardor is marked on the finish, with peppery notes and a slight bitterness.
This intense oil is perfect for seasoning salads, and Mediterranean dishes.

OLIVE VARIETIES

Picholine
Aglandau
Bouteillan
Et Olivière / Ubac / Frantoio / Petit Broutignan / Capellen / Sauzen Vert

TERROIR

sandstone and limestone
Olive trees planted on Eastern slopes, at an average altitude of 230 m

WORK IN THE OLIVE GROVES

Certified organic agriculture
« gobelet » pruning
Small density plantation (200 to 300 trees / ha)
Addition vegetal manure and composts
Scratching and natural grass under the rows

HARVESTING & PRESSING

Manual harvesting when olives are green or slightly brown. (mid-october to mid-november)
First cold pressed, premium grade, virgin extra
Filtration
Bottled at the Winery



- 500 ML -

- 1 L -

- 3 L -