



dal 1200

VILLA di VETRICE

Olive oil

First cold press extra virgin olive oil with rich green color and hint of gold. Typical Tuscan with fruity aromas, green leaves, herbs, raw tomatoes and tomato leaves. The oil is full-bodied with buttery and truffle flavors, pleasantly spicy with a hint of artichoke, wood and thistle.

This Oil is great for dressings, bruschetta, pestos of all kind, or with bread and cheese

GRAPES
Frantoio, Morellino e Pendolino

PERIOD OF HARVEST
End of October – November



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