



**Area of production:** *Lazise (Verona- Italia)*

**Altitude:** *100 meters above sea level*

**Olive grove:** *Le Coste, I Montioni*

**Planting:** *6 square meters plot per single tree*

**Picking:** *by hand*

**Pressing:** *within 2 days of picking*

**Harvest period:** *October - November*

**Processing:** *solely by mechanical means at a controlled temperature*

**Conservation:** *stainless steel containers for 2 months, prior to bottling*

**Filtration:** *cotton filter*

**To be consumed:** *within 18 months from bottling*

## ORGANOLEPTIC REPORT

**Color:** *from green to yellow*

**Scent:** *fruity*

**Taste:** *slightly spicy with a sweet almond aftertaste*

**Acidity:** *less than 0,4%*

*In order to maintain the extraordinary organoleptic properties of extra virgin olive oil unaltered, it is essential to store the bottles in a dark and cool environment.*

**Enjoy with:** *salads, crudité and added raw to enhance any savory dishes.*

**Packages for sale:** *0.5 liter bottle*

*3 liter can*