

# EXTRA VIRGIN OLIVE OIL

MAXIMUM EXPRESSION OF TUSCAN EXTRAVIRGIN OLIVE OIL.

BOASTING OUTSTANDING ORGANOLEPTIC QUALITIES, ELEGANTLY INTENSE IN TASTE, BALANCING BITTERNESS AND SPICINESS, WITH A FRESH AROMA OF MEDITERRANEAN SCRUB.

EXCLUSIVELY OBTAINED FROM OLIVES GROWN IN ARGENTAIA'S THIRTY HECTARES OF OLIVE GROVES, RIGOROUSLY HAND-PICKED AND COLD PRESSED WITHIN TWENTY-FOUR HOURS FROM THE HARVEST.

Curiosity: Because olives begin oxidizing immediately after leaving the tree, ours are pressed within twenty-four hours from handpicking, ensuring the graceful, fresh and clean flavor of our oil. Our manual harvesting also allows us to select only the best olives at the correct state of ripeness.

## PRODUCTION NOTES

**Olive Variety:** Frantoiano, Moraiolo and Leccino

**Origin:** Tuscan Maremma - Magliano in Toscana

100% made from olives grown, harvested and milled in Tuscany, Italy

**Climate:** Mediterranean, with mild winter and dry, sunny summer

**Subsoil:** Tufaceous limestone-rich

**Production:** Hand-picking and extraction within twenty-four hours from harvest solely by mechanical cold pressing

## TASTING NOTES

**Colour:** Golden yellow with olive green tones

**Perfume:** Fresh and rich with hints of Mediterranean scrub

**Taste:** Intense and elegant, well balanced in bitter and spicy notes

**Pairings:** Ideal as seasoning for raw vegetable and fish dishes, it exalts the flavors of fresh dishes

## MADE IN ITALY



## SIZES

Bottle 0,25 L and 0,75 L

| Can 3 L and 5 L