



# SAN MARZANO

## Olive oil

EXTRA VERGIN OLIVE OIL

**Area:** San Marzano (TA), Sava (TA), Fragagnano (TA), Grottaglie (TA) and Francavilla Fontana (BR), Salento, Puglia

**Olive varieties:** Blend of local varieties, mainly Coratina and Ogliarola leccese

**Harvest:** November – January

**Harvesting and extraction method:** The olives are hand-picked from the tree with the traditional method of “brucatura” (mechanical shaking); olive oil extraction is carried out through a continuous cycle from cold pressing to separation

**Tasting notes:** Bright green colour with golden reflections; fruity and elegant bouquet. Smooth and fluid on the palate

**Use:** Ideal with raw or steamed fish starters, shellfish, delicate first courses

**Notes:** The extra virgin olive oil is a fully natural product, obtained by pressing the fruit. It does not contain any preservatives. For this reason the product requires particular care: it must be well stored in a cool and dry place, away from direct light and heat sources. This is the best possible way to preserve its features and high quality for a long time



WINE SHARING BEAUTY