

COLLINE DI  
SOPRA



# OLIO EXTRA-VERGINE DI OLIVA TOSCANO

An olive tree plant of typically Italian origin and, in particular, from the Tuscan region. It is one of the most widely cultivated varieties both domestically and internationally.

The frantoio olive tree has a medium size, with a rather dense branching. Climatically, it is more sensitive to cold.

**Cultivar:** Frantoio 100%

**Area of origin:** Tuscany (Bibbona, Bolgheri, Castagneto Carducci e Popolonia)

**Harvesting period:** October-November

**Product type:** Italian extra virgin olive oil conforming to regulation 2568/91/ce et seq., obtained directly from olives and solely by mechanical means

**Ingredients:** 100% Italian extra virgin olive oil

**Storage:** The product must be stored in a cool place, away from direct light sources

**Minimum conservation time:** 18/24 from the date of packaging

**Packaging:** 500 ml bottles, 6 per carton

**Organoleptic notes:** Colline di Sopra oil is dark green in colour with golden reflections; it is of excellent quality: fine, aromatic, savory and fruity, with hints of pungency and bitterness. Someone detects various scents including: fresh grass, unripe apple, artichoke, marjoram, rosemary, lettuce, celery and almond

**Tasting recommendations:** Particularly suitable for raw and cooked vegetables, soups and first courses. Also excellent on fish and grilled meat



Nutritional declaration for 100 g	
Energy	899 Kcal 3762 Kj
Fat	99,9 g
Of which saturates	14,5 g
Carbohydrate	0 g
Of which sugar	0 g
Protein	0 g
Salt	0 g