

COLLINE DI
SOPRA



OLIO EXTRA-VERGINE DI OLIVA TOSCANO

Variety native to Tuscany. A small-leaved tree of rare longevity that produces black olives of excellent quality with a light, sweet flavour. It is very resistant to frost, disease and drought. It should be planted in a sunny position and on well-drained soil. Another quality of this olive tree is that it can be grown in pots.

Cultivar: Leccino 100%

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

Harvesting period: October-November

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

Ingredients: 100% Tuscan extra virgin olive oil

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

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

Packaging: 500 ml bottles, 6 per carton

Organoleptic notes: Colline di Sopra oil presents itself to the eye with a beautiful golden yellow colour due to the low presence of chlorophyll. On the palate it offers a rather delicate, light fruity flavour with spicy and bitter notes.

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

Nutrition 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

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