

COLLINE DI
SOPRA



OLIO EXTRA-VERGINE DI OLIVA TOSCANO

The Leccio del Corno is particularly suited to high-density olive cultivation and is one of the most widespread cultivars in central-northern Italy today. Its name derives from its area of origin: in San Casciano Val di Pesa, in the province of Florence.

Cultivar: Leccio del corno 100%

Zona di provenienza: Tuscany (Bibbona, Bolgheri, Castagneto Carducci e Popolonia)

Harvesting period: October-November

Product type: Tuscan extra virgin olive oil in conformity with 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: The Colline di Sopra oil has a beautiful green colour, intense in flavour and aroma, with marked bitter and spicy notes. In the mouth, notes of bitter almond and artichoke can be perceived, with a decisive fruity finish and strong sensations of unripe olives.

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

