

COLLINE DI
SOPRA



OLIO EXTRA-VERGINE DI OLIVA TOSCANO

Central Italian regions such as Tuscany are the most suitable for the cultivation of the Moraiolo olive tree since it absolutely needs the hilly terrain, present in these areas, to grow and bear fruit.

Cultivar: Moraiolo 100%

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

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: 500ml bottles, 6 per carton

Organoleptic notes: Colline di Sopra oil has an elegant intense green colour, Intensely fruity, the nose opens elegantly with hints of artichoke and aromatic herbs. On the palate, the intensely vegetal characters come to life against a bitter background and are marked by an overpowering spicy timbre of great depth and length.

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



Nutritional declaration 100 g	
Energy	899 Kcal 3762 Kj
Fat	99,9 g
Of which saturated fatty acids	14,5 g
Carbohydrates	0 g
Of which sugars	0 g
Proteins	0 g
Salt	0 g

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