

COLLINE DI  
SOPRA



# OLIO EXTRA-VERGINE DI OLIVA TOSCANO

Sopra blend BIO extra virgin olive oil is obtained from four qualities of olives that characterize the Tuscan territory: leccino, moraiolo, leccio del corno and frantoio. A fruity, light, gentle and balanced oil, to enhance the flavors of Mediterranean cuisine and beyond. The olives are harvested by hand and cold pressed during the day to keep intact all the properties of this elixir

**Cultivar:** Leccino, Moraiolo, Leccio del corno e Frantoio

**Area of origin:** Paratino, Cecina, 250 m asl

**Harvest period:** October-November

**Type of product:** Organic Tuscan extra virgin olive oil in compliance with Regulation 2568/91 / EC and following, obtained directly from olives and only by mechanical processes

**Ingredients:** 100% organic Tuscan extra virgin olive oil

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

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

**Packaging:** Bottles 500 ml 6 per carton

**Organoleptic notes:** The Colline di Sopra oil has an elegant intense green color that tends to golden yellow with maturation, it is characterized by a fruity taste with notes that recall sweet almond. The scent preserves aromas of raw vegetables, such as artichoke and fennel

**Tasting tips:** Particularly suitable for raw and cooked vegetables, for soups and pasta dishes. Also excellent on fish and grilled meat



Nutrition declaration per 100 g	
Energy	899 Kcal 3762 Kj
Fats	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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