



Azienda Agraria  
**PERTICAIA**  
Montefalco

## **OLIO EXTRA VERGINE DI OLIVA**

**VARIETY** : Moraiolo 25%, leccino e Frantoio 70%, Impollinatori 5%

**HARVEST**: November 2020

**LAVORAZIONE**: Harvested and processed during the day. The olives are processed using only mechanical means, without adding any substance foreign to the olive itself. The processing on the day of collection ensures the preservation of polyphenols or the natural aromas and flavors present in the drupe.

**COLOR**: The product is green with yellow reflections

**BOUQUET**: Medium fruity to the nose, with a clear sensation of ripe olive and in the retronasal perception of field grass.

**TASTE**: Consistent and balanced, it confirms the sensation of ripe olive with a bitter note ascribable to chicory, it closes with a persistent spicy sensation in the throat.