



FORNACELLE
BOLGHERI - TOSCANA

EXTRA VIRGIN OLIVE OIL

The Olive Grove

The soil: Middle hard clayey soil with stony structure.

Training system: Vaso policonico .

Olive harvest: Olives are selected by hand during the harvest in November.

The Extra Virgin Olive Oil

Olive varieties: Frantoio, Moraiolo, Leccino, Pendolino.

Olive pressing: Olives are processed within 24 hours at disc system oil-mill in Castagneto Carducci, with decanter extraction and natural decantation.

Acidity: 0,2-0,3 %

Organoleptical evaluation

Colour: gold yellow with green reflexes

Scent: intense and fruity.

Taste: it combines a delicate softness perception with a powerful final.

Food Matches

Vegetable soups as the Tuscan Ribollita , salads and all kind of dishes of fish and meat.

Az. Agr. FORNACELLE di Billi Stefano

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