



*Dressing made with
Extra Virgin Olive Oil
and fresh lemons.*



Cultivar: Blend of Leccino, Gentile di Chieti, Frantoio, Nebbio.

Area of production:

olives: Rocca San Giovanni- San Vito Chietino, Zona Costa dei Trabocchi (Abruzzo).

lemons: Tursi (Basilicata.)

Type of harvesting:

olives: by hand with rakes and mechanical beaters. Large harvest nets are placed on the ground to collect the olives. The olives are transported in crates or bins to the mill for milling, which takes place immediately.

lemons: the lemons are picked by hand and selected carefully.

Extraction: from cold in a three-phase continuous system. The oil infused with lemon is obtained directly from the squeezing of the lemons simultaneously to the milling phase of the olives.

Storage: sealed stainless steel tank.

Serving suggestions: ideal for dressing raw fish, salads, carpaccio and desserts. Excellent with smoked salmon. A few drops give any dish a particularly pleasant and fragranced flavour.

Packaging: dark green glass bottles.

Anti-drip pouring cap. 250 mL bottles.
12 bottles per carton.

Organoleptic characteristics: Yellow with golden hues. Hints of fresh citrus.
Light and balanced taste.
