



Rocca delle Macie

FAMIGLIA ZINGARELLI



OLIO EXTRAVERGINE DI OLIVA BIOLOGICO

Olive Varieties

Frantoio, Moraiolo, Leccino, Cipressino

Production Techniques

This precious oil is made principally from the Frantoio, Moraiolo and Leccino and Cipressino varieties of olive, grown exclusively in Rocca delle Macie-owned groves. The olives are pressed on the very same day they are harvested, using the continuous cycle method. After pressing, extraction is carried out by centrifugation. The fact that the production process is completed so rapidly immediately after the harvest, ensures that the resultant oil retains all of its organoleptic qualities and has low acidity.

Organoleptic Characteristics

Color: clear deep gold

Bouquet: fresh and fruity with pleasant notes of hay and olive

Taste: smooth and well balanced with note of artichoke

Producer's Recommendation

A very good companion of the tasty traditional Tuscan cuisine, can be better appreciated drizzled raw over soups, meats, vegetables or 'bruschette'.

ROCCA DELLE MACIE

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