



Fattoria Le Terrazze



Extra Virgin Olive Oil Blend

Varieties: Raggia, Frantoio, Leccino, Pendolino, Moraiolo, Piantone di Mogliano.

Harvest Season: First week of October

State of Maturity: Green with 10% of colour change

Soil: Mainly clay with tendency towards sandy, suitable for accommodating and enhancing the quality of the varieties of olive trees that have been selected.

Altitude: 50 meters above sea level

Training system: Polyconic vessel

Planting density: 277 plants per hectar

Planting distance: 6 x 6 metres

Yield: 20 kg per tree

Harvest: Mechanical with trunk shaker and nets

Milling: Two phase processing plant with hammer crushing machine, controlled atmosphere malaxer and plate filtering immediately after processing operations.

Storage: In stainless steel tanks, at a constant temperature of 16°C in nitrogen-controlled atmosphere.

Sensory profile: Intense green in colour with golden highlights. Fruity nose with medium intensity. Opens with rich hints of herbaceous plants and a note of almond and artichoke. Exquisite taste with tones of artichoke and almond and well-balanced notes of spice and bitterness. An oil of great complexity, refined and of good fluidity.