



Fattoria Le Terrazze



Extra Virgin Olive Oil Moraiolo

Variety: Moraiolo

Harvest Season: First week of October

State of Maturity: Green with 30% 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: Exquisite opening with overlaying notes of green artichoke and white almond. Strong hints of aromatic herbs are not lacking and increase during tasting. Bitterness and spice are in perfect harmony and alternate in taste during the long and persistent finale.