



# Ascolana Tenera

Extra Virgin Olive Oil



Fattoria Le Terrazze

## Description

Cultivar: 100% Ascolana Tenera

The Ascolana Tenera cultivar has spread throughout the Marche region in recent years and is native to the province of Ascoli Piceno. It is renowned both for the production of table olives and for high-quality extra virgin olive oil.

Ascolana Tenera extra virgin olive oil is appreciated for its complexity and harmony, representing an excellence of the Marche region.

## Organoleptic Profile

It opens with fragrant notes of aromatic herbs, tomato leaf, and green artichoke. Distinct hints of tropical fruit emerge during tasting. The bitterness and spiciness are perfectly balanced and alternate in the long, decisive, and harmonious finish.

## Pairings

Ideal for dressing: seafood raw dishes, meat carpaccio, mollusks, crustaceans, chickpea soups, legume soups, spaghetti with tomato sauce, vegetarian pasta dishes, grilled chicken, olive oil ice cream.