



VALLEPICCIOLA
TOSCANA

Olio Extravergine di oliva DOP

DENOMINAZIONE DI ORIGINE PROTETTA

TIPE OF OIL

Olio extravergine di oliva

DENOMINATION

Denominazione di Origine Protetta

OLIVE ORIGIN

Olive groves located in the limited area of the denomination
DOP Chianti Classico. Pievasciata, Castelnuovo Berardenga.

CULTIVAR

Frantoio, Moraiolo, Leccino

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

HECTARES OF OLIVE TREES

12

HARVESTING METHOD

Hand harvesting

PROCESS

Mechanical pressing, centrifugal cold pressing, filtration

SERVICE TEMPERATURE

Room temperature



TASTING NOTES

Brilliant green in colour. Intensely persistent and herbaceous, evoking the aroma of freshly crushed olives. An elegant and smooth flavor, with a pronounced peppery note

PAIRING

A drizzle of raw oil on toasted bread with a pinch of salt, on bruschettas, on meat and fish carpaccio or on the traditional *pappa al pomodoro*. Try it raw with pinzimonio.

AVAILABILITY

500 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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