

TENUTA LARNIANONE

Olio Extra Vergine di Oliva

“*DUCCIO*”



Vintage : 2017

Blend : Frantoio, Leccino, Moraiolo boasting a 1916 tree olive grove over 50 years old

Harvest: Manual, selection of olives at their prime and at most optimal time

Extraction: Our olives are picked and immediately cold pressed at a very low temperature (22 degrees) producing a low yield of ultra premium extra virgin olive oil - beautifully concentrated in flavour

Tasting notes: intense green in color. To the palate an explosion of spiciness and bitterness combined with a hint of almond and artichoke flavors with a distinct reminiscent scent of freshly cut grass.

Denomination: Olio Extra Vergine di Oliva, 100% Italiano

Region : Siena, Tuscany, Italy

Additives: No additives, no anti parasite, no pesticides, no preservatives, no fertilizers



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— S I E N A —

1939