



PIEVE DE' PITTI

EXTRAVIRGIN OLIVEOIL



Produced through the hand harvest of cultivar typical of Pisan hills (frantoio, leccino, pendolino, moraiolo), generally carried out between the end of October and the first half of November, **PIEVE DE' PITTI EXTRA VIRGIN OLIVEOIL**, has a mellow green colour kindling golden reflexes that become gradually deeper. The low yield per plant and the low temperature milling assure an excellent olive fruity smell, fragrant and fine taste, with nice spicy notes that match both meat and raw dishes.

Just a little quantity of the bright green **MONOCULTIVAR OIL** of **RAZZA**, comes from olives picked when well ripe but still green as typical of the *cultivar*.

production notes:

bottles

cultivar

olive grove

training method

density (vine/ha)

soil

harvest

crushing

1000

frantoio, moraiolo, leccino, pendolino, razza

130 mt asl, West oriented

vase

300

sandy, full of shells

hand made, between the end of October and first half of November

cold-pressed by 24 hours from harvest

tasting notes:

colour:

perfumes:

taste:

keeping:

use:

intense green

fragrant e olive fruity

fine with spicy notes

avoid light, temperature of 12-20°C and humidity of 70-80%

better before 18 months from bottling date