



MIGNOLA



Cultivar

Biancolilla e Cerasuola, allevamento a vaso sesto impianto 6 per 6 metri



Denomination

Olio extra vergine d'oliva



Production area

C/da Chitarra - Marsala

Harvest period

it is carried out at the beginning of the olive ripening, when there is a good accumulation of polyphenolic substances



Harvesting method

Manual

Extraction

milling within 24 hours of harvesting, with a continuous cycle cold extraction system

Tasting notes



Color

Intense green



Smell

Bouquet of great intensity characterized by herbaceous aromas and green tomato hints



Taste

It has a good structure, persistence and elegance, as it has a balanced taste between bitter and spicy



Longevity

12 months



Recommended use: vegetable dishes, fish, meat

