



Azienda Agricola

INNOCENTI

• MONTALCINO •



OLIO EXTRA VERGINE DI OLIVA

TECHNICAL FEATURES:

Olive varieties: Frantoio, Leccino, Moraiolo and Pendolino

PRODUCTION AREA:

Soil type: clayey-sandy, medium presence of structure, good permeability.

Exposure: south-west, dip 10-15%.

Altitude: 300 meters a.s.l.

Planting density: 300 plants/ha.

Training system: cone shaped with 4 ramification

Harvesting technique: by hand

Processing technique: cold miling done 24-48 hour after harvest

ORGANOLEPTIC ANALYSIS

Aromas: intense and fruity of green olives

Flavour: Tasteful, round with a strong note of artichoke

Food pairing: Toasted bread, mix of fresh vegetables, salad, fish

INNOCENTI di Gianni e Massimo Innocenti

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