



CASTIGLION  
DEL BOSCO

MONTALCINO, TUSCANY  
ITALIA

## EXTRA VIRGIN OLIVE OIL

*Castiglion del Bosco extra virgin olive oil is produced with the varieties typical of this area: Moraiolo, Leccino, Frantoio and Pendolino. It's gold-colored with emerald reflections, the nose has aromas of artichoke and cardoon, while the mouth is broad and balanced with a pleasant bitterness and pungency.*



<b>Blend:</b>	60% Frantoio, 25% Leccino, 10%, Moraiolo, 5% Pendolino
<b>Average altitude:</b>	400 meters above sea level
<b>Composition of soil:</b>	medium mixture, rich in fossils
<b>System:</b>	vase
<b>Average Yield in olive oil:</b>	15%
<b>Collection Method:</b>	Hand picking in November
<b>Type of extration:</b>	Cold
<b>Settling/Clarification:</b>	Filtration on the cotton
<b>Pressing:</b>	36 hours after the harvest
<b>Storage:</b>	In stainless drums at 16-18°
<b>Acidity:</b>	0,20%
<b>Serving suggestions:</b>	Excellent on traditional Tuscan soups, grilled fish, carpaccio and roasted meat.