

# EXTRA VIRGIN OLIVE OIL - SILLANO -



ml 500



ml 100

*This oil is made from cold-pressed olives collected by hand in our ancient orchards situated in the upper Arno Valley in the province of Florence on the boundary of Chianti Classico.*

The following varieties are used: Frantoio, Leccino, Pendolino and Moraiolo.

Green in color with an intensely aromatic, spicy bouquet, as well as a full-bodied, complex taste with a long finish.

Best used on tomato bruschetta, fish carpaccio, greensalads and raw vegetables.