

“CANTICO” EXTRA VIRGIN OLIVE OIL



Region of Origin: Umbria

Altitude: 250-300 metres above sea level

Olive varieties: Frantoio, Leccino, Moraiolo

Harvesting system: mechanical

Extraction system: cold continuous-cycle

Bouquet: persistently fruity, decisive olive scent with grassy hints

Colour: brilliant green with golden reflections

Flavour: slightly bitter, with medium spiciness, ample and intense

Density: medium fluidity

Food pairings: an exquisite condiment to use raw on bread, vegetable soups, steamed dishes, salads and legumes, it is also ideal for cooking and frying since it is more stable at high temperatures and therefore more digestible than seed oils

Focus: “Cantico” oil differs from our DOP olive oil only in the harvesting period, in early November, while the DOP is harvested in the second half of October. The olive groves are located within our Torgiano and Montefalco estates

Anecdotes: “Cantico” is a brand that immediately recalls the Umbrian land, which inspired Saint Francis to compose the “Canticle of the Creatures” and whose landscape is still characterized by hillsides alternating vineyards and olive groves

Format: 750 ml bottle; 3 litre and 5 litre tin