

“CANTICO” EXTRA VIRGIN OLIVE OIL



Region of Origin: Umbria

Altitude: 200–300 metres above sea level

Olive varieties: Frantoio, Leccino, Moraiolo

Harvesting system: by hand

Extraction system: cold continuous-cycle

Bouquet: persistently fruity, decisive olive scent with grassy hints

Colour: brilliant green with golden reflections

Flavour: bitter, with medium spiciness, ample and intense

Density: medium fluidity

Acidity: according to legislation (approx. 0.30)

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: both in Umbria and in Tuscany, wine producers are often also olive oil producers and the two crops characterize both the landscape and the cuisine

Anecdotes: “Cantico” is a brand that immediately recalls the Umbrian land and the harmony that characterizes its flavours. Not certified, it is, however, guaranteed by the Company in quality and origin

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