



LUNGAROTTI

EXTRA VIRGIN OLIVE OIL DOP UMBRIA



Appellation: DOP Umbria – Colli Martani

Altitude: 200–300 metres above sea level

Olive varieties: Frantoio, Leccino, Moraiolo (selected and certified varieties)

Harvesting system: by hand, first-harvest

Extraction system: cold continuous-cycle

Bouquet: persistently fruity with grassy hints

Colour: brilliant green with golden reflections

Flavour: decisively bitter perfectly united with contained spiciness

Density: medium fluidity

Acidity: according to legislation (approx. 0.30)

Food pairings: an indispensable protagonist of the Mediterranean diet, extremely digestible, it is an excellent condiment in cooking and to use raw on vegetables, bruschetta, legume, grilled and steamed dishes

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: Lungarotti olive oil is proudly Umbrian and as early as the 1960's, many years before the DOP appellation, it indicated its origin on the label

Format: 250 ml and 500 ml in gift box

Bottles produced: 13,000