

"MAURINO" EVO OIL

A fluid, dry oil with a medium-intense fruitiness.



Description: A fluid, dry oil with a medium-intense fruitiness, releasing strongly resinous and balsamic green notes of fresh walnut, green banana, thistle-artichoke and cypress, prolonged by subsequent bitter and spicy sensations of high aromatic complexity in the finish.

Production area: TUSCANY

Olive varieties: Maurino

Harvest period: end of september and beginning of October

Extraction method: the olives are stored for up to 4 hours and pressed on the same day in our own mill. a two-stage MORI-TEM mill without the use of water, which allows all the substances in the oil to be preserved intact.

Appearance: clear after filtering

Cold pressed

Oil storage: steel vats with nitrogen