



OLIO

EXTRAVERGINE DI OLIVA
VENETO VALPOLICELLA DOP

VARIETY

Grignano, Favarol

AREA OF PRODUCTION

Area of D.O.P Valpolicella, province of Verona.

PROCESS

Cold extracted with mechanical processing.

TASTING NOTES

Gold yellow with green nuances. Light fruity with notes of white apple and banana. It has a good fluidity and consistency, on the palate has a good vegetable and aromatic taste of lettuce and celery with a final almond sensation. Bitterness and pungency are perfectly balanced.



SARTORI
DI VERONA