



PODERE
MONTALE



EXTRA VIRGIN OLIVE OIL

- **Olive:** 100% olivastra seggianese
- **Region:** Seggiano, Toscana
- **Altitude:** 250-450 mt.
- **Colour:** golden yellow colour with shades of green

TECHNICAL INFORMATION

This extra virgin olive oil is characterized by the presence of unsaturated fatty acids (the ones that are good for your cholesterol), a degree of acidity always below 0.15 and the property to preserve itself for long time.

TASTING NOTES

Pleasant fruit aromas. The oil has a delicate artichoke aroma with a hint of white fruit. Its slightly sweet flavour has a well balanced bitter and spicy taste.

FOOD PAIRING

You can appreciate its fragrance particularly on green-leaf salads, legumes, cooked vegetables and first courses. It is recommended to eat it with white meat, boiled shellfish, salmon and grilled swordfish.

www.poderemontale.it