



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](http://www.poderemontale.it)