TALENTI
MONTALCINO

EXTRA VIRGIN OLIVE OIL

OLIVE VARIETIES Correggiolo in higher quantities, with the addition of Moraiolo and ancient olive trees.

PRODUCTION AREA The estate's olive groves are located around the winery (400 m MSL).

PRODUCTION TECHNIQUE The harvest is done by hand during the months of October and November, and the olives are pressed within 24 hours of being harvested. The oil extraction is carried out using the best cold-pressing techniques to preserve the product's quality characteristics. The oil is then filtered with cotton and subsequently bottled.

DESCRIPTION Green in color with golden reflections, fruity aroma, intense and persistent with hints of cut grass, artichoke, and tomato. On the palate, it is slightly spicy with a bitter note in the finish.