



TENIMENTI  
GRIECO

OLIO  
EXTRA VERGINE DI  
OLIVA



**Olive varieties:** blend of local varieties, the highest expression of our land. Mainly Leccino, Coratina and Peranzana.

**Harvest period:** november-december.

**Harvesting and extraction method:** hand harvest in small boxes at the right level of ripeness. Contextual transfer to the oil mill. Immediate "cold" pressing in modern steel plants.

**Tasting notes:** bright green colour with golden reflections. Intense aromas and delicate fluidity on the palate.

**Use:** ideal with crudités, salads and delicatly-flavoured first courses.

**Consumption notes:** natural product, no preservatives. To be stored in a cool, dry place away from light and heat sources, in order to optimally preserve all its qualities.

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**Packaging**  
12-bottle carton  
with box