



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 crudité, salads and delicately-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.

tenimentigrieco.it - info@tenimentigrieco.it



0,5 L



0,25 L