

CROCEDIMEZZO



ESTATE

EXTRA VIRGIN OLIVE OIL

- TASTING NOTES -

The importance of Extra Virgin Olive Oil as part of a healthy diet is an established fact.

The Crocedimezzo Extra Virgin Olive Oil is produced in extremely limited quantities. It is made exclusively from the first pressing of the estate's olives. These olives are picked by hand and are taken immediately to the local oil press.

The precious liquid is extracted by mechanical processes at a temperature of roughly 26°C. No chemical substances are used so as to avoid alterations and to keep the oil's characteristics intact.

Our oil is distinguished by its intense fruity aroma and extremely low acidity.

Extra Virgin Olive Oil contains natural substances that have an anti-oxidising action. This helps prevent various pathologies and protects the oil itself from going rancid.

It should be kept in a cool place, far from direct sources of light and protected from extremes of temperature.

You can freeze small doses and enjoy it drizzled on toasted bread for an excellent "bruschetta". This way you can preserve the aromas of the new oil for several months after pressing.