



VILLA S. ANDREA

Extra Virgin Olive Oil Villa S. Andrea

General features

Abc

Extra Virgin Olive oil Villa S. Andrea



Variety: Frantoio, Leccino, Moraiolo.



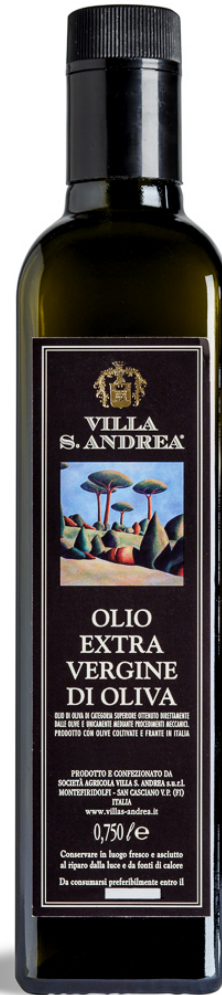
Provenance: About 7000 olive trees, located on hills 250/350 m high above sea level located in the Chianti Classico territory, Central Tuscany.



The olives, hand-picked few weeks before complete ripeness, are crushed within 48 hours after harvesting.



The oil, produced by **centrifuge** extraction extra virgin olive oil is kept in stainless steel vats under Argon gas; the oil is bottled just before sale in order to keep the tasting notes intact.



Organoleptic properties



Colour: intense green with dark shade, limpid.



Aroma: intense, characteristic smell of fresh grass, herbs and artichoke.



Flavour: slightly spicy with an aftertaste of artichoke.



Combination: Thanks to the low acidity content, this olive oil matches perfectly – during the period immediately following the pressing - with fresh and cooked vegetables. After a couple of months, it is perfect for “carpaccio” meat, red meats and soups.

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Icons: «Diagram» by Yaroslav Samoilov, «grapes» by Katie Wright, «Location» by Rohit M S, «glass» by Gabriela Muñiz, «View» by artworkbean, «A good sniff» by Cards Against Humanity, «Chin2 by Dries Janssen, «Thermometer» by Renan Ferreira Santos, «utensils» by Juan Pablo Bravo, , «olive» by anbilero adaleru
