



TENUTA MARLIANA

Azienda biologica

ORGANIC EXTRA VERGIN OLIVE OIL



OLIVE TYPE

Mignola, Frantoio, Leccino, Moraiolo.

TYPE OF SOIL

Calcareous, of marine origin

HARVEST

From mid October to mid November, manual, within 24 hours.

PRESSING

The pressing is made with soft mechanical method, to preserve all the qualities.

COLOUR

From intense green to golden-yellow, depending on the olive's ripening.

AROMA

Pungent with scent of artichoke.

TASTING NOTE

pleasant bitter and spicy sensation.