



FATTORIA dei BARBI

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Fattoria dei Barbi Extra Virgin Olive Oil | 2020



OLIO DEI BARBI | EXTRA VIRGIN OLIVE OIL. Fattoria dei Barbi Extra Virgin Olive Oil comes exclusively from our olives in the Montalcino district.

It is produced with 100% from plantes of *Frantoio*, locally named *Coreggiolo*.

EXTENSION: 8 hectares with 1.186 olive plants.

SOIL: clay, marle. **ALTITUDE:** 350 m slm.

HARVEST: the olives are manually picked in November, they undergo a cold pressing at a temperature between 22°-25° C.

SENSORY ANALYSIS. COLOUR: lovely green with gold hues. **BOUQUET:** intense fruity aromas. **TASTE:** the taste is pleasantly spicy with a small herbaceous finish.

PAIRING: excellent for the preparation of traditional Tuscan and Mediterranean dishes. Perfect served raw for dressing salads, soups, pastas and toasted bread for the “bruschetta.”

CONSERVATION AND STORAGE: away from the light, from heat and from other food or detergents, as the oil absorbs easily any smell. Keep the temperature at 14°-18° C.

BOTTLE SIZE: 0,250 L bottle, 0,500 L bottle, 3,00 L Tin