



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)
tel. (+39) 0577 841111 fax (+39) 0577 841112
info@fattoriadeibarbi.it | www.fattoriadeibarbi.it

Fattoria dei Barbi Extra Virgin Olive Oil | 2023



OLIO DEI BARBI | 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.

FOOD COMBINATION: 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.

PACKAGE: 0,500 L bottle.