

Olio Etra Vergine di Oliva

LE PAVONIERE - Bolgheri



The varieties of olive trees on the Bolgheri estate in Castagneto Carducci and the favorable climatic conditions mean that we can obtain a top quality extra virgin oil.

The olives are harvested, by shaking down or stripping, between 25th October and 20th November.

Pressing is carried out in the traditional cold way with millstones during the 24 hours subsequent to harvesting. The product is bottled after resting for at least 70/80 days.

The ideal dressing for innumerable dishes.

We recommend tasting it with unsalted bread.

Olive varieties: Moraiolo, Frantoio, Pendolino, Leccino.

Color: typical green.

Taste: fruity and elegant, with slight hints of vegetables and salt.

Uses: the ideal dressing and garnish for innumerable dishes.

We recommend tasting it with unsalted bread.

Packaging: in cartons of six 750 milliliter Bordeaux bottles.



TENUTE GUICCIARDINI STROZZI