

# Olio Extra Vergine di Oliva Biologico



# VIGNATO

**Denomination:** Organic Extra Virgin Olive Oil  
**Production area:** Gambellara (VI)  
**Subarea:** Monti di Mezzo at 200 meters above sea level.  
**Soil:** basaltic

**Variety:** typical local varieties, Frantoio, Leccino and Grignano  
**Harvest:** by hand as soon as the grape harvest is finished  
**Training system:** sapling

**Pressing:** after careful selection and cleaning of the best olives, we take them to cold press a few hours after harvesting.

**Aging:** after pressing, the oil is immediately bottled without being filtered to keep the organoleptic properties as intact as possible

**Color:** bright green

**Sensory profile:** The scent of the olive is perceived intensely and at the same time has a delicate and fruity olfactory bouquet. The fine taste of the oil quickly fills the mouth and remains mild and persistent with its acidity.

**Pairings:** ideal for seasoning any fish dish, especially raw. On intense first courses and tasty meats.



*Vini di Natura*