CANTAGALLO



250 ml



500ml

Extravergine olive oil name: Laudemio Cantagallo

Production Zone: Capraia e Limite

Climate: Mediterranean.

Ground: Galestro

Altitude: 250 / 350 mt s.l.m.

Growing: Mixed shape

Olives oil: 50% Frantoio, 45% Moraiolo, 5% Leccino

Average age of trees: 55 years

Extraction Process : two-phase centrifuges

Preservation method: in steel at controlled temperature without contact with air.

Filtration: large particle filtration with cardboard filter.

Color: golden green

Nose: Elegant and fruity with notes of fresh cut grass, thistle and the perfume of steamed artichokes.

Taste: Well-defined, balanced, with a nice notes of artichoke and thistle. Intensive, elegant and harmonious.Strong and balanced bitter and spicy note, rich in persistent aromatic notes, fine and elegant.

Match: Excellent match for typical Tuscan bruschetta, beans and lentils soups and salads. Great also for accompanying grilled red or white meat, game and marinated fish.

Storage: The extra virgin olive oil should be stored in a cool, dry place, away from heat sources and in environments without major fluctuations in temperature (best between 14 and 20 °C)

Packaging: 250 ml and 500ml

Tenuta Cantagallo e Le Farnete di Dario Pierazzuoli & C. s.a.a.s.
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