



ANTICA FATTORIA
DI
CASEROTTA

ORGANIC EXTRA VIRGIN OLIVE OIL

AMADORE

CULTIVAR: MORAIOLO (90%),
FRANTOIO (5%), LECCINO e
MADONNA DELL'IMPRUNETA (5%)







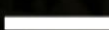
VISUAL EXAMINATION

CLARITY CLEAR
COLOR INTENSE YELLOW-GREEN OIL

OLFACTORY EXAMINATION

INTENSITY FAIRLY INTENSE OIL
QUALITY GOOD
DESCRIPTION FRUITY, FRESH, GRASSY
OLFACTORY SENSATIONS GREEN OLIVE AND TOMATO LEAF

TASTE-OLFACTORY EXAMINATION

PERSISTENCE 
INTENSITY 
FLAVOUR STRUCTURE 
ASTRINGENT 
BITTER 
SPICY 
FLUIDITY 

DESCRIPTIVE NOTE

It's a bright green oil with golden reflections. It has fairly intense fruity aroma of green olive with fresh herbaceous notes of tomato leaf. It has a medium body tending to light with sufficient fruity intensity, a slightly perceptible sweet note and balance between spicy and bitter delicate and pleasant.

Use it on salads, steamed vegetables, fish, cereal soups.

WWW.ANTICAFATTORIADICASEROTTA.IT

ANTICA FATTORIA DI CASEROTTA
Via Castellboni, 2A
50026 S. Casciano Val di Pesa
FIRENZE
0039 055 8290349
info@anticafattoriadicaserotta.it

