



ANTICA FATTORIA
DI
CASEROTTA

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AMADORE

ORGANIC EXTRA VIRGIN OLIVE OIL
CHIANTI CLASSICO DOP

CULTIVAR: MORAIOLO (80%),
FRANTOIO AND OTHERS (20%)

OLFACTORY EXAMINATION

INTENSITY	FAIRLY INTENSE OIL
DESCRIPTION	FRESH FRUITY OIL, HERBACEOUS, VEGETAL
OLFACTORY SENSATIONS	OLIVE, APPLE, ARTICHOKE, CUT GRASS

TASTE-OLFACTORY EXAMINATION

PERSISTENCE	=====
INTENSITY	=====
FLAVOUR STRUCTURE	=====
ASTRINGENT	=====
BITTER	=====
SPICY	=====
FLUIDITY	=====

DESCRIPTIVE NOTE

Perfectly clear with emerald green color. In the scent, of excellent intensity and quality, stand out the artichoke and the tomato as well as memories of fresh cut grass, olive and green apple. It has a medium structure with excellent fruity intensity and a discreet perception of bitterness with a hint of spice prevalent (in this young phase). It is persistent with aromatic correspondence to the perfume.

To be used with pinzimonio, legumes, grilled vegetables, tasty soups and white meat.