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DI  
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# AMADORE

ORGANIC EXTRA VIRGIN OLIVE OIL  
MONOVARIETAL

CULTIVAR: LECCIO DEL CORNO

## OLFACTORY EXAMINATION

INTENSITY	FAIRLY INTENSE OIL
DESCRIPTION	FRUITY, HERBACEOUS, VEGETAL
OLFACTORY SENSATIONS	OLIVE, APPLE, TOMATO PINE NUT, ALMOND CHICORY, FIG LEAF

## TASTE-OLFACTORY EXAMINATION

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

## DESCRIPTIVE NOTE

Clear and vibrant shades of transparent emerald green. The aroma is intense and rich in fruity notes of green olive, vegetal and herbaceous sensations of chicory, fig leaf and a slight memory of almond and pine nuts. It has a structured taste with intense spicy notes in the aftertaste in addition to the characteristic bitter taste. It has a decent astringency and has a long spicy persistence.

To be used with bruschetta, tasty pasta dishes, grilled meat and game.