



TORRACCIA DI PRESURA

EXTRA VIRGIN OLIVE OIL

The Extra Virgin Olive Oil Torraccia di Presura is a high quality product with organoleptic characteristics of great value.

It is extracted by Frantoio, Moraiolo, Leccino and Pendolino olives, hand picked in October and November. Obtained by the ancient method of cold pressing, made within 24 hours after the crop, it has an intense green tending to yellow colour.

Just after production it is full of particles that make it appear translucent, opalescent, with medium density, to testify its characteristic richness and thickness.

It has an acidity of 0,1 - 0,2%.

The aromatic note is intense. The scent is fruity and long, of olives pressed short before. It has a soft flavour with a characteristic tickling finish that is slowly replaced by sensations of more or less bitter herbs, like a light flavour of artichokes or cardoon.

As months go by, it obtains a natural increase of clearness and at the same time it may have a slight sediment on the bottom of the bottle, which is not a fault but rather it testifies the natural productive process.

