

FATTORIA CASTELLINA



OLIO EXTRAVERGINE DI OLIVA MULTICULTIVAR BLEND



It has a green color with golden reflections, with hints of ripe citrus, tomato leaves, and freshly cut grass.

On the palate, it presents a good balance between bitterness and spiciness with notes of almond and artichoke.

This oil has a high content of polyphenols, tocopherols, antioxidants, and vitamins.

Recommended pairings: grilled swordfish, fresh tuna, legumes, Tuscan soups, braised vegetables.

Bitterness: Medium

Spiciness: Medium

Azienda Agricola Biodinamica FATTORIA CASTELLINA

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