

# EXTRA-VIRGIN OLIVE OIL DOP

## CERBAIA

<b>Location:</b>	Montalcino
<b>Altitude:</b>	350m above sea level
<b>Olive Variety:</b>	Moraiolo, Leccino, Coreggiolo, Frantoio
<b>Average production:</b>	800bottles
<b>Harvesting method:</b>	Hand harvesting
<b>Harvesting period:</b>	October
<b>Extraction method:</b>	Cold extraction within 24 hours after harvest
<b>Conservation:</b>	In steel container
<b>Care:</b>	Organic oil
<b>Acidity:</b>	0,1%-0,4%
<b>Appearance:</b>	Clear
<b>Color:</b>	Green with shades of yellow
<b>Fragrance:</b>	Fruity
<b>Flavor:</b>	Bitter and spicy
<b>Packaging:</b>	0,50 L bottle
<b>Use:</b>	We recommend the use on vegetables, salad, garlic bread, roasts and meat.

