

CASSIANO – IGP TOSCANO COLLINE DI FIRENZE



OIL PRODUCTION

15.000 LT

CULTIVAR

40% Frantoio-30% Moraiolo- 30% Leccino

OLIVE HARVESTING

Hand harvesting and mechanical harvesting

HARVEST PERIOD

mid October

EXTRACTION OF OIL

Continuous –cycle process to temperature under 25° -cold extraction

CRUSHING

Within 6 hours from harvest

FILTERING

Carbdoard filters

STORAGE

Stainless steel in argon with temperature control

TASTE

A beautiful intense emerald green with strong herbaceous fresh notes of cut grass, green apple, artichoke leaf, thistle followed by an intense black paper note, intense and persistent more bitter and spicy

PAIRING DISHES

Grilled meat, meat carpaccio, raw and boiled vegetables , soups, fettunta, ribollita, fresh cheeses as burrata and mozzarella

AVAILABLE IN : bottles 100ml-500ml
cans 3000ml-5000ml