



# OLIO EVO DOP CHIANTI CLASSICO

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## PRODUCTION

With commitment and a rigorous unwavering technical rigour that build its uniqueness.

Characterised by a good fruity flavour hints of raw artichoke and fresh grass and pleasantly spicy in the throat, our extra virgin olive oil dop chianti classico is the fruit and expression of the territory where it is produced, the chianti, in the heart of tuscany.

## METHOD OF PRODUCTION:

Superior category extra virgin oil obtained directly from the varieties of frantoio, leccino and moraiolo olives that grow in the Chianti Classico area and solely by means of mechanical processes.

To maintain the organoleptic qualities organoleptic qualities, the olives are processed immediately after harvesting.



## ORGANOLEPTIC CHARACTERISTICS OF THE VINE

Aromas and flavours that are closely linked to the cultivars used and to the cultivation environment of the olives that the consumer finds in this 'precious' oil, whose quality is guaranteed by the PDO. Lively emerald colour with hints golden, very intense nose of artichoke and tomato leaf. In the mouth it is soft and warm with a slight spicy flavour.

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## LE FILIGARE

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