Wijnfiche

Olijfolie – Olio Extravergine di Oliva Az. Ag. Guerrieri * | Oro 75 cl
OIL —

Domain

Az. Guerrieri

In the rolling hills between the village of Fano and Senigallia, surrounded by vines and olive trees, lies the wine estate Guerrieri. Here three important principles are held in high esteem, namely modesty, respect for the land (nature) and solidarity. This domain is committed to intervening as little as possible in the vineyards, which cover an area of 70 hectares. The family's olive trees cover 30 hectares, in addition they manage 95 hectares on which they grow grain. The energy used is also green and they partly produce it themselves. For decades wine, oil and pasta have been made here with an unseen passion.

Vinification

The olives are picked manually. They are pressed at a cold temperature for a maximum of 12 hours after they are harvested. This olive oil consists is made of 100% Leccino olives. These have a round shape, are ripe early and change quickly from a green to a black color.

Year specific information

Beste Leccino in het Marche-gebied

Taste

This olive oil has a fruity, mild taste. It is aromatic, somewhat sweet with a pleasant bitterness and a spicy finale.

Food pairing

White meat | Salades | Pizza | Vegetable platter

General information

Grape varieties: Leccino (100%)
Viticulture: Sustainable/HVE
Storage (years): + 1-2
Serving temperature: 18-20 °C
Taste profile: Virgin Olive Oil

