Wijnfiche

Olijfolie – Olio di Oliva Extravergine Tenuta Cavalier Pepe* | I Tre Colli – 50 cl

OIL —

Domain

Tenuta Cavalier Pepe

Tenuta Cavalier Pepe is a winery with 60 hectares of vineyards and 11 hectares of olive groves. The Pepe family is an ancient one in Irpinia, which has for generations been dedicated to the production of wines, marketed throughout Italy and internationally. They are located in the heart of Irpinia, the premier winegrowing area of Campania. Since ancient times, Campania has been known to produce quality wines, such as Falerno, Greco, Faustiniano and Caleno. These were considered the “wines of the emperors” and praised by the greatest classic writers like Cicero, Plinio, Martial and Tibullo.
Thanks to the unique combination of altitude, soil and microclimate, Irpinia’s vines are among Italy’s most prestigious.

Vinification

The olive groves grow on the sunny hills of the estates in Luogosano, Sant’Angelo all’Esca and Taurasi, in province of Avellino on a soil of clay and chalk. The olives are manually harvested in early November and immediately crushed at low temperature. A cold extraction process follows to produce the unfiltered olive oil I Tre Colli.

Taste

This oil is green with light straw yellow hints. It has herbaceous fragrant aromas with fruit, reminiscent of oranges, lemons and walnuts. Warm, fruity and velvety in taste with a light spicy finish.

Food pairing

Fish - Mediterranean method | Meat - grilled | Vegetable platter | Carpaccio

General information

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 18 °C

Taste profile: Virgin Olive Oil

