



Wijnfiche

Olijfolie – Olio Extra Vergine di Oliva Ferrero | 50 cl OIL –

Domain

Ferrero

The Ferrero wine estate is located on the Podere Pascena, about halfway between Sant'Angelo in Colle and Sant'Angelo Scalo, two small villages on the Southern slopes of Montalcino, Sienna, Tuscany. It is a small domain (5.5 ha) established at the end of the 90s. The center of the domain is a traditional stone-built farmhouse from 1900, which was restored in the 1980s. The ground floor, the stable and the barn were converted into a vinification room and maturing cellar.

Vinification

Hand-harvested between late October and early November, with immediate pressing to preserve freshness. The oil is extracted using cold-press techniques to maintain its premium quality and distinctive characteristics. After gentle filtration through cotton, the oil is carefully bottled to retain its purity.

Taste

A vibrant green color with subtle golden reflections. The bouquet is intense and fruity, featuring delicate aromas of freshly cut grass and artichoke. On the palate, a spicy and slightly bitter note unfolds, gradually softening over time. The finish is long-lasting, leaving a memorable impression.

Food pairing

Salades | Herbal bread | Aperitif

General information

Grape varieties: Moraiolo, Leccino, Correggiolo

Viticulture: Traditional

Serving temperature: 18-20°C

Taste profile: Virgin Olive Oil

