



# Toscana I.G.P. extra virgin olive oil

## Description

Cultivated on 5 hectares of olive groves about 200 meters above sea level, the **"Maria Vinci" Toscana IGP extra virgin olive oil** is made from the Frantoio, Leccino, Leccio del Corno and Pendolino cultivars. The olives are harvested in the first half of October, processed according to a continuous two-stage production process and filtered through cardboard filters.

Bright green in color, the nose reveals vegetal aromas of fresh grass and artichoke with light citrus undertones. The mouthfeel is balanced: a strong fruity scent of fresh olive comes along with bitter notes of eggplant peel and a balanced spiciness of green chile due to polyphenols.

## Tech sheet

**CATEGORY:** "Maria Vinci" extra virgin olive oil

**DESIGNATION OF ORIGIN:** IGP Toscana

**SIZE:** 250 ml

**VARIETIES:** Frantoio, Leccino, Leccio del Corno and Pendolino

**MILLING METHOD:** two-stage continuous production process

**CONSUMPTION TIME:** 2 years

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**Pairing:** bread, raw as a seasoning for vegetables, fish and barbecued meats, lemon ice-cream.

