



TENUTA MORIANO

*dedicated to those who live intensely in the present but with a careful look at the history and magic of the time,
and to those who drinking our wine are excited to perceive the strong bond with our land*

Pinella

OLIVE OIL EXTRA VERGINE bottle

TECHNICAL NOTES

VARIETY OF OLIVES	frantoio, leccino, moraiolo
PRODUCTION AREA	Montespertoli, from 250 to 280 meters a.s. l.
HARVEST METHOD	the collection is carried out in the first ten days of November by browsing by hand, the olives are preserved in crates until pressing
MILLING	within 24 hours after harvest, continuous cycle extraction at low temperature
STORAGE	stainless steel drums at constant temperature

TASTING NOTES

VISUAL ASPECT	green
FLAVOUR	clean olive, with herbaceous scent
TASTE	warm and enveloping, balanced and harmonious
COMBINATION WITH FOOD	Sensations of fruity, green, bitter and slightly tingling

