



CASA CECCHIN
VITIVINICOLTORI DAL 1978

Extra Virgin Olive Oil



Variety

Grignano, Frantoio, Pendolino, Leccino.

Locations and soils

The 250 olive trees are located within the estate along the slopes leading to the vineyards, grouped in small plots where possible.

Harvest

Hand-picked from mid-October to mid-November.

Yield

10kg of oil per 100kg of olives.

Average age of the olive trees

60 years.

Pressing

The milling process is carried out at a qualified local mill that uses a continuous system with a two-phase process. Before milling, the olives are stripped of their leaves and washed.

Storage

The oil is stored in stainless steel containers for static decantation before being filtered and bottled.

Tasting notes

Bright golden-green color. On the nose, intense herbal aromas. Aromatic, spicy, intense, and persistent flavor.

Pairings

Raw on steamed vegetables, fish and boiled meats, vegetable soups. Excellent served on warm bread.

Acidity

0,04%.

Bottles produced

In very limited quantities of 0.5 liters.
