TORRACCIA DI PRESURA

OLIO TORRACCIA DI PRESURA

Olio extra vergine di oliva

The Extra Virgin Olive Oil Torraccia di Presura is a high quality product with organoleptic characteristics of absolute value.

It is extracted from olives of the varieties Frantoio, Moraiolo, Leccino and Pendolino, harvested manually in October and November. Obtained by the ancient method of cold pressing, made within 24 hours after the crop, it has an intense green tending to yellow colour with the passing of months.

Just after pressing it is full of particles that make it appear translucent, opalescent, with medium density, to testify its characteristic richness and thickness.

It has a very low acidity, of 0.1 - 0.2%.

The aromatic note is intense. The aroma is fruity and persistent, of olives freshly pressed. It has a soft flavour with a characteristic tickling finish that is slowly replaced by hints of herbs more or less bitter, like a light taste of artichoke or cardoon.

With each passing month, it obtains a natural increase of clearness and at the same time it may have a slight sediment on the bottom of the bottle, which is not a fault but it testifies the natural production process.

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