

**PRODUCTION AREA**

Mezzane di Sotto, località Tamasotti

HEIGHT

250 metres asl

VARIETIES

Grignano 80%, Leccino, Favarol, Pendolino and Frantoio 20%

CULTIVATION METHOD

Low vase

PRODUCTION

Produced by our 3 hectares of olive grove in the Mezzane valley, where the climate is ideal to produce oil and the soil is characterized by a marl and sandstone substrate that conveys a unique intense yet delicate flavour.

The Organic cultivation technique respects our territory. The oil is made up of 80% Grignano olives and 20% Leccino, Favarol, Pendolino and Frantoio olives. Cold-pressed.

SENSORY NOTES

Bright green colour with golden highlights, medium-fruity aroma with a pleasant sensation of green grass and artichoke leaves. Harmonic and complex palate reminiscent of aromatic herbs and wildflowers. Spicy and persistent fruitiness, it leaves a pleasant sensation of freshness and cleanliness on the palate accompanied by elegant harmonious flavours.

Acidity - 0.14 - Peroxides 6.39 - Polyphenols 368 - Oleic Acid 74.64 - Ethyl Esters 4.17.

CAPACITY:

500 mL.

**I Tamasotti**

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