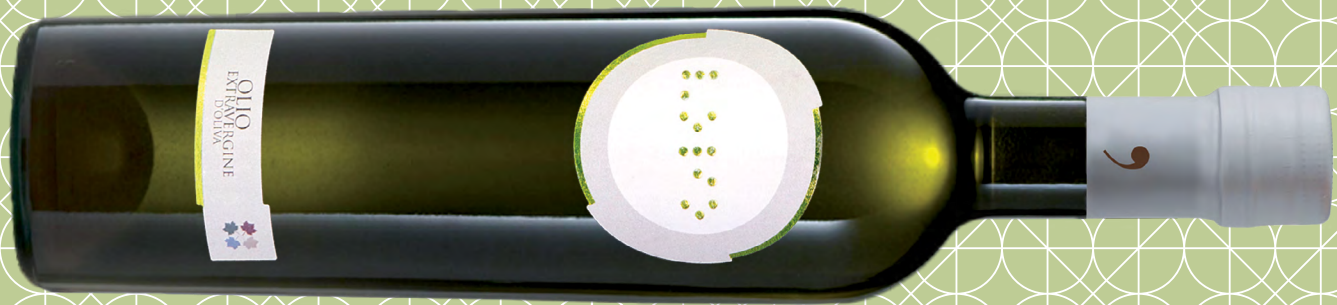


TALAMONTI





lolio

## Extravirgin Olive Oil

hand harvested and crushed in Loreto Aprutino

### AREA OF PRODUCTION

Olive groves located exclusively in Loreto Aprutino, at the heart of the Tavo valley region, in Central Italy.

### OLIVE VARIETIES

Dritta (70%) - Leccino (30%)

### SOIL

Stony, well-structured. Average altitude: 350 meters above sea level.

### PRODUCTION TECHNIQUE

Following a selective hand-picking of the olives in late October, the olives are cold-pressed on the same day, using the traditional millstone method, and then put into stainless steel tanks. Bottling is preceded by filtration.

### FLAVORS

Brilliant golden-green color. An intensely herbaceous bouquet. Powerful, with an elegant roundness, hinting of artichoke with richness in texture and notable persistence.

### TOTAL PRODUCTION 1.000 bottles

An ideal dressing for a myriad of dishes. Best enjoyed on salads, vegetables, soups and pastas, or flavor with garlic and use in the place of butter on warm bread.

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