



FANTI

EXTRA VIRGIN OLIVE OIL «MORAIOLO»

In 2018 Tenuta Fanti decided to carry on the project of producing monocultivars of extra virgin olive oil and experimented with the Moraiolo variety. This variety prefers hilly areas with loose and not fertile land, the same characterizes the olive groves owned in the area of Castelnuovo dell'Abate.

EXTRA VIRGIN OLIVE OIL «MORAIOLO»

Olive variety: Moraiolo

Olive groves: 10 hectares

Age of the olive groves: 30 years

Altitude: 400 m a.s.l.

Harvest period: from the end of October to the beginning of November

Harvesting: manual, climbing the trees and taking care of gathering the olives delicately in shallow, well aerated boxes

Crushing: within 24 hours from the harvesting. Cold extraction (19°-20°).

Organoleptic Features:

Color: golden green

Nose: intensely fruity with green tones that are smoothed with the ageing

Palate: vegetal hints of green artichoke accompanied by a good balance between bitter and spicy

Available formats: bottles of 0.25 lt., 0.5 lt., 1 lt.;
cans of 0.25 lt., 0.5 lt., 1 lt., 3 lt.

