



FANTI

EXTRA VIRGIN OLIVE OIL «OLIVAstra»

The genuine passion of the Fanti Family to make high quality olive oil led the family to make this “monocultivar” olive oil from centuries old olive trees of “Olivastra Seggianese”. The fineness, the low acidity and the low fat content of this olive oil make it one of the most prestigious in the world.

EXTRA VIRGIN OLIVE OIL «OLIVAstra»

Olive variety: Olivastra Seggianese

Olive groves: 8 hectares

Age of the olive groves: 200 years

Altitude: 650 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: gold in color with greenish nuances

Nose: fruity

Palate: sweeter in the taste, compared to the classic Fanti olive oil, and slightly spicy in the finish.

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

