

IL DELICATO

EXTRA VIRGIN OLIVE OIL
LAZIO



- **PRODUCT SHEET**

Made from Frantoio and Leccino cultivars

- **HARVEST:**

Manual picking begins at onset of veraison. The olives are defoliated and washed, then processed in selected local mills within 12 hours of harvesting.

- **MILLING:**

Malaxing should be carried out at a temperature no higher than 33 °C, to seal the fragrance.

- **BOTTLING:**

All unfiltered oil is stored in nitrogen, in stainless steel silos Delicato – an expression of its homeland. A blend of Frantoio and Leccino varieties

Fruity, emerald green EVO with green-scented nose notes of freshly-mown grass, artichoke, and tomato leaf; structure and personality on the palate. The aromatic profile showcases a perfect balance of bitter and spicy traits.