

BUCCIA NERA
TENUTA DI CAMPRIANO



EXTRA VIRGIN OLIVE OIL TUSCAN BIOLOGICAL

TYPES OF CULTIVAR: Moraiolo, Frantoio, Leccino and Pendolino.

TECHNICAL NOTES: olives are harvested manually in October. Processing of the olives must take place within 24 hours of picking.

EXTRACTION: continuous cycle method with centrifugation. Cold extraction.

STORAGE: in stainless steel containers at controlled temperatures of 18° C. and under nitrogen.

PRODUCTION: 4000 lt.

NUMBER OF PLANTS: 3300 trees, ages ranging from 30 to 100 years.

SOIL TYPES: medium mix with limestone marl.

ALTITUDE: 300-500 mt a.s.l.

EXPOSURE: South-West.

ACIDITY: 0,10%.

FILTRATION: unfiltered, with periodic decantation only.

SENSORY EXAMINATION: medium fruity oil, with fresh green notes that recall olives and grass, with a note of green almonds. In the mouth it is dense, with a bitter and slightly spicy note.

PAIRING SUGGESTION: to be combined with vegetables, soups, legumes and meats.