

BALEIA

EXTRA VIRGIN COLD PRESSED

A fusion of Frantoio – Corantina – FS17 – Leccino

The first olive groves were planted in 2008 with the sole focus of creating an Extra Virgin Cold Pressed Olive Oil.

Distinctive aromas of green tomatoes and artichokes with a lemon freshness.

Buttery and smooth ending with black pepper hints and a pleasant bitterness reminiscent of the high antioxidant content.

Oleic Acid < 0.3 % m/m

Peroxide < 8 meq / kg

Only 10000 x 0.375L produced

