



HUILE D'OLIVES E.V., MONTENIDOLI (50 CL) – 2024



TASTING NOTES

Montenidoli's EV oil emerges from the presses opaque, and brash, with powerful vegetal aromas. Throughout its youth it remains strongly flavoured, with pronounced artichoke.

PROVENANCE

PRODUIT ALIMENTAIRE

APPELLATION

HUILE

DOMAIN

MONTENIDOLI

FOOD AND WINE

DRIZZLE OVER WARM
FOCACCIA, TOSS WITH
GRILLED ZUCCHINI,
BELL PEPPERS, OR
ROASTED POTATOES OR
FINISH PAN-SEARED
SEA BASS, SHRIMP, OR
SCALLOPS



OENOLOGY

The olive trees are organically grown. The harvest, by hand, begins in November.



VITICULTURE

The EV oil is an «extra» extravirgin: at the time of pressing its acidity is less than 0.20%, which is far below the 0.80% maximum allowed acidity for EV oils.