



Azienda Agricola Ammirabile



Extravirgin Olive oil Ammirabile

Production area: *Tuscany, Florence, Montespertoli*

Altitude: *250 mt s.l.m.*

Soil: *calcareous clay*

Olive's type: *Frantoio, Moraiolo, Leccino, Barsabea*

Harvest: *manual harvest, from end of October to the half of December*

Crashing: *cold process, unfiltered*

Oil acidity: *0,2 g/l*

Color: *intense green*

Tasting notes: *intense, elegant and balance taste with notes of selvatic herbs and artichoke*

To eat with: *mediterranean diet, raw and cooked vegetagbles, soup, meat, fish,bruschetta, ecc.*